

31st Annual Rajun Cajun Crawfish Festival – Cash Saver Gumbo Cook-Off Contest

OFFICIAL CONTEST RULES

1. True Gumbo is defined as any kind of seafood or shellfish or any combination thereof, cooked with various spices and vegetables and served similar to a soup/stew. We are judging seafood gumbo. You may add duck, sausage, etc. but the gumbo is judged as seafood.
2. No ingredients (including the roux) may be pre-cooked or treated in any way prior to arrival, check-in, receipt of team number and setup of team cook space. Exceptions are canned tomato products and frozen or canned vegetables. MPD requires propane tanks to be placed in a crate or bucket to prevent them from becoming projectiles. All L. P. Tanks shall be subject to the Special Rules on Propane listed below.
3. Actual cooking period will be a minimum of two (2) hours and a maximum of four (4) hours.
TEAM MUST FURNISH and DISPLAY OPERABLE FIRE EXTINGUISHER WITH A MINIMUM 2A:10BC RATING ON SITE BEFORE COOKING FIRE IS STARTED. [MFD]
4. There will be a required Cook's Meeting [10:45 a.m. in Judging Tent] and attendance is mandatory for each team captain OR head cook. At that time, final instructions will be given by the Gumbo Contest Manager.
5. Cooks and assistants will be allowed to prep ingredients/gumbo prior to the Cook's Meeting at 10:45 a.m. and the contest officially begins at noon when the Festival opens to the public. NO COOKING of Gumbo before the cook's meeting. No cooking will be allowed near combustibles. Trash containers shall be emptied when full.
6. Teams must supply their own stoves, pots, utensils, ingredients, extra tables and any material for booths. NO ELECTRICITY IS AVAILABLE. Per MFD, NO GAS TANKS OF ANY TYPE WILL BE ALLOWED UNDER THE TENTED AREAS so bring sufficient tank hose to run/reach outside [behind] each cooking area. The use of candles or open flames is strictly prohibited in or near tents or awnings. Coleman type lanterns and stoves are permitted.
7. Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within 20 feet of the tent, canopy or membrane structure while open to the public unless approved by the fire code official in accordance with section 2404.7 of the 2009 IFC. Wood chips are to be used only in the cooking operations, and are to be stacked away from any combustibles. Wood chips are not to be spread on the ground in any manner. Sand may be used in wet areas.
8. Each team will be provided a space of approximately 8'x20' for their cooking area. All tents and awnings must be flame retardant. Flame retardant certificate must be attached to the tent or on the site. Spaces will be assigned and teams will receive their space numbers at the Judges' Tent at check-in [8:30-10:00a.m.]. Each team will receive one 8-foot table for their space.
9. Teams will be permitted to set up their equipment, supplies, decorations, etc. any time AFTER SIGN-IN at 8:30 a.m. or BEFORE 10:00 a.m. Sunday morning. ALL VEHICLES MUST BE REMOVED FROM TENT AREA IMMEDIATELY AFTER OFF-LOADING and not later than 10:00 a.m.
10. Each team must cook a minimum of one (1) gallon of gumbo – once first Judges' tasting is completed, each team must RESERVE additional gumbo for finalists' judging.
11. Each team receives five (5) badges (including the Captain's badge) at check-in time. Extra badges may be purchased when the Cook-Off Entry Form is completed and the entry fee paid. ONLY THOSE WITH OFFICIAL BADGES WILL BE ALLOWED IN THE COOKING AREA [behind the table] AND TO PARTICIPATE IN TEAM ACTIVITIES.
12. Each team will be assigned a Team Number by the Contest Manager and be given officially numbered bowls for judging samples. All teams must ensure that the # on each bowl matches their team's secret judging #. Keep your # confidential!

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13. The first-place team's recipe shall become public domain - outside the realm of Copyright - and shall include all ingredients/techniques/methodology used in the competition. 1st Prize will NOT be awarded until a legible, printed and accurate copy of the recipe is submitted to Judy Rautine upon the announcement of the winners.
14. Decorations are permitted; however, all teams are instructed to respect spectators/ visitors/other contestants and their walkway/views and tables must not be moved into the walkway. There is no showmanship judging. Extremely flammable decorations shall not be permitted and no hay, straw or bamboo is allowed within 35 feet or a tent or cooking site.
15. A minimum of five (5) bowls of each team's gumbo will be delivered to Judges' area at the exact time listed on the individual team's Judging Slip. Hold enough gumbo back for a second tasting, as there is a preliminary judging and a finalist judging.
16. The decision of the Judges is FINAL and will be announced from the Main Stage.
17. NO misconduct will be tolerated. Disqualification from the Cook-Off and immediate expulsion from the Festival area is the penalty for teams failing to conform to general good sense, sportsmanship and proper behavior.
18. Beer will be sold at the event. HARD LIQUOR AND ILLEGAL DRUGS ARE NOT PERMITTED. Teams may NOT bring beer onto Festival property. No pets are allowed.
19. Garbage bags and boxes will be furnished – please use them. Each team is responsible for clean-up of their area and removal of everything brought onto the Festival property when the Cook-Off is closed at 6PM.
20. Teams may NOT give away or sell product/food/beverages to spectators. This is a Health Department Rule!
21. The entry fee of \$250.00 plus processing is non-refundable and must be paid in full upon each team's completion and delivery of their Entry Application to Porter-Leath for valid entry into the Gumbo Cook-Off contest and assignment of cooking space and team number.
22. The head cook winning this year's event will automatically be a Judge next year.

***Special Rules on Use of Propane**

Fire Department policy will allow participants in the Rajun Cajun Crawfish Festival to use one (1) 20-pound bottle of propane for cooking purposes. The bottle must be secured and not connected directly to the cooking unit. All propane bottles must be D.O.T. approved for propane use and be equipped with a U.L. approved safety relief valve, a hose in good condition, and proper connections. Participants may have one (1) 20-pound bottle on the site to use as a spare, provided it is secured and located away from any heating unit or open flame. This policy applies only to contestants and will not subject vendors to any specific amount of propane bottles of their use provided the bottles are secured and used with reasonable care.

DAY: SUNDAY
DATE: APRIL 21, 2024

ARRIVE: 8:30 a.m.
PLACE: Downtown Memphis near Riverside Drive