

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

We will have a judges training date May 26th 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 June 3rd 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, tents and start setting up!

Teams must turn in their samples by 11:15 on Saturday to the WFCC booth at the front gate in a provided 32 oz clean non marked container.

1. **Mandatory:** Must attend cooks meeting Friday night at 6:00 p.m., the Calcutta will be held just after along with the potluck.
2. Once your meat/seafood products have been inspected, you may begin to prepare/cook your gumbo!
3. All gumbo ingredients are from scratch including the ROUX (no commercial gumbo mixes) & all ingredients must be added on site and in a raw form, BUT all 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 ensuring 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 in the judges' cups, but after the judging sample has been turned in feel free to serve rice, or any items you desire to the public for People's Choice Award.
8. No marking on or in judges' cups such as: name on the cup, shrimp 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 5 gallons (appx 22 quarts or the size of an average roaster oven) per flavor of gumbo. You must have at least 32 ounces to turn into the judges for blind judging. It is recommended that you cook a minimum of 22 quarts, as those who have more gumbo will receive more people's choice votes.
10. No registered 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 and 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 and will NOT be judged.

#### 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, napkins, and Judges cup as well as people choice cups will be supplied by the cook off committee. You MAY mark anything on people's choice cups.

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 and set up tents. Most teams stay overnight Friday so they can get started right away in the morning. Many also stay Saturday night for a cool down and meet your fellow cooking teams. There will be a WFCC representative on site at all times in case there are any questions except after the event Saturday.