

Philip Foster Farm

DUTCH OVEN COOK OFF

“The Pioneer Challenge”

Team size up to 3 persons

Prizes awarded in each category:

Main Dish * Bread * Dessert

Teams may compete in 1 or all 3 categories

Entrance Fee:

\$10.00 per team

Judging & Public Tasting

1:00 p.m. – Dessert

2:00 p.m. – Bread

3:00 p.m. – Main Dish

Site set-up can begin at 8:00 A.M. Prep & Cooking will begin at 10:00 A.M.

Judging will begin at

1:00 p.m. with DESSERT....2:00 P.M. BREAD & 3:00 P.M. MAIN DISH

Recipes for the cook off are due one week before contest

Philip Foster Farm

Mailing address: PO Box 1040, Estacada, OR 97023

Contest location: 29912 SE Hwy 211, Eagle Creek, OR 97022

Tel/Fax 503-637-6324 jzhistsoc@rconnects.com www.philipfosterfarm.com



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DUTCH OVEN COOK OFF

GENERAL RULES

Teams can be up to 3 members – age limit minimum 12 years old...all teams must be supervised by an adult.

Space is limited. Late entries will be handled on a space available basis. Entrance Fee and Recipes are due no later than one week prior to the contest.

The cook off is a demonstration of the art of Dutch oven cooking and recipes and techniques that are period sensitive would be encouraged although not required. Period pioneer dress would be encouraged and the cooking area can be decorated in a manner befitting a pioneer or frontier site, if desired. Entrants are also asked to share cooking techniques and recipes with spectators, and generally share their enthusiasm for Dutch oven cooking.

Entrants will be judged by the Field Judges on their manner of cooking and cleanliness, spectator interaction, and presentation of the dishes. All foods must be presented in the Dutch oven or on the lid. (trivets will be provided for lid presentation). Tasting judges will judge on the quality, appearance, authenticity and taste of the dishes. See “What the Judges Will be Looking For” for more comprehensive judging criteria and see PHILIP FOSTER FARM COOK OFF REGULATIONS for more complete guidelines. Prizes will be awarded after the judging period has ended and scores are tabulated. Decisions made by the judges are final. ONLY entrants, judges, and cook off officials will be allowed in the cooking areas. At least one entrant must remain in the cooking area at all times after cooking has started.

A preparation table will be provided by the cook off, as well as a hand washing area and paper towels. Entrants should take special care to maintain clean cooking areas. Briquets and natural fuels are allowed. Please bring your own equipment, such as Dutch oven table, fire ring and grill with arms for pots or something to keep pots away from the dirt. Also canopies for shade are in short supply and bringing your own canopy for your own personal shade would be a good idea. The cook off will provide sampling cups, plates, spoons, etc, for judging and for samples for the public.

Entry in the cook off constitutes a release of recipes and participant likenesses for media use by the Philip Foster Farm Dutch Oven Cook Off.

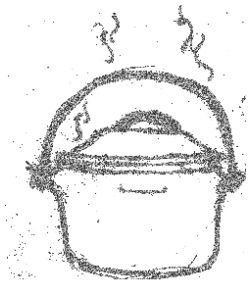
Questions can be directed to: jzhistsoc@rconnects.com & Philip Foster Farm 503-637-6324

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WHAT THE JUDGES WILL BE LOOKING FOR

Food that is raw, under cooked, burned, off color or tough

Pleasant aroma, uniform color, evenness of cooking, consistent texture and completeness of the cooking process

Taste is, of course, the most important factor in judging.

Team members should be willing to share cooking techniques and tips with the spectators. Excellent interaction with the spectators will be rewarded.

Cleanliness is a major factor in the field judging. Use of the wash areas, washing of hands, and covering food items from contamination will be awarded. There should be NO finger licking. This may be outdoor cooking, but cleanliness is still important.

Use a cooler with ice to keep all perishables cold. We do not want to see uncooked meat and other perishables left sitting out on a table.

Dutch ovens will be checked for rancid smell and cleanliness prior to the start of cooking.

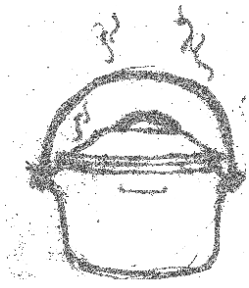
Proper use of ovens, heat source, tools and utensils will be judged.

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THE PIONEER CHALLENGE
ENTRY FORM

Entrant's Name (s) _____

Entrants under age 18 _____

Address _____

Phone _____ **E-Mail** _____

Recipe Names: Main Dish _____

Bread _____

Dessert _____

Please submit full recipes on separate pages.

Entry in the Cook Off constitutes a release of recipes and participant likenesses for media use. Recipes become the property of the Philip Foster Farm Cook Off and may be used in publications for promotion of the Cook-Off.

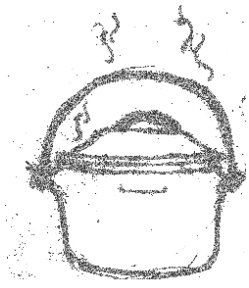
Signature _____ **Date** _____

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REGULATIONS

1. A team may consist of one to three members. An adult should accompany any contestant under the age of 18.
2. **ONLY TEAM MEMBERS** should be allowed in the cooking area! One team member should remain in the cooking area at all times for fire safety reasons.
3. Alcohol consumption in cooking areas is not allowed, and tobacco is not allowed on the grounds.
4. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during the competition on site including garnishes. For safety reasons, no ingredients prepared or processed at home are allowed.
5. All cooking must be done in a Dutch oven and everything cooked **MUST** be presented to the judges with the exception of excess gravies and sauces, and/or cooked garnishes not specified in the recipe. Removing burnt or undercooked sections of food will lead to disqualification. Side items such as butter, jam or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site. Dishes must be presented to the judges' table on time—**NO EXCEPTIONS**. All foods submitted for judging should be displayed in the pot or on the lid. For sanitation concerns, please do not display foods on fabric. Field Judges will give time warnings periodically throughout the cook off.
6. Only competition recipes can be cooked during the cook off, unless otherwise specified. There should be no eating in the cooking area, but all teams should be aware that they need to stay hydrated during the cook off.
7. Use good fire safety practices. Keep yourself and the public safe. You may not use propane stoves to cook your dishes. Propane may not be used to start coals.
8. Know and practice safe food handling procedures. Food service gloves and some type of hair restraint (hat, hairnet, etc.) should be worn when handling food. The teams should provide dishwashing facilities and sanitation supplies, unless facilities are provided by the cook off location. Coolers should be provided for all refrigerated items. Keep hot foods above 140° and cold foods below 40°. Field Judges will check cooked meat temperatures prior to judging. There should be no finger licking. Tasting utensils must be washed immediately after use. Wash cutting boards between meats and vegetables to avoid cross-contamination.
9. Garnishing should be **SIMPLE** and complement the dish being presented. This is not a garnishing contest. Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible.
11. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
12. All judging decisions are final.

THIS DUTCH OVEN COOK OFF AND ITS SPONSORS ARE NOT RESPONSIBLE FOR ACCIDENTS OR DAMAGE INCURRED DURING THE COOKOFF.

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