



Dear Gumbo Enthusiasts,

We would like to invite you to join us for the sixth annual Gumbo Cook-off at the Fredericksburg Crawfish Festival, Memorial Day Weekend, May 25-27, 2012. The cook-off will be held Saturday, May 26.

Please fill out and return the enclosed application with entry fee by February 1, 2012.

If you have any questions, please call us at 830-997-8515.

We look forward to hearing from you! It's a ton of fun and festival goers love to sample the gumbo.

Festively,

**Debbie Farquhar-Garner
Event Coordinator**

**FEST OFFICE: 703 North Llano Street • Fredericksburg, Texas 78624
830-997-8515 • www.tex-fest.com • creative@kfc.com**

Fredericksburg Crawfish Festival

6th Annual Gumbo Cook-Off – Saturday May 26

Gumbo Rules & Regulations

1. Gumbo must:
 - A. Be cooked on-site day of cook-off.
 - B. Be prepared from scratch – including roux. Precooked stock and meats are allowed, vegetables may be pre-chopped.
 - C. Comply with the Gillespie County Health inspector sanitary rules: thermometer, hand wash station, your food product must be USDA inspected (I.E. no homemade sausage, etc).
 - D. Be cooked in the open – no RVs or closed tents.
 - E. You must be willing to taste your own gumbo and cooking conditions are subject to inspection.
2.
 - A. Head cook is responsible for the conduct of their team as well as compliance with cook-off rules.
 - B. Head cook will be responsible for ensuring that booth area is kept clean, trash is removed and put in dumpster, and left pristine after Fest is over.
3. Failure to follow above rules will be grounds for disqualification.
4. Gumbo may be seafood, non-seafood or any combination. No fillers (rice) allowed in judging cups. You may want to cook rice to serve with gumbo for public tasting.
5. One pot of gumbo per team. Each team must cook a minimum of 6 gallons for tasting and judging.
6. No alcohol is allowed brought into Fest.
7. Roaming judges will be circulating throughout the day as cooking is done.

Event Regulations

1. Teams can be individuals, businesses or groups/organizations. No professional chefs allowed.
2. Each team will be assigned one 12 x 15 space. Trailers and/or vehicles will not be allowed in cooking area. Vehicle must be removed from cooking area by 9 a.m. Load-out will begin no earlier than 7:30 p.m.
3. Cookers must provide cook stove (propane or white gas), cooking supplies, table, chairs, water for preparation and cleanup, and canopy.
4. Important Times:
 - 8:00 a.m. - Cooks check-in
 - 9:00 a.m. - Cooks Meeting
 - Cooking can begin immediately after meeting
 - 2:00 p.m. - Judging and public tasting
 - 7:00 p.m. - Awards
 - 7:30 p.m. - Load-out begins
5. Entry fee is \$45 and includes four (4) event passes for team members. Additional passes may be purchased for \$3 each, maximum of six (6), ordered with gumbo entry.
6. Best decorated booth award will be judged on theme, audience appeal, overall appearance, neatness of area and originality.
7. Have Fun! Laissez les bon temps roulet!

Judging & Awards

1. Awards will be presented to 1st, 2nd and 3rd place gumbo, Best Decorated Booth and Taster's Choice.
2. Judging will be on a blind-ticket system. Do not decorate, mark or alter judging cup in any manner.
3. Judging will be based on aroma, appearance, consistency, taste and aftertaste.

ENTRY FORM

Fredericksburg Crawfish Festival Gumbo Cook-Off
SATURDAY, MAY 26, 2012
DEADLINE TO ENTER FEBRUARY 1, 2012

Team Name: _____

Head Cook: _____

Mailing Address: _____

City: _____ State _____ Zip: _____

Email: _____

Phone: (____) ____ - _____ Day

(____) ____ - _____ Evening/Cell (please circle one)

Team Members: (included in \$45 entry fee – additional members \$3 per person, preordered with this registration, limit 6)

Head Cook: _____

Name: _____

Name: _____

Name: _____

Entry Fee \$45 Additional Passes \$3/each _____ TOTAL \$ _____

1. Entry fee is \$45 per team. Entry forms and fees must be received by February 1. Booth size is approximately 12' x 15'.
2. Awards will be given for 1st, 2nd & 3rd place, Best Decorated Booth and Taster's Choice.
3. Contestants must prepare a minimum of 6 gallons, please keep in mind Taster's Choice – public will taste as long as cooks have gumbo.
4. Day of event – Check in begins at 8 a.m., Cooks Meeting at 9 a.m. Judging begins at 2 p.m. Public Tasting begins at 2 p.m., with Awards announced 7 p.m.

Make Checks Payable to: Fredericksburg Crawfish Festival
Return Entry Form & Fee to: 703 North Llano, Fredericksburg, TX 78624
For More Information Call 830.997.8515