

# *Dutch Oven Workshop & Cookoff Information*

Welcome to the Camping on the Battenkill Dutch Oven Cooking. This event is to show off your Dutch Oven cooking skills or to learn how to cook in a Dutch oven. It is a great way to make a meal and have fun at the same time. To preregister call Camping on the Battenkill at 802-375-6663.

A panel of judges will be awarding prizes in both the main dish and desert category. There will be a first, second and third prize in adult as well as youth.

## General Information:

The workshop and cookoff will be held August 29, 2009, at Camping on the Battenkill on route 7A in Arlington, Vermont. The workshop will be run first the two pot Dutch Oven Cookoff will start afterwards.

## Schedule of Events

- 8:45AM - 9:00AM, Registration for workshop
- 9:00AM – Noon, Workshop taught by Dutch Oven Dave
- 1:45 PM- 2:00 PM, Registration for Dutch Oven Cookoff
- 2:00PM - 5:00PM, Two pot Dutch Oven Cook off
- 5:00PM,- Judging of main dish, and clean up of site
- 5:15PM,- Judging of desert dish, and clean up of site
- 5:30PM- 6:00PM, Announcements and Awards

## General Guidelines:

1: **Media Release:** Your name, photograph, or recipe may be selected for use in various public media covering the event. Your entry in the Workshop and Cookoff establishes your agreement for the release of same and their use by Camping on the Battenkill.

2: **For Workshop:** The instructor Dutch Oven Dave will provide all the necessary equipment and ingredients for the workshop.

**For the Dutch Oven Cookoff-** We Will Provide: Judges, a place to cook, and prizes.

You will need to provide: your cooking gear and fire stand, we have a limit number of fire pits. There will be no electricity and the only heat source for cooking will be charcoal. Remember No Trace camping, you will be expected to carry out what you brought in, bring your own garbage bags. You will be expected to provide all your own items/food for participation. Grub boxes, tables, and such accessories are allowed, but should not intrude upon other contestants. You may want to use a cart or wheelbarrow to move your equipment to the cooking area. **Cars will not be allowed in the area.** We are encouraging the cooking teams to have at least two people, and not more than 3. If you are a youth team you must be between the ages of 10- 17 yrs It is suggested that an adult should accompany any contestant under the age of 18.

3: **Judging:** Entries will be judged on aroma, taste, cleanliness, cooking technique, presentation, and interaction with on lookers. Roving field judges will be judging the preparation of your entry, techniques used, cleanliness, and how well each team works together.

\*\*\*\*\*NOTE\*\*\*\*\* THE ROVING JUDGE WILL TAKE OFF POINTS IF THEY NOTICE ADULTS COACHING THEIR TEAM MEMBERS, IN THE YOUTH EVENT ONLY. ALSO POINTS WILL BE DEDUCTED IF ONLY ONE MEMBER OF A TEAM IS DOING THE COOKING.

Upon presenting your entry at the judges table, contestants should give the name of the entry, a short comment about it, and be prepared to answer any questions asked by the judges. Then retire to your cooking area. After judging you may pick up your entry & return to the cooking area to finish cleaning up. Please be considerate of the others waiting to be judged. There is no eating in the cooking area while the dishes are being prepared. The decisions on contestant scores are up to the judges and are final.

4: **Health Considerations:** Since we will not be sharing samples with the public you will not be required to have a food handlers permit. However you will be expected to exercise the same care in the cleanliness of your food preparation, and cooking. Keep preparation area and utensils clean, use wash basin or wet wipes for hands, use good fire safety, use cooler for all perishables. Don't put oven lids on the ground. Everything about you, your recipe preparation, and cooking should be at your very best.

## Contestant Cooking Rules

1. A copy of the recipe must be provided at the time you register, and accepted before you will be allowed to cook.
2. Contestant teams should be at least two members, but not more than three. Only team members will be allowed inside the roped cooking area. One team member must remain in the cooking area at all times for fire safety reasons.
3. Contestants will not consume alcoholic beverages during the cook off including the announcement of the winners. Smoking is not allowed in the cook off area.
4. You may use any size oven from a #10 to a #17 deep, to prepare your entry. You must present your entry to the judges in the oven or on the lid. You will be cooking and presenting either 1: A Main Dish or 2: A Dessert. However a pot of Campbells Pork & Beans will not score as high as an oven full of made from scratch Enchiladas.
5. You will prepare all of your food at the cooking site and present all the food you cooked to the judges. You may not prepare food or cook ahead of time and then combine it with the rest of the items as you cook on site.
6. 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, and/or cooked garnishes not specified in the recipe.
7. When time is called you will have TWO minutes to present your entry at the judges table. If you cannot or choose not to present your entry to the judges in the allotted time, the entry will not be judged. NO EXCEPTIONS. All foods submitted for judging should be displayed in the pot or on the lid.
8. There is no eating in the cooking area, but all teams should be aware to stay hydrated during cook off.
9. We will announce the winners at the end of all the judging and you may pick up your score card after that if you would like it. All judging decisions are final.

Again we welcome everyone to enter this event and have a great time cooking. We hope you have fun and that you are better cooks for participating.

## Cook Off Etiquette

1. Charcoal is to be light only in fire stands or in fire pits.
2. 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.
  - C. Dishwashing facilities: Including washing, rinsing, and sanitizing basins, are **required** of all teams. Tasting utensils must be washed immediately after use. All washing of dishes **MUST BE DONE** in your own area.
  - D. Food service gloves must be worn when handling food that will not be cooked further. Hot foods must be kept above 140 degrees F.
  - E. Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
  - F. 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.
  - G. Coolers are required for all refrigerated items and cold food must be kept below 40 degrees F.
  - H. All reheated food must be taken back up to 165 degrees F for safety purposes if the temperature goes below 135 degrees F. A Field judge must take a temperature before reheating to determine how high to reheat the meat.
  - I. Field judges will be checking cooler temperatures before and during the competition. They will also check the meat temperatures prior to judging.
3. Be promptly here to register 15 minutes before hand; attend the cooks' meeting for last-minute instructions and questions.
4. Teams should demonstrate good sportsmanship within their own team as well as with the other teams. Good interaction within the teams, the judges, with the cook off helpers and committee, and with the public is an important part of the cooking contest. Teams should be courteous and willing to answer questions from the public.

## Registration Form

This information will be used throughout the day for our MC to introduce the teams competing. All the information is optional. You are not required to answer any of the questions. However, we would like the MC to be informed about your team and have something to tell the public about you.

Team #\_\_\_\_ (to be assigned by cook off committee)

Where are you from?: City: \_\_\_\_\_ State: \_\_\_\_\_

Cook #1 Name: \_\_\_\_\_ Occupation: \_\_\_\_\_

Hobbies and interests: \_\_\_\_\_

\_\_\_\_\_

Cook #2 Name: \_\_\_\_\_ Occupation: \_\_\_\_\_

Hobbies and interests: \_\_\_\_\_

\_\_\_\_\_

Cook #3 Name: \_\_\_\_\_ Occupation: \_\_\_\_\_

Hobbies and interests: \_\_\_\_\_

\_\_\_\_\_

### Team Information:

How long have you been cooking in Dutch ovens? \_\_\_\_\_

How long have you been cooking together as a team? \_\_\_\_\_

\_\_\_\_\_

How did you happen to begin cooking together? \_\_\_\_\_

\_\_\_\_\_

How long have you been competing? \_\_\_\_\_

\_\_\_\_\_

Funny or unusual stories about Dutch oven cooking you would like to share? \_\_\_\_\_

\_\_\_\_\_

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