



## FELICIANA LODGE 31

# 8<sup>th</sup> Annual Day The War Stopped JAMBALAYA COOKING CONTEST ENTRY FORM

Location: Across the street from the Felician Lodge (in front of Courthouse)

Date: June 13, 2026

Time: 6:00 AM – Noon

### Prizes & Fees:

- Judge's Choice: CASH PRIZE \$500 & Felician Pot traveling trophy to host for a year
- People's Choice: CASH PRIZE \$100 & People's Choice trophy
- Entry Fee: \$100

### Arrival:

- Teams may arrive @ 6:00 AM on the morning of the cook-off
- Each team will select a cooking area in front or on the side of the courthouse

### Cook-off Rules:

- **Jambalaya to be completed no later than 11:00 A.M.** – *Judges will be served at this time and public may begin sampling each team's Jambalaya*
- **Gloves must be worn while serving samples to public**
- No cooks or helpers will be allowed in the vicinity of the Judging Area
- Trash barrels will be provided to dispose of all trash. It is your responsibility to leave your cooking area clean and free of trash
- Teams will be required to cook enough jambalaya for 50 plates

Registrant Name: \_\_\_\_\_ Lodge: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Registration Form & Entry Fee must be delivered to Felician Lodge in person or by mail no later than May 31<sup>st</sup>.

Make Checks payable to Day the War Stopped Inc. and Mail to:

Tad Haller, Junior Warden | P.O. Box 813 St. Francisville, LA 70775

Cell: (225)335-4255 | E-mail: [tohaller@aol.com](mailto:tohaller@aol.com)

visit us at <https://felicianalodge31.com/day-the-war-stopped>

# JAMBALAYA COOKING CONTEST

## Judging Criteria

Total Possible Points: 10 pts

1. General Appearance- 30% (Scoring range 0 to 3 points)
  - Meat Texture
    - Meat not broken up and falling off the bones (means that meat shouldn't be mushy-teams don't have to cook meat on the bone)
    - Stick a fork into the meat to insure that it is cooked properly and not under cooked.
  - Color of rice
    - Golden color is what is desired
    - Not too light or too dark
  - Black specs
    - No black specs from the bottom and sides of the pot and stirred into the rice.
  - Rice crust burnt
    - Around pot next to the rice is there a thick rice crust that is burnt.
    - Insure that it is not too thick.
2. Rice Texture- 20% (Scoring range 0 to 2 points)
  - Rice popped/split
    - Rice must be popped or split opened
    - It does not have to fall grain for grain
  - Rice not dry
    - Rice should have some moisture in it
    - Rice should not be mushy so that it is difficult to get out of the spoon but not too dry either
  - No oily sheen on rice
    - Rice should not glisten with oil on it
  - No hard rice grains
    - No hard rice grains are allowed
3. Meat Flavor – 20% (Scoring range 0 to 2 points)
  - Predominately meat flavor
    - The rice should have a rich meat flavor, without eating any of the meat and not be overpowered by other flavors
4. Overall Flavor – 30% (Scoring range 0 to 3 points)
  - Total overall flavor
    - This category is looking at the total blend of seasonings in the rice
    - There should be no predominately black pepper, red pepper, garlic, bell pepper, celery or foreign tastes
    - The rice should also not be too salty