

La Pine Frontier Days Association



8th Annual Dutch Oven Cook-off "The Prairie Challenge"



2008 "SCOUT" CHALLENGE

Team size up to 3 scouts

Prizes awarded in each category:

Main Dish * Bread * Dessert

Teams must compete in all 3 categories

Entrance Fee :
\$15.00 per team

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



PEOPLE'S OVERALL FAVORITE
\$75.00



Dishes should be recipes that would have been cooked on the prairie or in the frontier home

JUDGING & PUBLIC TASTING

2:30 PM - DESSERT
3:00 PM - MAIN DISH & BREAD

Special prizes from
SPORTSMAN'S WAREHOUSE
to be awarded for the most
Historical Cooksite AND



Most Authentic
Recipe

SET UP

Entrants may begin their set-up at 8AM Friday, July 4th
Prep & Cooking will begin at NOON
The Cook-off area is in the "playground" area adjacent to the library parking lot. Limited reserved parking for entrants.

All Participants will receive a gift from



La Pine Frontier Days
Presented By



The 8th Annual Dutch Oven Cook-off will be held **Friday, July 4th, 2008**
Site set-up can begin at 8:00am...Prep & Cooking will begin at NOON
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
2:30PM with **Dessert** ...3:00PM **Main Dish & Bread** judged together

Entrance Fee: \$15.00 per team

Recipes for the cook-off are due by June 26, 2008

GENERAL RULES

Teams can be up to members— age limit min. 8 years old...all teams must be supervised by an adult.

Space is limited though there is no limit on 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 26th. We would like to produce a commemorative cookbook so need them as early as possible.

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 preparation table and table covering will be provided by the cook-off, as well as a hand washing area and paper towels. Metal tables for cooking can be provided as well, with advance notice. 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.

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

La Pine Frontier Days Association

PO Box 1468 - 16405 1st Street

“WHAT THE JUDGES WILL BE LOOKING FOR”

- Food that is raw, under cooked, burned, off color or tough
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- Pleasant aroma, uniform color, evenness of cooking, consistent texture and completeness of the cooking process
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- 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, ie: lard); modern substitutions are allowed
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- Taste is, of course, the most important factor in judging.
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- Team members should be willing to share cooking techniques and tips with the spectators. Excellent interaction with the spectators will be rewarded.
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- 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.
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- 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.
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- Dutch ovens will be checked for rancid smell and cleanliness prior to the start of cooking
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- Proper use of ovens, heat source, tools and utensils will be judged.

*** Remember there are extra prizes for historical cooksite decoration as well as Most Authentic Recipe!**

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LA PINE FRONTIER DAYS ASSOCIATION

ENTRY FORM

Entrant's Name (s) & Troop # _____

Adult Contact info _____

Address _____

Phone _____ **E-MAIL** _____

Recipe Names : **Main Dish** _____

Bread _____

Dessert _____

Please submit full recipes on separate pages.

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Signature _____ **Date** _____