



3rd Annual Spring Into Summer

Dutch Oven Cook Off

Saturday, June 19, 2010

Jefferson County Park, Fairfield, Iowa

Rules & Regulations

1. Individuals or teams of two to four members are welcome. Youth ages 10 - 17 can compete if there is an adult supervisor on the team.

2. Enter one to four categories of your choice: dessert, meat/main dish, mystery ingredient, bread. Those choosing to participate in the mystery ingredient category will be provided with the ingredient at the cooks' meeting. You will be allowed access to our local HyVee store to supplement your pantry. Each category will be charged a \$10 entry fee. \$35 if all four categories are entered. A \$75 prize will be awarded to each 1st place winner.

3. The cooking committee will provide a cooking area and table. Also provided will be a first aid station, ash/coal dump site, trash cans.

4. Only team members are allowed in cooking area.

5. Use good fire safety practices. Keep yourself and the public safe.

6. We would prefer that you use charcoal briquettes for cooking because sites for wood burning are limited. If you do cook solely with wood please note that on the registration form. We will provide the wood. No propane, gasoline, or other such fuel may be used except to start fires, heat water and to make your coffee!

7. Individuals/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.

8. All cooking must be done in a Dutch oven and everything cooked MUST be presented to the

judges. **All foods 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 "voting" public, those with identifying "spoons". Small containers for your food samples will be provided.

9. Individuals/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. The Cooks' meeting convenes at 9:00 am. Cooking begins at 9:30 a.m. (Breads requiring time to rise and meats needing marinating can be started as soon as you set up.)

11. Desserts are judged at noon; meat/main dish at 12:45 p.m.; mystery ingredient dish at 1:30 p.m. and breads at 2:15 p.m. Awards presentation will begin at 3:00 p.m.

12. Individuals/teams should demonstrate good sportsmanship. Contestants should be courteous and willing to answer questions from the public.

13. The use of tin foil, pie tins, and foil pan inserts ARE allowed.

14. All judging decisions are final.

15. Alcohol consumption and tobacco use are not permitted.

Registration is due by June 4, 2010. For more information call Therese Cummiskey at 641-472-4421 or e-mail her therese@jeffersoncountyconservation.com

This event is co-sponsored by:

