## 2<sup>nd</sup> Annual Montgomery County Old Threshers Dutch Oven Cooking Contest August 20, 2022 - Information

Many threshers had the meals brought to them in the field; many were prepared and cooked on site, so why not have a Dutch Oven Cooking Contest. All teams will enter in each category: Entrée: One-Pot Meal (featuring Chicken), Bread: Homemade Biscuits, and Dessert: Cobbler, all cooked in Cast Iron Dutch Ovens.

Who: Anyone who is <u>not</u> a professional cook, chef or culinary instructor may enter.

**Youth Division** must have one adult 18 and older and <u>up to three youths</u>. **Adult Division** must have one adult 18 and older and <u>one other team member of any age</u>.

We are hoping for 10 teams or more, if you register to compete in the contest and unable to attend, PLEASE let us know as soon as possible, so we can plan our space for teams.

What: Dutch Oven Cooking Contest with each team entering one item in each category.

Entrée: One-Pot Dinner Meal (everything cooked in one pot) featuring Chicken Bread: Biscuits (from scratch no mixes)

**Dessert:** Cobbler (must contain a <u>minimum</u> of a 45 oz. can of fruit or 6 cups of fresh fruit) (also from scratch no mixes)

**Showmanship:** Having a neat cooking area, good interaction with the public, following the rules, attire and team spirit.

When: Saturday, August 20, 2022, teams set up at 8:00 am

Where: Montgomery County Fairgrounds, 700 S. Sturgeon St., Montgomery City, Missouri 63361

Pre-Registration Deadline: Friday, August 12, 2022 Include one copy of your competition recipes each on an 8 ½" x 11" sheet of paper along with your team information form.

Entry Fee: \$20.00 per team (includes entry buttons for the 4 day show & a Saturday parking pass)

Check in and set up time: 8:00 – 9:00 am. Enter at the <u>South gate</u> from Hwy 19 or Sturgeon Street, turn East on "Long Road", turn North at truck parking area to back gate. Parking is not allowed at competition site, after unloading you will be directed to the parking area. **Registration time:** 8:30 – 9:00 am. Must turn in 3 Copies of each recipe on separate 8 ½" x 11" sheets of paper for the Judges. Must include a list of the ingredients used in order; along with step by step instructions. Team numbers will be assigned and given for each of your entries.

Dutch Oven Inspections: 9:15 am. Field Judges will come around and will give you the okay.

**Cooks meeting:** 9:30 am. One team member must attend to get any last-minute instructions or ask any questions. Cooking will begin after the meeting.

Judges Meetings: 9:00 am. Field Judges will meet 11:00 am. Food Judges will meet

Food Judging: 11:30 am - Dessert 11:45 am - One-Pot Dinner Meal 12:00 pm - Bread Time will be announced at 10 minutes and 5 minutes before deadlines.

**Contestants Tasting:** Contestants will wait until Judges are finished tasting to sample the entries.

**Public Tasting:** After the announcements, sampling of the entries will be offered for a donation of \$10.00 per plate, proceeds will go to the Honor Flight Program.

Winners announced: about 1:00 pm when judging has been completed

<b>Prizes:</b> Youth – 1 <sup>st</sup> & 2 <sup>nd</sup> place for each of the three categories	\$50 & \$25
Adult – 1 <sup>st</sup> & 2 <sup>nd</sup> place for each of the three categories	\$50 & \$25
Showmanship Award	\$50 & \$25

**Clean Up:** Teams must have their area packed up and removed from the contest area by 3:00 pm so the next activity can take place.

Thank you, any questions or concerns please contact Pat Korman, Chairperson Phone (home): 573-564-2312 or email: <a href="mailto:patkorman@hotmail.com">patkorman@hotmail.com</a>