

2016 Blessing of the Fleet

Annual "Texas Shrimp Gumbo" Cook Off

Saturday Apr 30, 2016

8 am until 10 pm

Cooks Registration Form

Head Cooks Name _____

Team Name _____

Address _____ City _____ St _____ Zip _____

Phone #: Cell _____ Office _____ Home _____

E-Mail Address _____

Location: Clear Lake Elks Lodge, 623 Hanson Rd in Kemah, Texas.

Entry Fee: \$75.00 payable to "Clear Lake Elks Lodge 2322": Mail to Clear Lake Elks 2322 PO Box 608 Kemah, TX 77565 or deliver to Elks Lodge 2322, 623 Hanson Rd, Kemah
We request all registrations and payments to be completed by Friday Apr 29th
Chef meeting @ 7:00PM at the Elks Lodge

Set up: Entry fee must be paid before set up. Set up begins at 8 AM with spaces assigned on a "first come, first serve basis". **Sample turn in time is 3 pm sharp. Contact us for Friday setup if needed.**

Awards: **Presentation at 5 pm.** Trophies will be awarded for first, second and third place winners.

All teams and cooks are to be self-sufficient. Gumbo must be cooked from scratch on site the day of the competition. Each entry will be provided with 5 lbs of headless "Texas Wild-Caught" shrimp that must be used in the gumbo. Each entry will also receive one official "2016 Blessing of the Fleet" T-Shirt.

Contestants Signature _____ Date _____ Paid\$ _____

For information or questions contact,

Mike Hild 281-384-2917

Wayne Christopher 281-761-4233

or

Blessingofthefleet@outlook.com

We would like to thank you in advance for participating in the
2016 Texas Shrimp Gumbo Cook Off....Good Luck!

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Cooks Rules

- 1. Cooks or teams should be self sufficient** - They must bring all of their own set up: table, canopy (up to 10' X 10'), cooking device, chairs, ice chests and ingredients for cooking. Decorations or signage for your area is allowed and encouraged. However, no vulgar or offensive displays (at the sole judgment of the cook off referee) will be allowed. Family and friends are allowed and encouraged to join you in your cook area and at the cook off festivities.
- 2. Cooks will be furnished 5 lbs of “Texas Wild Caught” shrimp** – This is to ensure that all cooks are using the same type of shrimp in their gumbo. **No other shrimp may be used in the gumbo.** However, additional 5 lb quantities will be available for purchase. The shrimp will be in a fresh state, with shell on and heads removed. Other ingredients such as: crab, chicken, sausage, vegetables, etc. are up to the discretion of the cook. You can add anything you like to your gumbo. The only requirement for additional ingredients is that they be clean, wholesome and edible.
- 3. Gumbo must be cooked on site** - Cutting, chopping or sizing of ingredients prior to the cook off is allowed. The gumbo itself and all other preparations must be made from scratch, on site, the day of the cook off.
- 4. Protect the judging cup** – Judging cups for each entry will be issued to the head cook at sign in. Once 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 marked or altered cup must be replaced prior to turn-in or it will be disqualified. Prior to turn in, judging cups should be filled almost to the top of the cup with gumbo.
- 5. Cooks must sign number slips**- Gumbo cooks must sign the back of their secret tickets, 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 3 pm sharp** - After 5 pm, no turn in cups will be allowed. Cooks must be present to win.
- 7. Sanitation** – Cooks are to prepare and cook their gumbo in a clean and sanitary manner. All teams will be inspected during the competition to insure that proper sanitary conditions and procedures are being followed.
 - a. Inspection of cooking conditions – Cooking conditions are subject to inspection by the Head Judge or the Referee at any and all times during the competition.
 - b. Cooks may be required to taste their Gumbo – At the discretion of the Head Judge or Referee, gumbo cooks may be required to taste their gumbo prior to turn in. Refusal of this request will result in disqualification of that entry. **NO HEALTH PERMIT WILL BE REQUIRED**
- 8. One gumbo per cook**- Each head cook is responsible for:
 - a) Preparing one pot of gumbo that he or she intends to be judged in the competition.
 - b) Turning in one and only one judging cup from that pot. No more than one judging sample from any one pot.
- 9. Unanswered questions** – Should be directed to the Cook off Referee, who will be located in the judging tent.
- 10. “Best Gumbo in the Bay Area” Trophy** – Any and all restaurants are welcome to participate in the Cook Off. However, only restaurants in the Bay Area will be eligible to compete for the **“Best Gumbo in Kemah”** traveling trophy. It is understood and agreed by the winner, that the trophy will be returned to a Gumbo Cook Off committee member prior to the following year’s competition so that it can be awarded to that year’s winner.

11. People's Choice Awards - The Committee will sell tickets and gumbo-tasting cups to the public. Tickets will be collected from each team at the end of the competition. The team with the most tickets will win the **“People's Choice Award”** trophy.