

26th Annual World-Famous *Mardi Gras* Gumbo Cook-Off

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Sponsored by Mardi Gras of Southwest Louisiana, Inc.

Gather your gumbo pots as Mardi Gras of Southwest Louisiana, Inc. invites you to join us for the 26th annual World-Famous Mardi Gras Gumbo Cook-Off to be held **Saturday, February 18, 2023**, at the **Lake Charles Civic Center Exhibition Hall**. Please note the change in location!

The Cook-Off will begin at **7:30 a.m.** sharp and judging will begin at **11:00 a.m.** The entry fee is \$125.00 per team per category with a maximum of four people per team. We are excited to announce we will be returning to the Exhibition Hall for the event. This will allow us to continue our tradition of selecting a best decorated booth and spirit in either the krewe or non-krewe divisions. There will be three places awarded in each category of the Cook-Off.

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 inside the exhibition Hall and grounds! There will be a \$10.00 door admission charge for everyone to enter this event, kids 5 and under free. Encourage your Krewe members to attend and show off their spirit of Mardi Gras. This is a public event with true Southwest Louisiana Mardi Gras flare, so invite everyone to come out enjoy the festivities and sample your gumbo!

For more information, please contact the event chairman:

Tammy L. Ryan

337-263-0226 (Cell phone)

Tleeryan063@gmail.com (e-mail)

Happy Mardi Gras!

Welcome to the 26th Annual Gumbo Cook-Off!

The Details

(Anyone may participate)

1. Teams will consist of 2-4 cookers 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 \$125 per team, per category.
4. All entries **must be paid** by **Friday, February 3, 2023**, in order to be guaranteed a space. Each registered/paid entry will receive a 10 x 10 space with one rectangle table. You will need to bring your own table decorations for your cooking area.
5. All teams will keep their areas clean and sanitary. Bring garbage bags, etc for good housekeeping and soap and water to help keep your 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 18, 2023. **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. There will be no electricity available so all rice must be cooked in advance. Remember, you are not judged on rice.
9. Clean up will begin promptly at 2:00 p.m. after award ceremony, and all teams and the hall must be cleaned up and empty by 3:00 p.m.
- 10. The status of the Spirit Stick is to be determined by this event along with other Krewe philanthropy type community involvement, promoting common good and the spirit of Mardi Gras.**

We are looking forward to passing a good time!

For more information, please contact the event chairman:

Tammy L. Ryan
337-263-0226 (Cell phone)
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26th Annual World-Famous Mardi Gras 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, \$125 per team, per category. Make checks payable to **Mardi Gras of Southwest Louisiana, Inc.**

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 Friday, February 3, 2023, will be guaranteed a space.

Tammy Ryan
200 Crystal Lane
Sulphur, LA 70663

Office Use Only: _____ Received _____ Check Number

26th Annual Gumbo Cook-Off!

RULES

1. All teams must report to the Civic Center Amphitheatre 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 should 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 in the indoor or outdoor event space cooking area.
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. Only booth fronts are allowed, and all burners must be kept free and clear of decorations.