



FELICIANA LODGE 31

7th Annual Day The War Stopped JAMBALAYA COOKING CONTEST ENTRY FORM

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

Date: June 7, 2025

Time: 6:00 AM – Noon

Prizes & Fees:

- Judge's Choice: CASH PRIZE \$500 & Feliciana 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*
- **Mask & 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 Feliciana Lodge in person or by mail no later than May 31st.

Make Checks payable to Day the War Stopped Inc. and Mail to:
Tad Haller, Secretary | 1955 Carolyn Sue Dr., Baton Rouge, LA 70815
Cell: (225) 335-4255 | E-mail: thaller@gisy.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