



Inaugural Ribs, Wings & Wild Game Cook-Off

Date: Saturday, October 7, 2023

Location: area in front of the Louisiana Pecan Festival Office (611 8th Street, Colfax, LA)

OFFICIAL ENTRY FORM

Chief Cook: _____

Address: _____

City/State/Zip: _____

Email: _____

Contact Phone: _____ Best Contact Phone for Day of Cook-off: _____

Teammates/Assistant Cooks: _____

Team Name: _____

Sponsored by (if applicable): _____

Entry fee: \$50 = includes one (1) 12 ft x 12 ft space and one (1) food category.

*Additional booth space (12 ft x 12 ft) can be purchased for \$25 per space

*Additional dishes can entered at \$15 per entry:

- Teams can compete in just one, or two, or all three food categories
- Teams can submit more than one entry in the same food category

Total number of booth spaces needed: _____

Food Category (Place a number in the space): Ribs _____ Wings _____ Wild Game _____

Total Cost: \$ _____

Division (Please select only one): Amateur _____ Professional _____ Club/Church/Organization _____

ENTRY DEADLINE: MONDAY, OCTOBER 2, 2023

Note: Teams also have until October 2 to contact us to make any changes to your entry form!

Make checks payable to: Louisiana Pecan Festival

Signature of Chief Cook

Date

Questions/Concerns/Comments? Please contact Cook-off Chairperson Danielle Yerby at 318-664-1048



Inaugural Ribs, Wings & Wild Game Cook-Off

Date: Saturday, October 7, 2023

Location: area in front of the Louisiana Pecan Festival Office (611 8th Street, Colfax, LA)

Greetings, Teams!

We are so excited that you chose to participate in our cook-off. 100% of the funds generated by this event will go back into the operations budget for the 2023 festival - so a huge THANK YOU for your continued support of the Louisiana Pecan Festival! Below are the info and guidelines for the cook-off:

1. The three food categories include ribs, wings, and wild game:
 - a. Ribs = BBQ/smoked bone-in pork ribs; can be baby backs or spare ribs, NO country-style pork ribs or beef ribs; sauce and/or dry rub is Chef's choice.
 - b. Wings = Buffalo-style, breaded, smoked, or grilled chicken wings; wings can be served whole or in sections (flaps & drumettes); preparation and sauce and/or dry rub is Chef's choice.
 - c. Wild game = Must be game that is hunted/trapped/caught within the state of Louisiana's hunting seasons per the Louisiana Department of Wildlife & Fisheries; preparation is Chef's choice; if choosing to cook farm-raised game, it must be game that is also be hunted/trapped/caught in the wild within the state of Louisiana (ex: alligator, quail, etc.); please use <https://www.wlf.louisiana.gov/> as your reference.
2. The three divisions being judged are:
 - a. Amateur = Your everyday home chef or backyard grill master.
 - b. Professional = Caterers, food truck owners, trade chefs, or anyone who gets paid to prepare and cook food either in a restaurant or individually.
 - c. Club/Church/Organization = School clubs, non-profits, professional or service organizations, church groups, etc.
3. Booth space to compete is \$50, which includes:
 - a. One (1) 12 ft x 12 ft space and one (1) dish.
 - i. Teams must provide their own shelter, tents, tables, chairs, etc.
 - b. Additional booth space (12 ft x 12 ft) can be purchased for \$25 per space.
 - c. Additional dishes can be entered at \$15 per entry:
 - i. Teams can compete in just one, or two, or all three food categories.
 - ii. Teams can submit more than one entry in the same food category.
4. Cook-off day timeline:
 - a. Booth set up will begin at 6 AM. Booths MUST be set up and the street cleared of vehicles by 9 AM. There will not be any security present to set up the night before.
 - b. Teams that would like to provide samples can begin doing so at 12 noon.
 - c. The "Chief Cook" is responsible for bringing your Team's entry/entries for judging between 12 noon and 12:30 PM.
 - d. Winners will be announced at approximately 2 PM at the LPF bandstand.
 - e. Everything must be removed and your space cleared by 5 PM.

5. Entries will be judged as follows:
 - a. Execution (0 points to 10 points) = Did the Team accomplish their desired dish? (Examples: Is the meat undercooked? Is it burnt? Is the bread soggy? Is the rice still hard? Did these tacos turn into taco soup? These are all examples of the kind of questions the judges will ask themselves when determining the execution of the dish)
 - b. Presentation (0 points to 10 points) = Does this look like something I can't wait to eat?
 - c. Taste (0 points to 10 points) = Disgusting to delicious!
6. LPF will provide the Styrofoam boxes for entries to be turned in for judging.
7. Judging will be conducted 100% "blind box" style. This means that when a Team submits a dish, a volunteer will assign a number to that dish and record that number on the Team's official registration for awards purposes only. The judges will have NO IDEA what team turned in which dish. To the judges, a Team is just a number! No team names, individual's names, or business logos are allowed to be placed on the box. The judges will be judging "blindly" to keep the contest as fair as possible!
8. Awards will be given as follows:
 - a. 1st, 2nd & 3rd in Amateur Ribs
 - b. 1st, 2nd & 3rd in Professional Ribs
 - c. 1st, 2nd & 3rd in Club/Church/Organization Ribs
 - d. 1st, 2nd & 3rd in Amateur Wings
 - e. 1st, 2nd & 3rd in Professional Wings
 - f. 1st, 2nd & 3rd in Club/Church/Organization Wings
 - g. 1st, 2nd & 3rd in Amateur Wild Game
 - h. 1st, 2nd & 3rd in Professional Wild Game
 - i. 1st, 2nd & 3rd in Club/Church/Organization
 - j. Best in Show Overall Ribs
 - k. Best in Show Overall Wings
 - l. Best in Show Overall Wild Game
 - m. Grand Champion Dish
 - n. People's Choice Spirit Award (see info below)
 - i. People's Choice Spirit Award is given to the crowd's favorite team. Votes are determined by how much money each team receives in tips. \$1 equals one vote. The winning team keeps 50% of their raised tips, with the remaining 50% going to the festival to help cover the cost of the event.
 1. ***Can a team give samples to help them receive tips? Absolutely! Giving samples to the crowd is encouraged BUT NOT required!***
9. Teams that plan to provide samples are required to provide their own paper products (cups, napkins, forks, etc).
10. Electricity is NOT available. Cooking methods allowed are BBQ pits, smokers, gas grills, camp stoves, propane burners, Cajun microwaves, and any other outdoor cooking method or appliances. No ground fires allowed. Generators are welcome in your space.
11. No ingredients or complete dishes can be cooked ahead of time. The only exception to this rule is rice, pasta, and boiled eggs. Food preparation in advance is allowed: pre-chopped raw vegetables, cut raw meats, and marinated raw meats. Assembly of and cooking of dishes must be done on site.

12. Water is NOT available for each site. There will be a site available to fill up potable water on this day, so Teams should bring containers to fill up or be prepared to provide their own water.
13. Have a great time! We hope that this event is such a success that we can continue to host it year after year!

Questions/Concerns/Comments? Please contact Cook-off Chairperson Danielle Yerby at 318-664-1048