



2011 Blessing of the Fleet

Texas Shrimp Gumbo Cook Off

Saturday April 30, 2011

8 am until 8 pm

Cooks Registration Form

Head Cooks Name _____ **Kemah Restaurant? (Y/N)** _____

Team Name _____

Address _____

City

State

Zip Code

Phone _____

Mobile Phone

Office

Home

E-Mail Address _____

Location: **Kemah Visitors Center, 6th @ Bradford.**

Entry Fee: \$40.00 payable to Blessing of the Fleet: Mail checks to:
Sherry Austin / 2601 Orleans Dr. / Seabrook, TX 77586 or pay at set up time.
We would like to complete all registrations by April 29. Entry fee must be paid before set up.

Set up Time: Any time after 8 am. Turn in time 5 pm. Awards presentation at 7 pm.
Trophies will be awarded for first, second and third place winners.

Cooks are to be self-sufficient. Gumbo must be cooked from scratch on site. Each entry will be provided with 5 lbs of headless Texas wild caught shrimp that must be used in the gumbo. We will also provide each entry with one official Blessing of the Fleet T-Shirt. Kemah restaurants will automatically be registered for Best in Kemah traveling trophy.

\$ _____ Paid _____ Date _____

For information or questions contact, sherry@houstontravelzone.com or call 281 326-8050

**We would like to thank you in advance for participating in the
2011 Texas Shrimp Gumbo Cook Off....Good Luck!
3rd Annual Texas Shrimp Gumbo Cook Off**

Cooks Rules

- 1. Cooks should be self sufficient**, meaning; they are to bring all of their set up, table, canopy (6 X 10 or 10 X 10), cooking device, chairs, ice chests and all ingredients for cooking. Any decorations or signage for your area is ok to use. No vulgar signs, this is a family event. Invite your family and friends to join your cook area.
- 2. Cooks will be furnished 5 lbs of Texas wild caught shrimp**, that is to be used in the gumbo. The shrimp is fresh, de-headed with shell on. No other shrimp can go in the gumbo. We will have extra shrimp to purchase if more is needed. You can add anything to your gumbo that you like using. Crab, sausage, vegetables and so on. **Thank you to Tom Hults and Seabrook Seafood, Inc. for furnishing the shrimp.**
- 3. Gumbo must be cooked on site** from scratch the day of the cook off. Chopping is OK to do at home; all other preparations will need to be done on site.
- 4. Protect the judging cup** – Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the tickets on the outside of the cups. Any mark or altered cup must be replaced prior to turn-in or it will be disqualified. Cups should be filled almost to the top with gumbo.
- 5. Cooks must sign number slips-** Gumbo cooks must sign their secret tickets, on the back in ink at the time the turn in cup is issued. **Note:** Cooks must present their signed secret ticket to win.
- 6. Turn in time is 5 pm sharp.** After 5 pm, no turn in cups will be allowed. Cooks must be present to win.
- 7. Sanitation** – Cooks are to maintain clean, sanitary conditions in their cooking area and to prepare their gumbo in a clean and sanitary manner.
 - a. Inspection of cooking conditions – Cooking conditions are subject to inspection by the head Judge or the Referee of the cook-off.
 - b. Cooks may be required to taste their Gumbo – At the discretion of the head judge or the Referee, gumbo cooks may be required to taste their gumbo before turning in for judging. If a contestant refuses, his or her gumbo will be disqualified.
- 8. One gumbo per cook-** Each head cook is responsible for preparing one pot of gumbo that he or she intends to be judged and turning in one judging cup from that pot. No more than one judging sample can be taken from any one pot.
- 9. All unanswered questions are to be directed to the Referee only.**
The Referee is Sherry Austin. She will be in the judging tent during the cook off event.
- 10. All restaurants are welcome to participate.** However, only restaurants in the city of Kemah will be eligible to compete for the “Best Gumbo in Kemah” traveling trophy. It is understood that prior to next year’s cook-off, the winner will be required to return the trophy upon request, to a designated “Texas Shrimp Gumbo” cook-off committee member.