

21st Annual World Famous Mardi Gras Gumbo Cook-Off



Sponsored by Mardi Gras of Southwest Louisiana, Inc.

Gather your gumbo pots and propane tanks as Mardi Gras of Southwest Louisiana, Inc. invites you to join us for the 21st annual World Famous Mardi Gras Gumbo Cook-Off to be held **Saturday, February 25, 2017**, in the **Exhibition Hall of the Lake Charles Civic Center**.

The Cook-Off will begin at **7:30 a.m.** sharp and judging will begin at **11:00 a.m.** The entry fee is \$100 per team per category with a maximum of four people per team. There will be three places awarded in the Cook-Off and we will be giving a prize for both the amateur and professional team showing the most spirit (decorated tables, decorated area, shirts, etc).

Prizes

1st Place: \$150.00 and a trophy

2nd Place: \$100.00 and a trophy

3rd Place: \$50.00 and a trophy

This is always a not to miss event and we are really excited to bring it to you once again.

For more information, please contact the event chairman:

Katie C. Harrington

337-526-9009 (Cell phone)

khcollaborations@gmail.com (e-mail)

Happy Mardi Gras!

Welcome to the 21st Annual Gumbo Cook-Off!

The Details

(Anyone may participate)

1. Teams will consist of 2-4 cooks in your area...this means ***no more than four!***
2. There are three categories for teams to cook in, Chicken and Sausage, Wild Game (any kind) and Seafood.
3. The entry fee is \$100 per team, per category.
4. All entries **must be paid** by **Wednesday, February 15, 2017** in order to be guaranteed a space. We will once again be placing some teams outside under a tent. Because of the rapid growth of this event over the past few years, inside spaces **cannot** be guaranteed. ***Spaces inside will be awarded to the first 25 paid entries received. In an effort to remain in compliance with fire prevention protocol, booth spaces will be limited to 8' x 8'.***
5. All teams will keep their areas clean and sanitary. Bring garbage bags, etc for good housekeeping and soap and water to help keep the areas as clean as possible.
6. All teams can report to the Civic Center Exhibition Hall to set up between the hours of 6:30-7:00 a.m. on Saturday, February 25, 2017. **For security reasons, NO TEAMS will be allowed into their cooking space before 6:30 a.m.**
7. Once your team is set up and checked in with event staff, you may start your preparation for cooking. All cooking must be done in full view of the public.
8. Every team member will be given a special pass that must be worn during cooking. This is to establish who our cooking team members are and your cooperation is a must. All other guests must enter through the main doors and pay the \$5 entry fee.
9. Clean up will begin promptly at 2:00 p.m. and all teams and the hall must be cleaned up and empty by 3:00 p.m.
10. ***New this year...We will be using new judging criteria for the Krewe Spirit Stick. Points will be awarded based on several different criteria including community spirit throughout the year, number of advance Krewe tickets purchased for 12th Night and the Royal Gala, spirit shown during the Cook-off and more. A point system will be distributed by January 1, 2017.***

We are looking forward to passing a good time!

For more information, please contact the event chairman:

Katie C. Harrington
337-526-9009 (Cell phone)
khcollaborations@gmail.com (e-mail)

21st Annual World Famous Gumbo Cook-Off

ENTRY FORM

1. Name of Cook-Off team:

2. Names of team members:

A. _____

B. _____

C. _____

D. _____

3. Team Contact Person: _____

Address:

E-mail Address:

Phone numbers:

Entry Fee, \$100 per team, per category. Make checks payable to **Mardi Gras of Southwest Louisiana, Inc.** Early entrants will be placed indoors, as space allows, unless otherwise noted. There are 25 spaces inside and they will be awarded on a first paid/registered basis.

Choose which best describes your team.

_____ Amateur

_____ Chicken and Sausage

_____ Professional

_____ Wild Game

_____ Seafood

6. Booth Preference:

_____ Indoors

_____ Outdoors (under tent)

7. Mail this form and entry fee to:

**Only paid entries received by Wednesday, February 15, 2017 will be guaranteed a space.*

Katie Harrington

1810 South Bend Road

Lake Charles, LA 70605

Office Use Only: _____ Received _____ Check Number _____

21st Annual Gumbo Cook-Off!

RULES

1. All teams must report to the Civic Center Exhibition Hall between 6:30-7:00 a.m. Cooking will begin promptly at 7:30 a.m.
2. What to bring:
 - a. Burners and tanks (Only a standard 20 pound tank will be allowed)
 - b. 40 quart pot (10 gallons), five pounds of rice, cutting board, knives and cooking utensils, water, coolers for soft drinks and meat, paper towels, soap, matches and whatever else you may need for preparing your gumbo.
 - c. Meat (already cut), roux, spices and any other ingredients needed.
 - d. You must bring bowls and utensils for the gumbo to be served to the general public after the judging is complete. ***Sample bowls will be provided for judging purposes.***
3. Gumbo must be prepared from scratch, in a sanitary manner and in full view of the public. No pre-cooked gumbo is allowed. Roux may be pre-cooked. Teams are encouraged to bring rice already cooked since they are not being judged on it.
4. All cooks must wear hair restraints (hats, bandanas, hairnets, etc)
5. All pots must be kept covered except when stirring or serving to minimize contamination. All teams must keep their areas clean and only cooking team members are allowed in the area during the cooking process.
6. Pets are not allowed, unless it is a registered service animal.
7. No smoking is allowed inside the Exhibition Hall or in the outdoor event space.
8. No outside DJs will be allowed. The contracted DJ service provides adequate sound equipment for the outside event space.
9. All gumbo must be ready to start judging at 11:00 a.m. You will be informed of the judging process the morning of the event. Gumbo will be judged on the following criteria:
 - Aroma: Should smell appetizing
 - Consistency: Should be a smooth combination of meat/seafood or roux
 - Color: Should look appetizing
 - Taste: Should taste good, pleasing to the palate
 - Aftertaste: Should leave a pleasant taste after swallowing
 - Presentation: You will be provided a tray and bowls to use for judging. It is up to you to dress up your tray and plating of your samples.
10. Gumbo cooked will be given away to the public in attendance after your gumbo has been judged, not before.
11. Teams may bring a banner or sign with their team name to display in their station. We will be judging for the best decorated Mardi Gras table as well. We will give the spirit stick for this event. Booths are 8 foot by 8 foot. Only booth fronts are allowed and all burners must be kept free and clear of decorations.
12. Winners for the cook-off and Non-Krewe Division Spirit Stick will be announced at the cook-off and the winner of the Krewe Division Spirit Stick will be announced at the Royal Gala on Monday, February 27, 2017.