

# DUTCH OVEN COOK - OFF

The Salt Lake County Fair is pleased to offer a DUTCH OVEN COOK-OFF again this year. This is a fun competition for all ages. We would love to see families and youth groups participate in this activity.

<b>WHEN:</b>	Saturday, August 8, 2009		
<b>TIME:</b>	<b>Set - Up</b>	12:00 to 2:00 pm	
	<b>Cooks Meeting</b>	2:00 pm	
	<b>Judging Begins</b>	5:00 pm	
	<b>Final Judging and Awards</b>	7:00 pm	



## GUIDELINES

1. Expert, Amateur, and Youth divisions
2. **EXPERTS** will participate in a **three-pot** cook off: Main Dish, Yeast or Sourdough Bread, and Dessert.
3. **AMATEURS** will participate in a **two-pot** cook off: Main Dish and Dessert.
4. **YOUTH** will also participate in a **two-pot** cook off: Main Dish and Dessert.
5. Judging will be staggered. Desserts, Breads, and Main Dishes.
6. Contestants are to provide all food, pots, cooking utensils, shade, and a platform to keep Dutch ovens up off of the ground. The Fair will provide tables, water, hand washing facilities, and rest room.
7. Applications with a complete set of rules may be obtained by calling: Lance Kingsford 801-953-8508 **OR** Karen Fullmer 801-255- 1910.  
**NOTE: Applications must be returned by July 24, 2009.**
8. For **Experts** the Salt Lake County Fair Cook-Off is sanctioned by the **International Dutch Oven Society**. Salt Lake County Fair winners will qualify for the **International Dutch Oven Championship Cook Off in 2010**.

*In addition to rosettes provided by the Fair, special prizes have been donated by sponsoring businesses.*

ENTER EARLY, AS THERE IS LIMITED SPACE.

YOUR ATTENDANCE AT THIS EVENT IS LEGAL PERMISSION TO USE YOUR IMAGE IN APPROPRIATE MEDIA.

# **SALT LAKE COUNTY FAIR DUTCH OVEN COOK -OFF**

## **RULES:**

1. Teams of one or two people may compete. Only team members are allowed in cooking area. NO EXCEPTIONS. An adult must accompany all contestants under the age of 18.
2. Contestants must provide a copy of recipes used. They may be typed or printed plainly on an 8 ½ x 11 inch sheet of paper. The recipes should include all the ingredients used with complete cooking instructions, including Dutch oven size and number served. Please be as detailed as possible.
3. Contestants are expected to provide their own Dutch ovens, ingredients, cooking utensils, and preparation items. Charcoal must be used in an appropriate container so as to protect grounds and facilitate clean up. Gas or propane stoves are not allowed, but may be used to start charcoal and heat water for clean up. Minimum Dutch oven size is 10 inches for all judged dishes.
4. Junior division contestants will present one main dish and one dessert in the Dutch oven or on the lid. Expert contestants will be participating in a three pot cook off which includes one main dish, one bread, and one dessert presented in the Dutch oven or on the lid.
5. Ingredients may not be pre-cooked or prepared for cooking prior to the beginning of the cook-off. All preparation must take place during the competition and cooking only in Dutch ovens. All cooked foods must be presented to the judges with the exception of excess gravies and sauces. Removing burnt or undercooked sections of food will lead to disqualification. Only competing recipes shall be cooked in the cook off area by contestants. Please do not cook other foods during the cook off.
6. Because entries are provided as samples to the spectators certain health considerations apply:
  - A. Meat must be purchased from a source that carries inspected meat.
  - B. If wild game or home processed meat is used in your recipe (which is permitted) please let committee member know, as samples of such meat cannot be given to the public.
  - C. Use cooler for all perishables.
  - D. Use a washbasin, wet wipes or hot water as appropriate while preparing ingredients. Be sure to use separate containers of water for hand washing, preparation of ingredients and washing utensils.
  - E. Keep preparation area and all utensils clean.
  - F. Only foods in a state of preparation may be out on the table.

- G. Internal temperature of meats must reach the USDA recommendation. Field judges will check the internal temperature of meat prior to judging.
- H. There should be no finger licking.
- 7. Please wear clothing appropriate for activity. The use of an apron is encouraged.
- 8. Interaction with the public is highly encouraged. Registration is considered a release statement for all photographs and recipes that are used during the competition.
- 9. Contestants will not consume alcoholic beverages during the cook off. Please do not eat in the food preparation area.
- 10. At least one person must remain in your assigned area at all times.
- 11. Cooking area must be left clean. All charcoal, food, garbage must be removed at the end of event.
- 12. Entries will be judged on the following: preparation, appearance, taste, aroma, quality, overall appeal. Approximately 17% of the total scoring will be for team dress and etiquette, spectator interaction, Dutch oven technique, cleanliness, and sportsmanship.
- 13. All contestants are expected to read and abide by the foregoing rules and agree to abide by the decisions of the judges.

**The Salt Lake County Fair August 5<sup>th</sup> thru August 8<sup>th</sup>**  
**The Dutch Oven Cook - Off Saturday, August 8<sup>th</sup>**  
**Cooks' meeting 2:00 pm**  
**Judging and awards 5:00 pm**  
**The Cook - Off will be held at the Salt Lake County Equestrian Park**  
**11400 South 2200 West**

**This Dutch Oven Cook Off and its sponsors are not responsible for accidents or damage incurred during the cook off.**

For additional or general information please contact:

Lance Kingsford at 801-953-8508 / 801-404-6225 or Karen Fullmer at 255-1910

# DUTCH OVEN COOK – OFF APPLICATION



Registration will be accepted on a first come basis. However, all registrations must be returned no later than Friday, July 24, 2009.

Name (s) \_\_\_\_\_  
\_\_\_\_\_

Address: (Team Leader) \_\_\_\_\_  
\_\_\_\_\_

City \_\_\_\_\_ Zip Code \_\_\_\_\_

E-mail \_\_\_\_\_

Phone# Daytime \_\_\_\_\_ Evening \_\_\_\_\_

**Date: Saturday – Aug. 8, 2009**  
**Cooks Mtg. – 2:00 pm**  
**Judging & Awards: 5:00 pm**

Division (Please check one)

**Youth** (Age 12 – 18): Junior cooks will prepare one Main Dish and one Dessert.

**Amateur:** Amateur cooks will prepare one Main dish and one Dessert.

**Expert:** Participated at least twice in competition. Competition will be a three-pot cook-off: one Main dish, one Yeast or Sourdough Bread, and one Dessert.

**Dishes to be prepared:** \_\_\_\_\_  
\_\_\_\_\_

## IMPORTANT

The Cook-off will provide the following:

Water

Cooking area

Tables and Chairs

There is no electricity for contestant use.

Mail Applications to:

County Fair Cook – Off  
C/o Lance Kingsford  
9789 South 3065 West  
South Jordan, Utah  
84095

Each team will be assigned a cooking space and work area – each team should keep all equipment within the designated space.

I have read the rules and agree to abide by all rules and the decisions of the judges.