

Amber Falls
— WINERY & CELLARS —
Hampshire, Tennessee



Cajunfest



GUMBO COOKING CONTEST

\$500.00 1ST PRIZE

MAY 27, 2017

GENERAL INFORMATION

- 1 Each team must fully complete and submit an entry form and release form, along with \$50.00 entry, fee per entry, no later than Sunday, May 21.
- 2 Each team entry is allowed to have a maximum of 3 people with one mandatory designated team captain and 2 assistants. Team captain must be 21 or over and all participants must be over age 18.
- 3 Set-up will be between 8 AM and 10 AM day of event in a designated 10 ft. x10 ft. cooking space.
- 4 Cooking may begin when set-up is complete. All gumbo must be finished for judging by 3 PM.
- 5 Each team will be supplied with a gate pass to unload/reload near cooking site. After unloading is complete vehicles must be moved to parking area on adjacent ridge.
- 6 Each on site team member will be given an entry/gate ticket and wristband for *Cajunfest 2017*.

- 7 **Teams must supply** propane burner or cooking device, all items needed for the competition such as tables, table coverings, chairs, pots, cooking and serving utensils, supplies for keeping area clean and sanitary, etc.
- 8 **Electricity will not be available. Water will be available.**
- 9 **Amber Falls will supply** all components for public tasting/ judging including tasting cups, spoons, napkins, ballots, pencils and trash receptacles.
- 10 Judging/tasting will take place 3 PM -5 PM. Interested attendees will pay a fee to enter the cooking/tasting/judging area and, after tasting, will vote by ballot for the best tasting gumbo. All fees collected will benefit Boys and Girls Club of Maury County.

GUMBO COOKING RULES AND REGULATIONS

- 1 Each team is required to prepare a minimum of 3 gallons of gumbo.
- 2 Teams must supply all ingredients for gumbo, including seasonings.
- 3 All gumbo must be **prepared from scratch** and all components must be cooked on site the day of the competition, including roux.
- 4 Ingredients may be cleaned and vegetables chopped in advance.
- 5 Pre-prepared Gumbo mixes and/or Roux are **NOT** allowed.
- 6 Each team must be willing to taste their own Gumbo upon request at any time.
- 7 Cooking must be completed and ready to serve by 3 PM for public judging.

GENERAL MANDATORY RULES

- 1 Each team must have a team name that is visible to the public.
- 2 The team captain is ultimately responsible for the 10ft x 10ft area including: Set up, teardown, safety, keeping area clean at all times and gumbo cooking.
- 3 Team captain is required to attend a short “Gumbo Cook-off” meeting at 9AM on the day of the competition.
- 4 Teams are responsible for disposing of garbage/trash in the designated receptacles in the roped off “Gumbo cooking area”.
- 5 Tear down may begin after judging and tastings are completed. The team designated area must be completely clean and vacated by 7 PM with all trash in trash receptacles.

- 6 Each team must have a mandatory tabletop sign stating the type of gumbo being served.
- 7 If gumbo contains any seafood or seafood stock at all, a “CONTAINS SEAFOOD” sign must be prominently displayed.
- 8 No gumbo or anything else may be sold to the public.
- 9 Leftovers are the responsibility of the participating teams and may not be given or sold to the public. Please bring your own storage containers.
- 10 **Absolutely no alcoholic beverages are allowed to be brought onto Amber Falls property!!!!**

OPTIONAL

- 1 A 10ft x 10ft pop-up tent may be brought for use in your cooking area.
- 2 Teams may use a creative team name.
- 3 Teams may appropriately decorate their designated space.
- 4 Businesses or organizations may display a banner/sign on table or tent.

Awards will take place on main stage at 6:00 PM. Each team must be represented at award presentations.

Award – First place \$500.00 and bragging rights for “Best Gumbo”.