



April 16, 2011

RULES & REGULATIONS

PLEASE SUBMIT YOUR APPLICATION AND ENTRY FEE BY FRIDAY
APRIL 1, 2011

Entry Fee

\$125 per team, maximum 6 people. Entry Fee and form must be received by April 1, 2011.

EARLY BIRD REGISTRATION \$100.00 PRIOR TO FEBRUARY 14, 2011

Serving Supplies

Harbor City Festival will provide plates, gumbo cups, forks, spoons, napkins and rice donated by Producers Rice Mill.

Booths

- Booth spaces will be approximately 12'x12'.
- Booth spaces will be assigned by the Cook-off Committee.
- Folding chairs and two (2) 8' tables will be provided for each booth.
- Teams must provide their own stoves, pots, utensils, ingredients, and any materials for booth decoration.
- Harbor City Festival will provide a container for collecting "People's Choice" votes.
- Electricity and water will be available at each booth site. Only 110 volt outlets will be available. You must provide your own extension cords.
- You may begin dismantling your booth at 9:00 p.m.

Gumbo/Catfish Contest

1. Gumbo and Catfish will be blind judged by a panel.
2. Cook-off officials will pick up samples for judging.
3. The 1st place winner will receive \$300, a trophy, and a full year of bragging rights!
4. The 2nd and 3rd place winners will receive trophies.
5. The People's Choice winner will receive a plaque.

Booth Contest

1. A panel of judges will select the best booth.
2. Booths will be rated on theme, originality and overall appearance.
3. Judging will begin at 6:00 p.m.
4. A plaque will be awarded to the 1st place winner.



4th ANNUAL HARBOR CITY COOK – OFF FESTIVAL INSTRUCTIONS & RULES

- Gumbo is defined as a Cajun soup containing a cooked roux with a blend of herbs and spices. It usually contains a variety of meats or seafood, okra, and other ingredients and seasonings, and is generally served over rice.
1. Gumbo must be cooked entirely on site, including the roux. Roux must be cooked from scratch (no powdered or jar roux).
 2. All ingredients must be in raw form, but may be chopped and cut. No ingredients are to be pre-cooked, with the exception of canned tomato products and frozen or canned vegetables.
 3. All cooking must be done on butane cookers, camping stoves, etc. No open flames – This is a safety issue!
 4. Teams are required to cook no less than 5 gal. of gumbo.
 5. You may cook any type of gumbo you wish, including wild game.
 6. The Harbor City Festival will provide the rice donated by Producers Rice Mill and other condiments.
 7. Team Captains will be responsible for seeing that each assigned area is kept clean, both during and after the event.
 8. Teams are responsible for disposing of their own garbage. No dumping garbage or leftovers in the lake or around Saracen Landing will be allowed.
 9. Please do not allow the public to serve themselves. Teams must serve the public using the provided containers.
 10. Gumbo must be ready by 2:00 p.m. Judging of food and booths will begin at 6:00 p.m. Each team will be required to fill five (5) 8 oz. cups with gumbo for judging. Teams will be required to bring their gumbo samples to the designated judging area at 5:30 p.m.
 11. Any questions should be forwarded to Trudy Redus at Saracen Landing.
E-mail: saracenlanding@att.net or Office: (870) 536-0920
 12. Your signature on the entry form is proof that you are aware of the guidelines and you agree to follow the rules and regulations.

FAILURE TO DO SO WILL BE GROUNDS FOR DISQUALIFICATION.