



Jumbo Gumbo Cook-Off

Saturday February 25, 2017

MARDI GRAS
OF SOUTHEAST TEXAS, INC.

ENTRY FEE : \$75.00

Gates open 7:00 AM – Judging Main Stage 1:00 PM – Sampling at 1:00 PM

Entry Form

Name of Team / Individual: _____

Contact Person: _____ Team Captain _____

Address: _____

State : _____ Zip : _____

Phone: _____ Cell: _____ Work: _____

Email: _____

Gumbo Team Members: Team members include the Team Captain and 4 members. Team members have free admission to the event for the day.

- 1. _____ Team Captain
- 2. _____ Team Member
- 3. _____ Team Member
- 4. _____ Team Member
- 5. _____ Team Member

Team members includes captain (max. 5) have free admission to the event for the day.

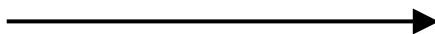
Will you have a sponsor ? Yes No

If yes, sponsor's name: _____

I will not hold MGSETX, Inc. responsible for any accidents or injury or loss of property during the Mardi Gras SETX Gumbo Cook-off. I have read and understand and agree to abide by the rules for the MG Gumbo Cook-off.

Team Captain Signature: _____

RETURN ENTRY FORM
AND ENTRY FEE TO:



Mardi Gras of Southeast Texas, Inc.

3830 Hwy 365
Port Arthur, TX 77642

QUESTIONS:

409-721-8717 mardigras.portarthur.com

MARDI GRAS SOUTHEAST TEXAS, INC.
JUMBO GUMBO COOK-OFF
Saturday, FEB. 25, 2017

Jumbo Gumbo Cook-Off Schedule

■ Gate opens at Waco Ave only	7:00 am
■ Teams set-up their own tents	7:00 am to 7:30 am
■ Contestants begin cooking	7:30 am to 1:00 pm
■ Gates open to the public	1:00 pm
■ Judges arrive	12:30 pm
■ Cooking completed	1:00 pm
■ Judging occurs at Main Stage area	1:00 pm
■ Public tasting begins	1:00 pm until gone
■ Ceremony/Award Prizes/Clean up	2:00 pm

Award Information

- ❖ 1st Place team - 18" Cypress Gumbo Paddle, trophy, Cajun Gift Basket & \$250 cash prize
- ❖ 2nd Place team - 12" Cypress Roux Stik, trophy and \$100 cash prize
- ❖ 3rd Place team - 12" Cypress Roux Cooking paddle, trophy and \$50 cash prize

■ **Registration and Fee Deadline:**

Must be received by Monday, Feb. 15, 2017

■ **Jumbo Gumbo Cook-Off Entry Fee:**

\$ 75 per team (5 member team will receive free entry to festival for the day of the cook-off)

- **Gumbo & Rice** (5 1/2 Gallons = 1/2 gallon for judging (no rice) + 5 gallons for sampling with rice) committee will provide bowls, spoons and napkins for the public tasting.

■ **Tent or Booth Size:**

Each team will be assigned a 10' x 10' space for a tent or booth. Team is responsible for cookers, tables, chairs, etc. Signage displaying company name or team name is permitted.

- **Booth Removal:** Will begin at 2:00 pm.

To ensure the safety of all participants, vehicles will not be permitted to enter or stay in the set up area after 8:00 am. **No exceptions.** Parking areas are available nearby. Please bring carts or manpower to remove all equipment from the cook-off site.

- **Contact Information:** Laura Childress 409-721-8717 or Ricky Hollier 409-543-7664

MARDI GRAS SOUTHEAST TEXAS, INC.

Phone (409) 721-8717

Fax (409) 721-8700

mardigras.portarthur.com

email :laura@portarthur.com

Mardi Gras Southeast Texas, Inc.

JUMBO GUMBO COOK-OFF

OFFICIAL RULES

1. Must register and pay (\$ 75 entry fee) by 5:00 pm on Feb. 15, 2017, in order to be included in Mardi Gras Jumbo Gumbo Cook-Off. Teams should consist of a team leader and up to 4 members. Maximum size team allowed is 5 members.
2. **The cooking pots must be a minimum of 5 1/2 gallons (1/2 gallon for judging / 5 gallons for sampling).** Single pots preferred, but smaller double pots are permitted. Water and electricity will be provided; however, Teams may provide their own water for cooking purposes if desired. Team will be provided a 1/2 gallon container for product to be placed in for judging.
3. There will be one category: GUMBO with chicken. Sausage, beef or pork may be a side ingredient. **The meat must be boneless. No wild game. Gumbo must be clearly marked and a list of all products posted prominently for guests to see. Servers must have signage identifying the type of gumbo at each booth.**
4. Rice must be included for serving but will not be judged. The rice can be pre-cooked or done on site.
5. All cooking will take place at the festival grounds near Waco Ave. No store bought roux allowed. There will be no pre-cooking of the gumbo ingredients, including the roux. Only exceptions are smoked meat and rice.
6. Chicken may be seasoned ahead of time.
7. **Judging will begin at 1:00 pm** on Feb. 26, 2017; gumbo entry must be ready by 12:45 pm. An exact time for delivery and location to the judges will be given to each team upon arrival that day.
8. **Serving/Sampling will begin at 1:00 pm.** The Jumbo Gumbo Cook-Off committee will provide bowls, spoons and napkins to each of the tents for the public tasting.
9. Participants must provide all cooking and cleaning supplies, cooking and serving utensils, tents (10' x 10'), tables, chairs, **a current fire extinguisher** (ABC rated), etc., Water, soft drinks, beer, and some concession food from vendors will be available for purchase at 1:00 pm. Participants should plan to provide their own beverages for their team prior to 1:00 pm. **No glass bottles permitted.**
10. A 5 member team is the maximum allowed per entry. Only team members should be under the tent and in the cooking area. Team members will be given wristbands to wear designating the team members. All other guests must pay the gate fee to enter at festival opening.
11. In order for latecomers to have samples, please do not package food or put away prior to 2:00 p.m. Please keep your food entry warm for serving until 2:00 pm. If you desire to begin clean up early, you may do so as long a one team member continues to serve. Taking bags or containers of food from the event site before the cook-off ends is not allowed.
12. No dumping of food, liquid, or grease is allowed on site. Dumpsters available for paper or plastic garbage.
13. To ensure the safety of all participants, vehicles will be NOT permitted to enter the cook-off area after the morning set-up. **NO EXCEPTIONS.** Parking is available nearby. Police will be present to enforce this rule. Please bring carts and/or manpower to clean up and remove all equipment from the cooking site by 3:00 pm.