

2011 Delta Wings Festival
November 5, 2011
Gumbo Cook-off Rules & Regulations

The 5th annual Delta Wings Festival Gumbo Cook-off will be held on Main Street in Drew, Mississippi, on Saturday, November 5, 2011.

Registration/Entry Fee: \$175.00 per team/Each additional member - \$15.00 ea.

Schedule:	Saturday, November 5, 2011	7 am ~ 4 pm
	7~9 am	Load in all equipment and food. Teams can begin decorating and setting up their area for cooking.
	8~10 am	Meat inspection. Cooking may begin any time after meat inspection is complete.
	9:30 am	Cooks meeting – Will be announced where to meet - (MANDATORY)
	10 am	Cooking may begin
	12:15~ 12:30 pm	Anything Wild sample turn in
	12:30 pm	Anything Wild judging*
	2 pm	All preparation complete. No additional ingredients can be added to gumbo after this time. File' or rice may be added before judging if desired.
	2~2:15 pm	Duck Gumbo sample turn in. Will be announced where to turn in.
	2:15 pm	Duck Gumbo judging
	3:00~ 3:15 pm	Duck Gumbo Finals Judging
	4 pm	Announcement of winners at Entertainment Stage.

Awards Categories: Best Overall Gumbo
(1st, 2nd, and 3rd place)

Best Booth ~ Each team is encouraged to choose a theme and decorate their area to reflect that theme.

Prizes:	1st Place	\$1,000.00
	2nd Place	\$ 500.00
	3rd Place	\$ 250.00
	Best Decorated Booth	\$ 250.00

***ALL RULES AND REGULATIONS WILL BE ENFORCED by a designated committee who will be responsible for the overall operations of the competition.

1. ELIGIBILITY

- A. Each team may consist of as many as four (4) individuals needed for preparation. Team must assign a head cook. This head cook will be responsible for attending a mandatory cooks meeting to be conducted at 9 am.
- B. All wild duck must be inspected by the official meat inspector prior to any preparation.
- C. Each team is encouraged to choose a theme and decorate their area to reflect that theme. Teams may wear clothing, hats, or other items to Show their team spirit.
- D. Judging for the best booth will be conducted between 2 pm and 3 pm and a winner announced on the Entertainment Stage in the gumbo cook off area.
- E. Each head cook must sign in with a committee member when they arrive onsite.

2. ENTRY REQUIREMENTS

- A. Wild duck must be used.
- B. Each team will cook a minimum of three (3) quarts of gumbo with meat used being at least 50% duck.
- C. Each team will be given one (1) 20 oz. judging cup with lid to be turned in with their sample between 2 pm and 2:15 pm. Any samples that arrive at the turn in area after 2:15 pm are subject to disqualification. All entries to be judged shall be contained within that 20 oz. sample.

D. Prior to judging, no gumbo may be sold or given to spectators.

3. COOKING REQUIREMENTS

A. All gumbo must be cooked on site the day of the cook off from scratch. Scratch is defined as starting with raw product including seafood, meat, sausage, flour, etc. No commercial gumbo mixes are permitted. Wild duck must be used.

B. The roux must be cooked from scratch in the traditional manner.

C. Each team is responsible for setting up everything needed in their area such as tables, chairs, tents or umbrellas, and cooking equipment.

D. All raw produce and food products must be kept at proper temperatures throughout the day. All uncooked food should be chilled. A cooler with plenty of ice is the best way to keep your products cold.

E. All gumbo is to be maintained at hot temperatures until judging!

F. Lids must be on all cooking pots at all times.

G. Propane tanks will be permitted. These should have approved valves and tags and be secured properly during cooking. Fire extinguishers are suggested.

H. All cooking is to be done in a sanitary manner. All grease and garbage must be disposed of in the proper containers. Please do not put grease in the garbage cans provided in the park. A designated committee may inspect your area at any time during the competition.

4. JUDGING OF GUMBO

A. Criteria for judging includes:

Appearance ~	looks like a good gumbo ~ roux color, etc.
Aroma ~	smells like a good gumbo
Consistency ~	stirs like a good gumbo ~ thickness of base, etc.
Texture ~	balanced quantity of ingredients
Flavor ~	tastes like a good gumbo

- B. Each entry shall be judged on the above criteria, the scores ranging from 6~10 with 10 being the highest.
- C. Each team will receive one (1) 20 oz. cup with lid. These will be numbered and after they are turned in, an additional number will be assigned to them by a designated committee.
- D. Proportion of rice to other ingredients in the cup is at the discretion of the contestants. Additional of file' is also at their discretion. Remember, the meat portion of the gumbo must contain at least 50% wild duck.

*The Anything Wild category will be a preliminary judging only category. No finals judging. The top 3 scores will be declared the winners.