



## First Annual Mardis Gras Gumbo Cook-Off Rules & Regulations

- **Team Captain:** each team will designate a team captain that will be responsible for keeping their team cooking area clean, that samples are given to the judges table, as well as ensuring all team members understand the Rules & Regulations
- **Check-in and Set-up:** All teams must report to the event Info and Judging Booth area at 7:00am for check-in and set up instructions. A Cook-off representative will be available to help with checking in and setting up. Teams may bring vehicles near their cook-off spot for loading and unloading ONLY. Once all equipment and supplies are removed from vehicles, they will need to be moved to nearby public parking. All teams must have vehicles removed by 7:50am as the event begins at 8:00am to the public.
- **Space:** Each team will be designated a 10'x20' space for their food preparation and cooking. Each team will need to provide their own canopy, weights (30lb at each leg, tables and cooking equipment and supplies. Each team is responsible for the cleanliness of their space and for being in compliance with City, County and State food safety regulations. Teams must break down their stations and completely vacate the areas no later than 2pm.
  - A centralized three compartment dishwashing station and handwashing station will be provided for participants to use and participants are welcome to have their own handwashing and three compartment dishwashing setup within their 10x20' stations.
  - All food preparation must occur underneath each team's respective canopy and cooking is required to happen outside of the canopy but within the 10x20' designated team spot. All food must be covered at all times.
  - No smoking is allowed in the cooking area
  - No pets allowed in the cooking area
- **Gumbo:** All food preparation must occur on premise on the day of the event except roux, stock and rice. Each team is required to make a minimum of five (5) gallons of gumbo and 2.5lb rice to provide samples to the public and a panel of judges.
- **Supplied Items:** Each team will be provided with sample cups and judges sampling cups. In addition to sample cups, each team will be provided with utensils and napkins.
  - Teams will be responsible for bringing their own food safety gloves and any other food safety items that keep them in compliance with food safety regulations

- **Judging:** Numbered containers for the judging will be provided by the Bastrop County Cares at approximately 11:45 am. A team captain is required to deliver the numbered sample to the judging area by 12:00 noon. The judging area will be communicated to each Team Captain the morning of the event. The winners of the cook-off will be announced at approximately 2:00 pm. All decisions by the judges are final.
  - The judges will give each gumbo a score between 1 and 5. The judging criteria are as follows:
    - – Appearance – has a good gumbo-roux color
    - – Aroma – must smell appetizing
    - – Consistency – stirs like a good gumbo – thickness of base, etc.
    - – Texture – balanced quantity of ingredients
    - – Flavor – tastes like a good gumbo, pleasing to the palate
  - Cooking conditions are subject to inspection. Failure to follow these rules will be grounds for disqualification. Any changes to these official rules and regulations will be communicated to Teams in advance of the event.
- **Awards will be given in the following categories:**
  - **Best Overall by Judges:**
    - **First Place - trophy and \$200**
    - **Second Place - trophy and \$150**
    - **Third Place - trophy and \$100**
  - **People's Choice Award**
    - **Trophy and entry into 2025 Gumbo Cook-Off**
- **Sportsmanship:** This event is a charitable event to raise money for Bastrop County Cares - Nourish Coalition. We ask that you be respectful, have fun and thank you for your support of this event!

**Questions:** If you have any questions about registration or the rules and regulations, please contact **Krissy Voutas** or **Linda Quiroz** of Bastrop County Cares at **512-409-3116**

