



2017 Dutch Oven Cook-Off

General Information and Rules

Saturday, October 23, 2017



Eligibility: The contest is open to all youth (12-17) and adults (18 and above)

*individuals do **not** need reside in Chinook and/or Blaine County- this is open to anyone willing to enter

Entry fee: \$0- just the cost of your ingredients/supplies

Date & Schedule: The cook-off will be held on **October 23rd, 2017**

Check-in and set-up time: Beginning at 11:30 AM- 1 PM

You may begin cooking once set-up is complete to meet time limits, depending on required prep/cooking times of dishes

Judging/Taste-testing starts: Judging starts at 4 PM, public taste-testing to follow

Awards: announced approximately 6:30 PM (after public taste-testing)

Location: Blaine County Fairgrounds

Individuals & Teams: People may enter as individuals or as teams of 2-3 people, in the youth or adult divisions. Teams may consist of a mix of adult and youth participants, but if there is at least one adult, they will compete in their own youth/adult division.

Judging: Entries will be judged on aroma, appearance, taste, quality of entry, cooking technique, and presentation. There will be a panel of judges, along with

General Information on Dishes

Participants are allowed unlimited entries in the following 4 categories:

Categories:

Main Course/Meat,
Vegetable/Side Dish,
Dessert
Bread

- Bread include corn bread*, biscuit-type bread*, sour dough bread, sweet rolls, or yeast bread/rolls.
- Stuffed breads are defined as bread filled with meat, cheese or vegetables. Stuffed breads may be judged separately in their own sub-category, depending on entries.
- Cheese, herbs, spices, or fats/oils may be added on top as a garnish.

*Corn breads and biscuits may not be scored as high as a yeast or sour dough bread since cornbread or biscuits may be considered easier recipes, but that would be of the discretion of the judges.

General Rules

1. Each team/cook is required to bring their own equipment, including your own charcoal, potable water, utensils, and cooking table if desired. Entrants are also responsible for cleanup of their immediate area after cooking. This competition simulates a real-life “camping” scenario where one would need to provide all the necessary items to be able to successfully cook and serve a meal.
2. Please follow safe food handling procedures:
 - a. Start with clean equipment and use clean/safe cooking practices throughout.
 - b. Prepare raw meats separately from cooked or ready to eat foods. Wash cutting boards with bleach water between meats and vegetables to avoid cross contamination, or if possible, use different cutting boards for meat and vegetables and clearly label them.
 - c. Good handwashing practices are required. There should be no finger licking.
 - d. Food service gloves and/or serving utensils (such as tongs) must be worn/used when handling all ready-to-eat foods, foods that will not be cooked further.
 - e. Cook all foods to the required minimum internal temperatures
See the included *Food Safety pages* for proper cooking time and temperatures, and other important food safety information
 - f. Once foods reach the minimum internal temperatures, keep all hot foods at a temperature of at least **135° F** until served.
 - g. Use a metal stem-type thermometer that goes from 0° F to 220° F to determine temperatures. Thermometer should be tested and calibrated, and temperatures should be taken often and correctly.
 - h. Hot food must be kept about 135° F.
 - i. Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
 - j. Coolers are required for all refrigerated items and cold food must be kept below 41° F.
 - k. Entries may NOT contain wild game meat. Montana law prohibits serving wild game to the public.
3. Be prompt; set-up and cooking needs to begin early so items are ready to serve by the judging/taste-testing time. Understand the amount of time each item needs to be completed, and adjust your start time accordingly.
4. Only members of the team should be in the cooking area and one team member must remain in the cooking area at all times.
5. All individuals and teams participating will be required to have a list of ingredients to display (can either bring this list to the event, or use one of the blank ingredient forms- which will be provided). If the dish is especially spicy or contains foods that many people are allergic to (such as peanuts) that information should also be included on the sign. Participants are encouraged to have copies of the recipe(s) available for spectators.
6. Ingredients cannot be precooked and must be combined, chopped, sliced or diced during the competition – on site – including garnishes and marinating. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be purchased from a USDA inspected supplier.
7. This competition is about encouraging the skill of using the Dutch Oven without the use of additional pans such as bread pans, pie tins, tinfoil or foil pan inserts. Trivets under meat and parchment paper

are acceptable. Cooking must be done in a Dutch Oven. No griddles, grills, roasters, sauce pots, spring form pans or skillets are allowed to be used. ONLY DUTCH OVENS's are allowed.

8. Everything MUST be presented to the judges with the exception of excess gravies and sauces.
9. Side items such as butter, jam or sauces can be included, but are not required, and would only qualify for "points" in the presentation portion. Dishes must be presented to the judges on time. If a dish is late it may be subject to point deductions or disqualification.
10. No battery operated or electrical devices are allowed in the preparation of food with the exception of scales or temperature probes.
11. Teams should demonstrate good sportsmanship within their own teams as well as with the other teams. Good interaction within the team, with other competing teams, with staff and helpers, as well as with the public, is an important part of the cooking contest. Teams should be courteous and willing to answer questions. Remember, this is a FRIENDLY competition.
12. No Alcoholic consumption is permitted throughout the entire competition, including up to the announcing of the winners by all participants, judges, or anyone else helping with the cook-off.
13. Smoking is not allowed. Contestants may take a "Smoke break" in designated areas (at least 50 yards from cooking area), and MUST wash hands before returning to the prep/cooking areas.
14. All judging decisions are final.
15. The important thing is to have fun and spread the love and joy of Dutch Oven Cooking with everyone you come in contact with.

AWARDS PROCESS: Awards will be given to the top dishes in each of the four categories. Winning dishes will be decided upon by a panel of judges.

While this is a judged competition, everyone's goal should be to have fun and learn some new recipes and techniques!

Entry forms may be submitted one of four ways:

By Email:

Please send completed entry forms to Kendra.seilstad@montana.edu, subject line: Dutch Oven

Entry forms may be dropped off at:

Blaine County Extension
400 Ohio (Courthouse Annex)

Via mail:

Blaine County Extension
PO Box 519
Chinook, MT 59523

Entry forms may also be submitted with Registration:

October 23rd, Blaine County Fairgrounds