Izard County 4-H Dutch Oven Cook Off

Rules & Regulations

If you enjoy cooking in the outdoors and would like to share your skills, here is the event for you!

ENTRY FEE: FREE per team

DATE & SCHEDULE: The Cook-Off will be held on March 11th, 2017

Registration Deadline with Recipes and team members: March 3rd, 2017

Check in and set up time: 8:30 – 9:00 am

1. A team may consist of two to four 4-H members. No more than two Cloverbud will be allowed on the teams. Teams are required to have a minimum of one adult per team to handle any and all fire/coal equipment. An additional adult per team will be allowed, but they must be registered. No more than four members per team plus two adults will be allowed. Spectators are allowed but not in the cooking area. All 4-H members MUST be currently enrolled in 4-H online at the time of registration.

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.

3. Alcohol consumption and tobacco use are not permitted, keep in mind the entire fairgrounds has adopted a comprehensive tobacco free policy.

4. Ingredients cannot be precooked however participants may precut ingredients prior to the contest. 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.

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 sold by the committee.

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.

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.

   Tasting utensils must be plastic utensil that is to be thrown away after every use. All washing of dishes MUST BE DONE in your own area.

   c) 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.

   d) Coolers are required for all refrigerated items and cold food must be kept below 40 degrees F.

   e) Keep hot foods above 140 degrees F.

9. Cooks are expected to bring and light their own charcoal. And all cooking will be done on stands provided by the contestant to keep coals off the ground.

10. Be prompt as registration will begin at 8:30-9:00 am. The contestants may arrive anytime for this time and if they need to start their fires before registration they may do so.

11. Teams should demonstrate good sportsmanship within their own teams as well as with the other teams.

12. 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.

13. The cook off committee will provide a 10’ x 15’ space for each team and all of the team’s equipment must fit within this space. You need to supply your own shade if desired.

14. If you need hot water for a recipe, please plan on heating it yourself over briquettes.
15. All judging decisions are final.

Cooking time: 11:30 breads due to judges; 11:45 desserts due to judges; 12:00 Main dish due to judges.

ALL TIMES ARE APPROXIMATE

LOCATION: The Cook-Off will take place on the Izard County Fairgrounds Melbourne, AR

CATEGORIES: Main dish, Desserts, Breads

CONTESTANTS WILL PROVIDE: Dutch Ovens, cooking tables, culinary water bin, lighter fluid, charcoal, charcoal starters, cooking utensils, mitts for handling hot Dutch ovens, items for clean-up, additional tables needed for prep, all food and other essential items necessary to prepare their recipe(s). All teams will need to provide a fire proof platform for their coals and Dutch Ovens. Participants will be allowed to use the fairgrounds kitchen for clean up if needed after the contest.

JUDGING:

Entries will be judged on aroma, appearance, taste, quality of entry. All team entrants will prepare their contest recipe(s) during the Cook-Off. Teams who prepare any portion of an entry prior to the contest will be disqualified.

RECIPES: All recipes must be included (in a format suitable to be reproduced) with your Entry Form

HEALTH & SAFETY: Contestants are solely responsible for the proper selection, storage and refrigeration (if necessary) of all ingredients, the sanitation of their cooking area and the preparation of foods that are safe for human consumption. Aside from a simple barrier separating cooking and spectator areas, responsibility for safety of contestants and spectators rests solely with the contestants. Safe use of fires, other heat sources and cooking equipment is the responsibility of the individual contestants.

DISCLAIMER: Judges’ decisions on contestant rules and the Cook-Off Committee’s decision on policies and procedure are final.

Complete contestant rules will be distributed to all Cook-Off teams at the Cook-Off and are available upon request.

For more information contact:

Karla Dement 870-368-4323

Izard County 4-H Dutch Oven registration form
Izard County 4-H Dutch Oven Contest Registration Form

March 11th, 2017

Team Name: ________________________________________________

4-H Team Members Names:
1. __________________________ 2. __________________________ 3. __________________________
4. __________________________

Adult Team Members:
1. __________________________ 2. __________________________

We will be competing in

Stew________________________

Cobbler______________________

Breads_______________________
Izard County 4-H Dutch Oven Contest Registration Form

Judges Score sheet

INDIVIDUAL/TEAM NAME__________________________________________________

RECIPE________________________________________________________

PRESENTATION TIME___________________

<table>
<thead>
<tr>
<th>Category</th>
<th>Score</th>
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<tbody>
<tr>
<td>PRESENTATION OF FOOD (10 points)</td>
<td></td>
</tr>
<tr>
<td>CLEANLINESS OF AREA, SANITATION PROCEDURES (10 points)</td>
<td></td>
</tr>
<tr>
<td>USE OF INGREDIENTS (15 points)</td>
<td></td>
</tr>
<tr>
<td>APPEARANCE OF FOOD, UNIQUENESS OF RECIPE, DIFFICULTY OF RECIPE (25 Points)</td>
<td></td>
</tr>
<tr>
<td>OVERALL FLAVOR (DOES IT TASTE GOOD? DO THE FLAVORS MELD TOGETHER? TEXTURE IS RIGHT FOR FOOD? OVERCOOKED OR UNDERCOOKED? AROMA) (40 points)</td>
<td></td>
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</tbody>
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Judges Comments: