



Arizona National Livestock Show

Dutch Oven Cook Off

Saturday, December 31, 2011 - Arizona State Fairgrounds

- Three Pot:** Main Dish (Charcoal Only or hardwood coals by Chuck Wagon Teams only)
Dessert Dish (Charcoal Only or hardwood coals by Chuck Wagon Teams only)
Breads (Yeast rise or Sourdough) (Charcoal Only or hardwood coals by Chuck Wagon Teams only)
- Judging:** Presentation – Cleanliness – Taste – Execution of Recipe
- Fees:** \$25 Registration Fee (Minimum age 12 years old; can be maximum of 3 man teams). Entry fees and proceeds from tasting are put back into contest to cover the premiums and contest expenses. Entry deadline is November 15, 2011. A maximum of 20 teams will be allowed in the competition.
- Time:** Your cooking fire may be set up by 10:00 am or later. A short cooks meeting will be held at 9:30 am. You may begin cooking no earlier than 10:00 am Dish must be ready for judging as follows:
Dessert 1:00 pm Bread 2:00 pm Main Dish 3:00 pm
Awards will be presented after final tallies/cleanup about 3:30 pm
- Rules:** Please refer to Cook Off Rules and Regulations Document
- Awards:** Cash Prizes will be paid out to the first 3 places for each category in the following amounts
1st Place - \$100 2nd Place - \$75 3rd Place \$50
- Novice Division:** If you are novice and have never competed in a competition before you will be eligible for additional prizes. Contestants must not have cooked in prior competition.
- Location:** Arizona State Fairgrounds, 1826 W. McDowell Road, Phoenix, AZ 85007. The Dutch Oven Cook Off will take place on the Avenue of the Flags located east of the yellow exhibit building.
- Check-In:** Check-in will be located in the area of the cook off on the Avenue of the Flags from 8:00 – 9:00 am
- Cook Off Meeting:** A cook off meeting will be held at 9:30 am.
- Important:** **Information required for entry (deadline December 1, 2011):**
- Your name, address, city, state and zip code
 - Name of recipe
 - Size of Dutch oven to be used
 - Number of people recipe will serve
 - List of ingredients (in order of use)
Example:
5 medium-size zucchini, thinly sliced
2 tablespoons melted butter
2 cans (16 oz.) Hunts tomato sauce
- Note: Spell out amounts of items. Specify can sizes, state brands if needed, put in order of preparations or in groups of combinations. Be very specific about the ingredients.*

Preparation and cooking instructions

In this section, don't shortcut the instructions. Assume that the reader is a novice Dutch oven cook and will need every step explained. You may know exactly how to do it, but they will not. It is better to be "overly" explicit about how to prepare the recipe and cook it than to leave any questions in mind of the reader. Be sure to include items and temperatures, ratio of heat or briquettes on the top and the bottom and such details, which will result in the reader having successful first time experience with your recipe. The judges will then know and appreciate what you are preparing. Include cooking items, when to combine certain ingredients and when to add them. Also include any garnishing which you will use.

Arizona National Livestock Show – Dutch Oven Cook Off

December 31, 2011 – Arizona State Fairgrounds, Phoenix, AZ

OFFICIAL RULES and COOKING INSTRUCTIONS

Please remember that the categories are MAIN DISH, a YEAST or SOURDOUGH rise BREAD, and a DESSERT. Each category should be displayed as a separate dish and not be combined with others as they will be presented separately (see rule D under "Judging Procedures" below).

- 1- Contestants will be assigned an area as they check in on a first come first served basis before the cook off begins.
- 2- All food, charcoal, pots, utensils, etc. to be used must be furnished by the contestants. Hot water and soap will be the responsibility of cook-off contestants for cleaning of dishes and utensils. Participants are not to bring things to eat while cooking. However, beverages are permissible.
- 3- At least one member of each cooking team should be in the cooking area at all times. (If there is a "solo" participant this rule shall not apply to that person.) The field judges will be watching for interaction with spectators as well as the cleanliness of your food preparation area and will give you appropriate points for your work.
- 4- Food ingredients cannot be precooked and must be combined during cooking preparation, with the exception of canned foods, marinades, and sourdough starter. Any exceptions to this rule must be given clearance by the cook off committee.
- 5- Cooking must be on a surface above the ground and not directly on the ground surface. No propane, gasoline, or other such fuel may be used. Cooking is to be done with charcoal briquettes. Chuck wagon teams who would like to compete are able to use hardwood coals. Charcoal lighter fluid may be used to start the charcoal if desired, however propane or gasoline may not be used.
- 6- No add-ons or additions inside the Dutch ovens may be used when cooking, such as racks, trivets, aluminum foil, or pans. Use of such items will result in reductions of points in judging. However, the use of parchment inside the bottom of one of the Dutch ovens is permissible if called for by the recipe.
- 7- Aluminum Dutch ovens may be used.
- 8- Only foods for competition may be cooked in the cook off area to reduce confusion and simplify judging tasks.
- 9- Grub boxes and other such accessories are allowed, but they must be of a size which can be easily contained in the contestant's own preparation area and should be necessary for the preparation of entrees. Individual preparation areas are approximately 12' X 12'.
- 10- Health Department considerations require that NO home-processed foods be allowed in the competition. This is to include meats, fruits, vegetables, sauces, etc. These must be commercially purchased or made on site.
- 11- Ice chests (coolers) should be used for all perishables and kept at a 40 degree temperature or below. Contestants should take great care to ensure against difficulties with their food to protect themselves and the cook off for everyone.
- 12- All foods should be prepared on your table or in your oven. Do not allow foods or utensils used in preparation or cooking to touch the ground. Keep your area clean and neat. Cleanliness of your preparation and cooking areas accounts for part of the points from the field judges.
- 13- Everything which is cooked must be presented to the judges. Do not cook larger quantities than you can present to the judges. Withholding food which was burned or undercooked will result in large deductions of judging points. 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.
- 14- If you need hot water for a recipe, please plan on heating it yourself over briquettes.

