

# Anderson County Burgoo Festival Cook-Off Rules

## General Guidelines

1. Teams must register by August 1, 2007. The planning committee reserves the right to cancel the cook-off in the event of fewer than five (5) teams per category. All entries fees will be refunded in the event of cancellation.
2. Teams can be any number of people, but team members must be 18 years of age or older.
3. Prizes will be awarded as follows: In each category 1<sup>st</sup> - \$300, 2<sup>nd</sup> - \$200. People's Choice Award – Trophy & Best Theme Award - Trophy
4. Each team will be given an area measuring approximately 10' x 20'. All burgoo preparations and cooking must be done in the space allotted. Teams are encouraged to bring protection (shelter) from nature's elements such as pop-up canopies, tarps, etc.
5. Teams will be allowed to drop-off supplies & equipment, but vehicles must be parked away from cooking area during event.
6. Each team is required to cook a minimum of 3 gallons of burgoo for the cook-off. The team will be responsible for any burgoo remaining after the judging.
7. Burgoo will be judged on the following criteria: taste, aroma, texture and appearance.
8. Timeframe for event: Set-up begins at 7:00 a.m., Official judging begins at 2:00 p.m., Public tasting for People's Choice award begins at 3:00 p.m., grounds cleaned and everyone gone from grounds by 7:30 p.m.
9. The recipe must be submitted with registration form.
10. Team members with shoulder length or longer hair must keep it restrained.
11. Teams will be responsible for providing own heat source, cooking utensils, kettles & pots, tables, tents, trash can, fire extinguisher, etc. There will be NO electricity available.
12. Burgoo must be prepared in the open – no RV's, closed tents, etc.
13. Teams may choose whether they will use a wood fire or propane gas for cooking their burgoo. Designation of method to be used must be on the registration form.
14. If open wood fire is cooking method used, team must provide a safety ring to contain fire. Team is responsible for bringing their firewood. At conclusion of event team must extinguish fire and remove all evidence of fire from grounds.
15. Teams are responsible for bringing water they will need for preparation and clean-up.
16. Teams are responsible for keeping their trash contained. Teams are required to remove all trash and debris after competition.
17. It is recommended that a team bring the following items: sufficient cooking utensils, pans, paper towels, moist towelettes, other essentials for food preparation and cooking.
18. Use of bug repellants is prohibited in cooking area.

### Food Products

1. All meat used in the making of the burgoo must be USDA inspected meat. Preferred meats include: chicken, pork, beef, or lamb. If using other meats documentation of USDA inspection must be provided. There should be no bones in finished product for judging.
1. No pre-cooked food products may be used. Canned goods must be in the original container and un-opened upon arrival. If using home-canned goods, must arrive on-site sealed and must be inspected by cook-off committee member prior to use to check for vacuum seal.
2. No tasting with cooking spoon, disposable spoons must be used for cook's tasting.
3. Burgoo will be temperature tested prior to judging. The finished product must reach a cooking temperature of at least 160°.

### Theme Contest

1. Teams are encouraged to have a theme. Keep it family friendly.
2. Criteria for award: originality, best costumes, colorfulness, overall appeal.

### Cook-Off Committee Will Provide

1. Sampling cups, napkins & spoons for the public tasting.
2. Official judges for judging 1<sup>st</sup> – 3<sup>rd</sup> placing
3. Tickets for People's Choice Award.

# Anderson County Burgoo Festival Cook-Off Registration Form

Deadline – August 1, 2007

Team Name \_\_\_\_\_  
(Can be theme related)

Contact Person \_\_\_\_\_

Address \_\_\_\_\_

Telephone: Daytime \_\_\_\_\_ Cell \_\_\_\_\_

Email Address \_\_\_\_\_

Include a copy of recipe which includes ingredients, preparation directions & cook time.

Method of cooking to be used: Wood fire \_\_\_\_\_ Propane gas \_\_\_\_\_

If your team took 1<sup>st</sup> place at the cook-off would they be interested in cooking the burgoo for the Anderson County Burgoo Festival in September 2008? Yes \_\_\_\_ No \_\_\_\_

Sign and Date the statement below:

*The Burgoo Festival, its committee members nor the Anderson County Board of Education will be held responsible for any accident or injury that may occur during the Cook-Off Event. Team members have read and agree to abide by the rules of the Burgoo Festival Cook-Off.*

\_\_\_\_\_  
Print Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

**MAKE CHECKS PAYABLE TO:**

**ANDERSON COUNTY BURGOO FESTIVAL  
P.O. BOX 385  
LAWRENCEBURG, KENTUCKY 40342**

**SEND: Registration Form, Recipe, \$50 entry fee**