



Jefferson County Conservation Board

Spring Into Summer

Dutch Oven Cook Off

Saturday, June 10th, 2017

Jefferson County Park, Fairfield, Iowa

Competitor Rules & Information

1. Individuals or teams are welcome. Youth ages 10 - 17 can compete with an adult supervisor on the team.
2. "Well-seasoned" Teams can enter one to three categories of their choice: **dessert, main dish and bread**. **But here's the catch: Your main dish has to be a casserole (So start looking for the most delicious "one dish meal" you can find.) Also, as a new challenge this year—your bread has to be a from scratch yeast bread.** Each category will be charged a \$5 entry fee. A \$100 prize will be awarded to each 1st place winner, \$75 for second, and \$50 for third.
3. Novice teams (those individuals or teams with limited experience) can compete in **two novice categories: dessert or bread**. The bread dish can be any style of bread (quick bread or yeast bread). There is a \$5 fee for each category. Novice teams will compete for 1st and 2nd place prize money (\$75 and \$50 respectively).
4. We will provide a cooking area and a small "serving" table to each team. **Competitors must bring their own prep table**. Also provided will be a first aid station, ash and coal dump site, trash cans.
5. **Only team members are allowed in cooking area.**
6. Use good fire safety practices. Keep yourself and the public safe. All competitors must cook with charcoal briquettes. No propane, gasoline, or other such fuel may be used except to start charcoal, heat water and to make your coffee!
7. Teams provide all ingredients and cooking utensils. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during cooking preparation, with the exception of canned foods, marinades, and sourdough starter. Marinating of meat prior to the start of the competition is not allowed. See #10.
8. All cooking must be done in a Dutch oven and everything cooked **MUST** be presented to the judges. **Food submitted for judging should be displayed in the pot or on the lid**. Removing burnt or undercooked sections of food will lead to disqualification. Dishes must be presented to the judges' table on time. Time warnings will be given periodically throughout the cook off. Once dishes have been presented to the judges, samples should be provided to the "paying" public, those with identifying "spoons". Small containers for your food samples will be provided.
9. Teams are expected to use safe food handling procedures. Keep hot foods hot and cold foods cold. Separate basins are needed for hand washing and dishwashing.
10. Contestants can set-up on Saturday as early as 7:00 a.m. (Set-up is allowed the night before with permission although no camping is allowed in the competition area.) Cooks' meeting convenes at 9:00 am. Cooking begins immediately thereafter. (Yeast breads and meats needing marinating can be started as soon as you set up.)
11. Individuals/teams should demonstrate good sportsmanship. Contestants should be courteous and willing to answer questions from the public.
12. Because this is a family-oriented event we ask that competitors do not smoke or consume alcohol during the event.
13. All judging decisions are final.
14. Judging times.
 - Dessert (Well-seasoned): 11:15 a.m.
 - Desserts (Novice): 11:45 a.m.
 - Casseroles: 12:15 p.m.
 - Breads (Novice): 12:45 p.m.
 - Breads (Well-seasoned): 1:15 p.m.Awards will be presented no later than 1:45 p.m.

Registrations are due by June 2nd. No late registrations accepted.

To register contact Therese at 641-472-4421 or therese@jeffersoncountyconservation.com