15- All judging decisions are final.

16- Interaction with the public is encouraged. Please be courteous in sharing cooking information.

17- Tasting cups and non-latex gloves will be provided for the sample serving process.

18- This Dutch Oven Cook Off and its sponsors are not responsible for accidents, or damages incurred during the cook-off.

19- Participants will share a taste of each entry with persons who have sampling cups (\$5 for cups to sample each category). Our goal is to provide at least 50 servings (of 4 oz or less). Public will sample prepared dishes only after judging.

SAFE FOOD HANDLING PROCEDURES

1- Teams should start with clean equipment and use clean cooking practices.

2- The teams should provide dishwashing facilities and sanitation supplies. There should be no finger licking. Tasting utensils must be washed immediately after use. 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. Please refer to the Maricopa County Health Department rules. A central waste water disposal storage area will be provided.

Hand Washing Station - Must consist of a minimum 5 gallon insulated container with free flowing spigot with a waste container 15% larger, soap and paper towels. Proper hand washing must be conducted during the event. Bare hand contact of ready to eat food items is prohibited.

Ware Wash Station – A 3 bin set-up is acceptable for the wash, rinse and sanitizing of utensils and equipment. Acceptable sanitizer is Chlorine, Quaternary Ammonia, or Iodine. All equipment should be washed every 4 hours when handling potentially hazardous food product, or in between food types. I.E. cut chicken, wash rinse, sanitize cutting board, and cut lettuce.

3- Keep hot foods above 140 degrees and cold foods below 40 degrees. Field judges will check cooked meat temperatures prior to judging.

4- Field judges will be checking cooler temperatures before and during the competition. They will also check the meat temperatures prior to judging.

JUDGING PROCEDURES

A- Teams will be judged on cooking technique, but team dress and spectator interaction is encouraged. Adherence to all contest rules, cleanliness and presentation, and appearance and taste of entry. A copy of the judging cards will be made available upon request.

B- Judging will be done by a panel of three selected judges. Judges will begin observing and scoring at check-in and will continue until the pots are presented to the judges for final judging. Judges are permitted to inspect anything in the cooking area, Dutch ovens, etc. in order to determine compliance with the rules. Please extend your full cooperation to them. Judges will then score the presented foods. Scoring is done on an individual/team basis and points are combined. These points are tabulated and the results determine the winners.

C- You will be notified 15 minutes before and then again 5 minutes prior to the time of the presentation of each entree to the judges.

D- Judging will begin approximately three hours after the cook off officially begins. Contestants will be responsible to have each entree ready for presentation to the judges on time. When the call for judging is made, you will have 1 minute to leave your area with your entree for the judges table. All teams will present each entree to the judges at the

same time. If you do not present your entree for judging on time you will be disqualified for that entree. You are encouraged to present your entree for "some" score rather than "no" score.

E- Presentation must be made with the food either in a Dutch oven or on a Dutch oven lid. There will be NO exceptions. **Garnishes are to be added tastefully and appropriately.** This is NOT a garnishing contest.

F- At the time of each presentation, contestants may take no more than thirty seconds to describe their entree to the judges. This explanation should include the name of the entree and anything of particular interest to the judges. Contestants will then be asked to return to their areas to continue cooking. After the third entree is presented, contestants may begin their cleanup, **but may not remove any gear until after all judging is completed and prizes are awarded.** Please be considerate of the other contestants.

G- Judges decisions on rating of entries are final. Committee decisions on policy and procedures are final.

The presentation of prizes will take place at about 3:30 p.m.

If you desire special consideration, please make your requests no later than one week before the date of the cook off and be prepared to comply with committee decisions.

AGREEMENT OF RESPONSIBILITY AND LIABILITY

It is clearly understood and agreed that the State of Arizona, the Arizona Exposition and State Fair Board, and Arizona National Livestock Show, Inc. and their officials, officers, directors, employees and agents (hereinafter collectively referred to as "ANLS") shall not be responsible for any damage, loss or injury to any person or property which is caused directly or indirectly for any reason. The participant, owner, their agents and/or representatives, (hereinafter collectively referred to as "Participants"), shall be responsible for any damage, injury or loss suffered during or in connection with the Arizona National Livestock Show.

For more information contact:

Arizona National Livestock Show
1826 W. McDowell Road
Phoenix, AZ 85007

Rochell Planty at rochell@anls.org
602-258-8568

Entry Deadline: December 1, 2011

Arizona National Livestock Show
Dutch Oven Cook Off Entry Form

Name _____

Address _____

City _____ State _____ Zip _____

Email address _____ Phone _____

Team Name (if any): _____

Additional Team member(s) info:

Name _____ Phone _____

Address _____

City _____ State _____ Zip _____

Email address _____

Name _____ Phone _____

Address _____

City _____ State _____ Zip _____

Email address _____

Main Dish name: _____

Dessert Dish name: _____

Bread Dish name: _____

Current IDOS member? YES or NO

Novice (*must not have competed in any competition prior to this event*) YES or NO

Copy of Recipes included? YES or NO

I agree to comply with this AGREEMENT and the TERMS and CONDITIONS. Any amendment to these documents must be made in writing and by mutual consent of both parties heretofore.

Name (print) _____

Title _____

Signature _____

Date _____

Mail fee, recipes, and entry form to:

Arizona National Livestock Show
1826 W. McDowell Road
Phoenix, AZ 85007

For additional information contact Rochell Planty at rochell@anls.org or 602-258-8568