



The 44th Annual Andouille Festival
Andouille Gumbo Cook-Off Contest
Saturday, October 14, 2017

The Contest rules are as follows:

1. **BOOTH SPACE:** Teams will be allowed to set-up in a 10x10 space in the “Gumbo Village” beginning at 9:00 a.m. Saturday, October 14, 2017. Numbers will be assigned to each team as the entry fee is collected. All teams must provide their own cooking equipment i.e. tables, chairs, tent, utensils, sanitation station (hand sanitizer/paper towels) and cooking stove/fuel- “Coleman-type” propane or white gas. No ground fires will be allowed. No electricity will be provided. Dish must be cooked in the open (i.e. no motor homes, closed tents, etc.)
2. **GUMBO: ***Andouille and chicken gumbo will be the only gumbo judged***** Dish is to be prepared on-site from scratch and all ingredients must be added on site and in raw form, however may be chopped and cut ahead of time. All ingredients will be inspected upon check-in by the cook-off coordinator. The cook-off coordinator will continue to inspect each booth until the judging is complete. Each dish must serve 50 (4) oz. portions. Rice is not required.
3. **CHECK-IN:** Your team may begin to set up for 9:00 a.m. on Saturday, October 14th in their assigned location. Cooking will begin upon completion of set up and after the head cook has reported to the cook-off coordinator. Judging cups will be assigned to each team by the cook off coordinator.
4. **JUDGING:** The judging cup must be delivered to the Lagniappe Stage adjacent to the cooking village between 4:45 p.m. and 5:00 p.m. The head cook is responsible for safeguarding the judging cup and matching number ticket. A matching number ticket must be presented to claim the winning dish. Judging will be done with a (3) judge system. No one has knowledge of the winning container numbers until they are announced on the Lagniappe Stage. (ONLY ONE JUDGING CUP CAN BE TURNED IN PER TEAM)

Judges will rate each dish on the following:

- ÷ Taste-should taste good and be pleasing to the palate.
- ÷ Aftertaste-should leave a pleasant taste after swallowing.
- ÷ Aroma- dish should smell appetizing.
- ÷ Appearance- dish should look appetizing.
- ÷ Consistency- are ingredients chopped appropriately? Does the dish have a good texture?



5. **PRIZES:** There will be (4) awards presented on the Lagniappe Stage for the following:
 - A. 1st Prize
 - B. 2nd Prize
 - C. 3rd Prize
 - D. People's Choice

6. **The Andouille Festival Cook-Off Committee** will provide each team with serving cups, spoons, napkins and trash bags/cans for the people's choice segment of the competition. To enter the contest, please complete and submit this application along with the \$10.00 entry fee to the Department of Economic Development by Friday, October 13th. Each team will receive (2) free admission bracelets and (1) parking pass for Saturday, October 14th.

The undersigned shall indemnify, defend and hold harmless the Andouille Festival and any of its directors, officers, employees, agents, and representatives from and against any and all liability, loss, cost, causes of actions, demands, attorney's fees, expenses, claims, suits and judgments of whatsoever kind and character, including without limitation, all possible costs of responding to demands, in whatever form that may take, with respect to any claim made against the Andouille Festival that arises solely from an act, failure or omission on the part of the undersigned or any of its directors, officers, employees, agents and representatives in carrying out of the terms of this agreement.

Team Name: _____

Address: _____

Telephone Number: _____ E-Mail: _____

Office Use Only

Amount Paid: _____

Date: _____

Receipt #: _____

Team #: _____