Thank you so much for joining us for the annual Oil City Gumbo Cookoff! The event is an amazing open air cookout with live music, beer, a car show, and plenty of games for the family. Plus all the proceeds go to a good cause!

We will have a judges training date 5/27 at the IBEW Local hall where we will walk the judges through our rules. All teams are welcome to attend this meeting.

All teams should attend the Calcutta Friday night! We will have a potluck BBQ so bring anything you want to show off before our Calcutta. The teams will be auctioned off and half of the proceeds will go to the bidders for the winning teams and the other half will go to the Wyoming Foundation for Cancer Care to support patients through their treatment.

The gates will open at 2:30 Friday afternoon for gumbo teams to pull RV’s in and start setting up!

Teams must turn in their samples by 11:15 on Saturday to the WFCC booth at the front gate.

1. Mandatory: Must attend cooks meeting Friday night at 6:00 p.m.
2. Once your meat has been inspected, you may begin to prepare/cook.
3. Be prepared from scratch including the ROUX (no commercial gumbo mixes) & all ingredients must be added on site and in a raw form, by may be chopped and cut ahead of time.
4. Be cooked in the open. (No cooking in RV’s or enclosed tents). The head cook is responsible for the conduct of their team members and compliance with the rules & regulations herein set forth. (Four $10 passes will be included in the entry fee.)
5. The head cook will be responsible for insuring the booth area is kept clean and the teams responsible for their own garbage.
6. Must keep utensils separate for seafood and/or meat gumbo, as some people may have food allergies.
7. No rice or fillers for judges cups, but after the judging sample has been turned in feel free to serve your sides.
8. No marking for judges cups such as: tails, shells, cream on top, large “chunk” of meat/seafood, claw, design, etc. ANYTHING that would be considered added flare—there will be more discussion at Friday’s meeting.
9. Must prepare a minimum of 10 gallons per flavor of gumbo.
10. No judges allowed in cooking area Saturday morning before turn in.

Failure to follow the rules will be grounds for disqualification.

JUDGING CRITERIA

1. AROMA—Should smell appetizing.

2. CONSISTENCY—Should be smooth combination of meat/seafood or roux.

3. COLOR—Should look appetizing.

4. TASTE—Should taste good, pleasing to the palate.

5. AFTERTASTE—Should leave a pleasant taste after swallowing.

6. If ANY marking is found the samples will be disqualified.

WHAT TO BRING

1. Propane stove & fuel or a generator (no electricity will be available), cooking pots, serving utensils, tables, chairs and water and ice for preparation and clean-up. Serving cups & spoons will be supplied by the cook off committee.

2. Bring in banners, trinkets, etc. to promote your business or showcase past winnings.

3. NO PETS ALLOWED

There will be spots all around the parking lot to park an RV. Most teams stay overnight Friday so they can get started right away in the morning. There will be a WFCC representative on site at all times in case there are any questions.