

DUTCH OVEN COOK-OFF

BCHC RENDEZVOUS 2012

SATURDAY, MARCH 31, 2012

TEHAMA COUNTY FAIRGROUNDS – RED BLUFF CA

IF YOU ENJOY COOKING IN THE OUTDOORS AND WOULD LIKE TO SHARE YOUR SKILLS, HERE IS THE EVENT FOR YOU!

ENTRY FEE: \$20.00 per team

DATE & SCHEDULE: The Cook-Off will be held on Saturday, March 31, 2012

Check in: 8:30 – 9:00 am

Cooks Meeting: 9:10 am (draw for presentation order)

Cooking time: 9:30 – 11:30 am

Awards Presentation: 12:00 pm

LOCATION: The Cook-Off will take place at the fairgrounds in Red Bluff, CA

CATEGORIES: Amateur Division is a ONE POT MAIN DISH Cook-Off; the recipe must include a beef ingredient. Professional Division is a ONE POT MAIN DISH Cook Off; ONE POT BREAD and a ONE POT DESSERT.

Basic fire pits if needed and notified prior to rendezvous, for each team, kitchen facilities for clean up, judges and wonderful prizes. You may provide your own fire pit as long as it protects the ground from heat damage.

CONTESTANTS WILL PROVIDE: Dutch Ovens, culinary water, charcoal, lighter fluid, cooking utensils, all food and other essential items necessary to prepare their recipe(s). All cooking must be done at least 12" from the ground.

TEAMS: Contestant teams will consist of two persons. One member must be over the age of 18 and the other over the age of 12. Spectators are welcome but only team members will be allowed inside the Cook-Off area.

DRESS: Dress should reflect "western" or "pioneer" attire.

JUDGING: Team contestants will be judged in one of two divisions: Amateur or Professional. Professionals are team members who have been paid to prepare Dutch Oven meals or who are Dutch Oven caterers or who have competed before. Entries will be judged on aroma, appearance, taste, quality of entry, team dress, cooking technique, spectator interaction and presentation. All team entrants will prepare contest recipe during the Cook-Off. Teams who prepare portions or all of an entry prior to the contest will be disqualified. A judging criteria sheet will be mailed to all entrants.

RECIPES: All recipes must be included with you Entry Form and Entry Fee.

RECIPE RELEASE: Your names, photograph and/or recipe may be selected for use by various media covering these events as well as future Dutch Oven Cook-Offs. Your entry in the Rendezvous 2011 Dutch Oven Cook-Off establishes your agreement for the release of the same and their use by the Cook-Off Committee, the Cook-Off sponsors and the media.

PRIZES: Amateur Division – 1st place, 2nd Professional Division – TBA

HEALTH & SAFETY: Contestants are solely responsible for the proper selection, storage and refrigeration (if necessary) of all ingredients, the sanitation of their cooking area and the preparation of foods that are safe for human consumption. Aside from a simple rope barrier separating cooking and spectator areas, responsibility for safety of contestants and spectators rests solely with the contestants. Safe use of fires, other heat sources and cooking equipment is the responsibility of the individual contestants.

FOOD SAMPLE DISTRIBUTION: In so much as there are strict laws governing the distribution of food to the general public, the BCHC Dutch Oven Cook-Off Committee and Rendezvous 2011 Committee do not sanction, endorse, or encourage the distribution of "samples" of any food to the general public. Contestants who wish to give sample must provide their own serving utensils and sample cup containers.

DISCLAIMER: Judges' decisions on contestant rules and the Cook-Off Committee's decision on policies and procedure are final. Complete contestant rules will be distributed to all Cook-Off teams at the Cook-Off and are available upon request.

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Or

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For more information go to <http://www.bchcalifornia.org/>