25th 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 25th annual World Famous Mardi Gras Gumbo Cook-Off to be held **Saturday, February 26, 2022** at the **Lake Charles Civic Center Amphitheatre**. 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 $250 per team per category with a maximum of four people per team. There will be three places awarded in the Cook-Off. Because of the weather uncertainties with an all outdoor event, we will not select a best decorated booth in either the krewe or non-krewe divisions this year.

***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. Please be exercise patience as we work towards bringing this even back, completely outside! There will be no gate/door admission charge, so invite everyone to come out and sample your gumbo!

For more information, please contact the event chairman:

Katie C. Harrington

337-526-9009 (Cell phone)

khcollaborations@gmail.com (e-mail)

***Happy Mardi Gras!***

**Welcome to the 25th 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 $250 per team, per category.

4. All entries **must be paid** by **Friday, February 4, 2022** in order to be guaranteed a space. Each registered/paid entry will received a 10 x 10 space. You will need to bring your own tables and chairs for your cooking area. Teams are allowed to bring a 10 x 10 pop up tent if they choose.

5. All teams will keep their areas clean and sanitary. Bring garbage bags, etc for good housekeeping and soap and water to help keep the areas as clean as possible.

6. All teams can report to the Civic Center Amphitheatre to set up between the hours of 6:30-7:00 a.m. on Saturday, February 26, 2022. **For security reasons, NO TEAMS will be allowed into their cooking space before 6:30 a.m. Absolutely NO PARKING or UNLOADING will by allowed on Gill Street.**

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. 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 still to be determined. Stay tuned for more information in the coming weeks.***

We are looking forward to passing a good time!

For more information, please contact the event chairman:

Katie C. Harrington

337-526-9009 (Cell phone)

khcollaborations@gmail.com (e-mail)

**25th Annual World Famous 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, $250 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 4, 2022 will be guaranteed a space.*

Katie Harrington

614 Henry Street, #3

Lake Charles, LA 70601

*Office Use Only: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Received \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Check Number*

**25th 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:
	1. Burners and tanks (Only a standard 20 pound tank will be allowed)
	2. 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.
	3. Meat (already cut), roux, spices and any other ingredients needed.
	4. 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 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.

1. Gumbo cooked will be given away to the public in attendance after your gumbo has been judged, not before.
2. 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.