TIME LINE

6:00am         Contestants arrive and set up (Must have entry fees paid before entering the tent)
6:30am         Cooking begins
10:30          Samples ready to be submitted to judges; public invited to come to the tasting
3:00pm         Winners announced

Cooking locations- All teams will be cooking on site; Tables and a tent will be provided for the event and spots are first come first served.

Cooking and ingredients- Cooks must supply their own ingredients, supplies, utensils to prepare and serve 20 people (minimum). Cooks may use their own recipes but must use the following meats from any division: seafood, chicken, or wild game. ALL FOOD PREPARATION MUST BE DONE ON SITE. You may want to bring your own water to cook with and your beverage of choice. A Champion will be selected for each division in one of the following categories: Seafood, Poultry, & Wild Game. An Overall Champion will be selected from the three divisions.

Judging- Gumbo samples will only be taken at 10:30 a.m. You will be provided with a bowl for your sample. Your team/individual number will be written on the bowl.
1) Judges are local celebrities and cooks. They will not know the names of the teams of the bowls being served.

Clean up- Each entrant will be responsible for cleaning up his station. Trash cans will be available throughout the area.

I/We agree to the terms and conditions stated above for the Gumbo Cook-off.

I, ___________________________________________ (as Team Leader for ____________________________)

Understand and agree to abide by the above guidelines and rules for the South Cameron Alumni Association Gumbo Cook-off. Entry fee is $75.00 per type of gumbo entered, and checks can be made payable to “SCAA”.

Individual or Team Leader __________________________ Date ____________

Cell Phone ________________ Type of Gumbo ______________________ Total Amount $ __________