

## **Fort Sisseton First Annual Dutch Oven Cook-Off - Friday June 4<sup>th</sup>**

2:15-3pm – Check-in & Registration, at Registration Table near South Barracks

3pm - Team Meeting and Meat Pick-Up, at Registration Table

3:30pm –Cook-Off Begins

\*\*\*\*Dishes brought to Judges Liaison Table until 5:30pm.

\*\*\*\*Public can sample only after dish has been judged.

6:15 pm – Cook-Off Winner Announced, at Registration Table

### **~ Rules**

- 1) *Contestants may pre-register until May 1 or register onsite at registration table located near the South Barracks on June 4 between 2:15-3 PM. All teams must check-in at the registration table the day of the event between 2:15-3 PM. The Main Course is limited to 12 entries, and the meat will be provided. Important: Must pre-register to receive product.*
- 2) Dutch-Oven Cooking sites must be set up on the east side of the South Barracks. Stakes will designate sites. All sites are first come first served. \*\*
- 3) Contestants must enter Festival Grounds at the South Gate. Teams may drive to cooking areas (east of south barracks) to set-up anytime between 1:00 – 2:30 PM on Friday June 4, 2010. After unloading, teams must then park in the South Gate Public Parking Lot. No vehicles will be allowed inside the moat from 2:30-6:30pm. From 6:30-7 PM contestants may drive to their site to pack-up, after 7 PM vehicles again are to be parked in the South Gate Parking Lot. \*\*
- 4) \*\*Re-enactors may cook in camps.
- 5) All Teams must pre-register or register on site. Teams that pre-register still need to check-in at the registration table prior to 3 PM.
- 6) No food prepared ahead of time, all mixing, slicing, etc must be done on the site during the cook-off hours. Boxed mixes, canned goods, etc. are all allowed.
- 7) Clean cooking techniques and food etiquette must be practiced by all teams.
- 8) Teams are made of up to two persons. Re-enactors may cook in their camps – judges will inspect. Only participating team members in cooking area to prevent accidents.
- 9) Recipes must be provided. They will become property of the cook-off and may be used in publicity.
- 10) Only competing recipes may be cooked in the cook-off area.
- 11) All items to be judged will be brought to the Judges Liaison Table, in its entirety, at the south end on the South Barracks until 5:30pm in the Dutch Oven or on the Dutch Oven lid with a serving utensil.
- 12) Items will be judged on preparation, appearance, taste, aroma, and quality of overall appeal.
- 13) Public will sample dishes only after judging.
- 14) Keep all equipment in the work space assigned.
- 15) Important: The cook-off will provide cooking areas only.
- 16) Cook-off will provide a water source.
- 17) All participants must display red flag and number in clear view of public at all times during cook-off.
- 18) All plugs must be replaced, and all garbage picked up by participants.

### **~ Cook-Off Divisions:**

\$5.00 dollar entry fee per Oven

Main Course – Vegetable – Dessert

### **~Prizes:**

First Places - \$75 dollar gift basket

Second Places - \$50 dollar gift basket

Third Places - \$25 dollar gift basket