

2012 ^{halo}Blessing of the Fleet

4th Annual "Texas Shrimp Gumbo" Cook Off

Saturday May 5, 2012

8 am until 8 pm

Cooks Registration Form

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

Team Name _____

Address _____ City _____ St _____ Zip _____

Phone #: Cell _____ Office _____ Home _____

E-Mail Address _____

Location: Kemah Visitors Center, 6th and Bradford Street in Kemah, Texas.

Entry Fee: \$50.00 payable to "Blessing of the Fleet": Mail registration and payment to: "Blessing of the Fleet", P.O. Box 534, Kemah, Tx.77565. We request all registrations and payments to be completed by Friday May 4th. However, registration and payment will be accepted through Saturday morning, May 5th.

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 5 pm sharp.**

Awards: **Presentation at 7 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 "2012 Blessing of the Fleet" T-Shirt. Kemah restaurants entries will automatically be registered to compete for the "Best Gumbo in Kemah" traveling trophy.

Contestants Signature _____ Date _____ Paid\$ _____

For information or questions contact, michaeltgannon@live.com or call 832-340-3795

**We would like to thank you in advance for participating in the
2012 Texas Shrimp Gumbo Cook Off....Good Luck!**

Sponsored by the City of Kemah and the Kemah Merchants Association

4rd Annual “Texas Shrimp Gumbo” Cook Off

Saturday May 5, 2012

8 pm until 8 pm

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 5 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.
- 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 Kemah” Trophy** – Any and all restaurants are welcome to participate in the Cook Off. However, only restaurants in the city limits of Kemah 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 starting at 5 pm, following turn in. 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.

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