



# La Pine Frontier Days Association

## 10th Annual Dutch Oven Cook-off



### "The Prairie Challenge"

**Prizes awarded in each category:**  
**Main Dish \* Bread \* Dessert**

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Entrance Fee :  
\$20.00 per team

**1st Prize \$75.00**  
**2nd Prize \$50.00**  
**3rd Prize \$25.00**

**PEOPLE'S CHOICE OVERALL FAVORITE**  
**\$75.00**

**Teams must compete in all three categories**  
**Winners will be eligible to enter the IDOS World Competition**

Dishes should be recipes that would have been cooked on the prairie or in the frontier home  
*Entrants are encouraged to dress & decorate accordingly*  
*Special prizes to be awarded to the most creatively decorated "cook site"*  
**AND**  
*Most Authentic recipe*

**JUDGING & PUBLIC TASTING**  
**SATURDAY, JULY 3, 2010**  
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**2:00 PM - MAIN DISH**  
**2:45 PM - BREAD**  
**3:30 PM - DESSERT**

THIS EVENT PROUDLY SPONSORED BY



**Central Oregon Dutch Oven Society**



La Pine Frontier Days  
Presented By



The 10th Annual Dutch Oven Cook-off will be held **Saturday, July 3rd, 2010**  
**Site set-up can begin at 8:00am...Prep & Cooking can begin at 10AM**  
**We recommend you set-up as early as possible as this is also Parade Day**  
**and the parking, etc. can be somewhat complicated...you are welcome to**  
**set-up and then watch the Parade, etc. until time to start cooking.**

Judging will begin at  
2:00PM with **Main Dish** ...2:45PM **Bread** ...3:30PM **Dessert**  
**Entrance Fee: \$20.00 per team**

**Recipes for the cook-off are due by June 19, 2010 if you wish**  
**them to be included in the commemorative cook-book**

#### GENERAL RULES

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Teams can be up to 2 members— **Minimum** age limit 8 years old; youth teams must be supervised by an adult over 18 years of age.

Space is limited though there is no limit to the number of participating teams; entries received after June 26th will be handled on a space available basis. Entrance Fee and Recipes are due no later than June 19th in order to be included in a commemorative cookbook.

The cook-off is a demonstration of the art of Dutch Oven cooking. We ask that entrants use recipes, and even techniques, that are period sensitive, those that would perhaps have been cooked by our forefathers on the prairie or their frontier homes. The cooking area can be decorated in a manner befitting a pioneer or frontier site. Entrants are also asked to share cooking techniques and recipes with spectators, and generally share their enthusiasm for Dutch Oven cooking.

Entrants will be judged by the Field Judges on their manner of cooking and cleanliness, spectator interaction, and presentation of the dishes. **All foods must be presented in the Dutch Oven or on the lid (trivets will be provided for lid presentation).** Tasting judges will judge on the quality, appearance, authenticity and taste of the dishes, see back for more comprehensive judging criteria. Prizes will be awarded after the judging period has ended and scores are tabulated. Decisions made by the judges are final. **ONLY entrants, judges, and cook-off officials will be allowed in the cooking areas.** **At least one entrant must remain in the cooking area at all times after cooking has started.**

A hand washing area and paper towels will be provided. We will not be providing prep or cook tables. Entrants should take special care to maintain clean cooking areas. The cook-off will provide sampling cups, plates, spoons, etc, for judging and samples for the public. We will provide charcoal throughout the cook-off.

Entry in the cook-off constitutes a release of recipes and participant likenesses for media use by the LFDA Dutch Oven Cook-off Committee. Recipes become the property of LFDA and may be used in publications for promotion of the cook-off.

Questions can be directed to: [info@lapinefrontierdays.org](mailto:info@lapinefrontierdays.org)

## **“WHAT THE JUDGES WILL BE LOOKING FOR”**

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- Food that is raw, under cooked, burned, off color or tough.
- Pleasant aroma, uniform color, evenness of cooking, consistent texture and completeness of the cooking process.
- Extra points given for authenticity of recipe...a dish that would have been cooked on the prairie or in a frontier home. Consideration is given to the fact that not all authentic ingredients are available (or desirable, i.e. lard) modern substitutions are allowed.
- Taste is, of course, the most important factor in judging.
- Team members should be willing to share cooking techniques and tips with the spectators. Excellent interaction with the spectators will be rewarded.
- Cleanliness is a major factor in the field judging. Use of the wash areas, washing of hands, and covering food items from contamination will be awarded. There should be NO finger licking. This may be outdoor cooking, but cleanliness is still important.
- Use a cooler with ice to keep all perishables cold. We do not want to see uncooked meat and other perishables left sitting out on a table.
- Dutch ovens will be checked for rancid smell and cleanliness prior to the start of cooking.
- Proper use of ovens, heat source, tools and utensils will be judged.

**\* Remember there are extra prizes for historical cook site decoration as well as Most Authentic Recipe!**

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**Recipes for the cook-off are due by June 19, 2009 to be included in the commemorative cook-book**

***LA PINE FRONTIER DAYS ASSOCIATION***

**ENTRY FORM**

**Entrant's Name (s)** \_\_\_\_\_

**Address** \_\_\_\_\_

**Phone** \_\_\_\_\_ **E-MAIL** \_\_\_\_\_

**Recipe Names :** **Main Dish** \_\_\_\_\_

**Bread** \_\_\_\_\_

**Dessert** \_\_\_\_\_

***Please submit full recipes on separate pages.***

**Remit recipes and entry fee to:**

**La Pine Frontier Days**

**P.O. Box 1468**

**La Pine, Oregon 97739**

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**Signature** \_\_\_\_\_ **Date** \_\_\_\_\_