

9th Annual Southeastern Cowboy Gathering
Hosted by the **BOOTH WESTERN ART MUSEUM**

Dutch Oven Cook Off
Sunday, March 11, 2012

The goal of this event is to have fun, demonstrate Dutch oven cooking skills, and introduce the public to the joys of Dutch oven cooking. This competition is an International Dutch Oven Society (IDOS) event, with rules in keeping with IDOS guidelines. The winning team earns the right to compete at the World Championships in Utah in March 2013 - provided they pay the \$50 entry fee, are members in good standing of IDOS, and cover their own travel expenses.

This is a three-pot competition. Each team may enter in as many categories as they like, however, to be eligible for "Best All-Around" they must enter all three: bread, main dish, and dessert. There is a \$15 registration fee per category or \$40 for all three. Competitors will provide all ingredients and equipment needed to prepare their dishes. To register for the competition, team captains should complete the attached entry form and return it to the Booth Western Art Museum by **February 17, 2012**, along with a copy of each recipe they plan to make and their registration fee.

A panel of judges will use IDOS guidelines to determine a winner in each of the three categories. In each category, first and second place awards will be given with the winners taking home \$150 and \$100, respectively, plus additional prizes. A prize for best Boy Scout entry in each category will also be presented. Additionally, all Boy Scout participants will receive an event patch. There will also be a "Best All-Around" award winner who will take home an additional \$250. All judge's decisions will be final. The Booth Western Art Museum and the Southeastern Cowboy Gathering are not responsible for accidents or damages incurred during this event.

Teams should plan to arrive at the Booth Museum Sunday, March 11th. The cooks meeting will take place at 10:30 am; cooking may begin as early as 11:00 am on the north side of the Booth Western Art Museum. Judging for breads will begin at 1:00 pm, followed by main dishes at 2:00 pm and desserts at 3:00 pm. Cooks will present their entries to the judges either in the oven or on the lid and the judges will select a sample of the dish. Cooks should not describe their dish unless asked to do so by the judges. Cooks will then return to their cooking area and offer samples to the public using plates and plastic ware provided by the Museum. Winners will be announced at approximately 4:30 pm.

For more information, contact Ken Wade at 770-387-2096 or kenw@boothmuseum.org or Cathy Hendrix at 770-607-6373 or cathyh@boothmuseum.org.

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Rules and Regulations

1. A team may consist of two to four members.
2. Only team members are allowed in the cooking area! One team member should remain in the cooking area at all times for fire safety reasons. Please interact with the public, but do not allow them to get too close to actual cooking area. Pets are not allowed in or near the food and camp areas.
3. This is a family event. Alcohol consumption, profanity, and tobacco use are not permitted on the grounds of the Booth Museum including the festival grounds. Failure to follow these rules may result in disqualification of the team.
4. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during the competition on site, including garnishes. Marinating of meat prior to the start of the competition is not allowed. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be USDA inspected.
5. All cooking must be done in a Dutch oven and everything cooked **MUST** be presented to the judges with the exception of excess gravies and sauces. Removing burnt or undercooked sections of food will lead to disqualification. Side items such as butter, jam or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site. Dishes must be presented to the judges' table on time—**NO EXCEPTIONS**. All foods submitted for judging should be displayed in the pot or on the lid. Time warnings will be given periodically throughout the cook off. Once dishes have been presented to the judges, samples should be provided to the public using plastic containers provided by the Museum.
6. There should be no eating in the cooking area.
7. Use good fire safety practices. Keep yourself and the public safe. You may not use propane stoves to cook your dishes. Propane may be used to start coals.
8. Please use safe food handling procedures:
 - a) Teams should start with clean equipment and use clean cooking practices.
 - b) Good hand washing practices are required, including a separate basin for hand washing. There should be no finger licking.
 - c) Dishwashing facilities, including washing, rinsing, and sanitizing basins, are required of all teams. Tasting utensils must be washed immediately after use. All washing of dishes **MUST BE DONE** in your own area.
 - d) Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
 - e) 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.
 - f) Coolers are required for all refrigerated items and cold food must be kept below 40 degrees F.
 - g) Keep hot foods above 140 degrees F.

9. Contestants will be cooking under the umbrella of the Booth Museum's food permit and should follow all safety rules to insure compliance with local regulations. Teams competing at the IDOS World Championship are required to have a current food handler's permit from their local county.
10. Garnishing should be SIMPLE and complement the dish being presented. This is not a garnishing contest. Garnishes should be edible.
11. Cooks are expected to bring and light their own charcoal.
12. Be prompt; attend the cooks' meeting at 10:30 am on Sunday, March 11th in the competition area for last-minute instructions and questions.
13. Prior to the day of the competition, read all of the information in the competitors' cook off packet and come to the cooks' meeting prepared to ask any questions you have.
14. Teams should demonstrate good sportsmanship within their own teams as well as with the other teams. Good interaction within the teams, other competing teams, the judges, and with the public is an important part of the cooking contest. Teams should be courteous and willing to answer questions from the public.
15. The cook off committee will provide a 10' x 10' space for each team and all of the team's equipment must fit within this space.
16. If you need hot water for a recipe, please plan on heating it yourself over briquettes.
17. 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.
18. All judging decisions are final.

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Registration Form

Please complete this form, sign at the bottom acknowledging you have read the attached rules for this competition, and return it to the Museum along with copies of the recipe(s) you plan to make during the competition and registration fee(s).

Check Categories you are entering: ___Bread ___Main Dish ___Dessert ___All three

**Registration Fee is \$15 per category or \$40 for all three and is due by
Friday, February 17, 2012.**

Team Name: _____

Team Captain: _____

Team Members: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: (Day) _____ (Evening) _____

Email Address: _____

I have read the rules and regulations for the 9th Annual Southeastern Cowboy Gathering Dutch Oven Cook Off and agree to abide by these rules and regulations throughout the competition. I acknowledge that all judge's decisions are final.

Team Captain Signature

Date

Please return this form, along with copies of your recipes, and registration fee by **Friday, February 17, 2012** to:

Cathy Hendrix
Booth Western Art Museum
PO Box 3070
Cartersville, GA 30120
770-607-6373