

Montgomery County Old Threshers Dutch Oven Cooking Contest

Fairgrounds at Montgomery City, MO

Saturday August 21, 2021

Contest rules and regulations:

- 1.) Youth Teams – one adult to handle fire/coal equipment and move heavy pots, youth must do ALL the preparation of the food, adult to carry entry to the judging tables**
- 2.) Only team members in cooking area, at least one team member should be in the cooking area at any given time**
- 3.) Meat and food to be in original packaging and prepared on site, cakes and breads made from scratch - no mixes**
- 4.) Breads may be in a 10" or larger Cast Iron Dutch Oven. The One-Pot Dinner Meal and Dessert must be in a 12" or larger Cast Iron Dutch Ovens, meal must be large enough to serve at least 8 hungry threshers. Inspection of Dutch Ovens will be done before contest begins.**
- 5.) Use good fire safety practices and safe food handling procedures; practice good hand washing before and after handling food**
- 6.) Use some type of hat, hair net, pony tail holder, etc. for restraining your hair during the competition**
- 7.) Have a separate basin for hand washing**
- 8.) All washing of dishes must be done in your own area; you will need to heat your own water; use of a coffee pot or other type of pot is permissible over charcoal heat only**
- 9.) Water hydrant will be available in the contest area**
- 10.) Use separate cutting boards for meat and vegetable; have them marked for use "Meat" "Veggies"**
- 11.) Refrigerated items must be kept below 40°F in a cooler and keep hot foods above 140°F**
- 12.) Area provided will be a minimum of 10' x 10' area to prepare and cook**
- 13.) Bring your own shade, Dutch Ovens, cooking tables/grills, ash bucket, prep tables, cooking equipment, tools, charcoal, charcoal chimney, leather gloves, can opener, all food items, and other essential items necessary to prepare your recipes.**
- 14.) All heat sources must be at least 8" above the ground as to not harm the vegetation**
- 15.) There will be a place to empty your ash buckets after the event**
- 16.) Must have a hot plate or protective item to set the hot Dutch Ovens on tables to be judged, a dessert or bread may be displayed on the lid of the Dutch Oven**
- 17.) Supply an appropriate knife and serving utensil for each entry so judges can sample**
- 18.) All food cooked and prepared must be presented for judging - even the burnt or undercooked**

19.) Good interaction within the teams, other competing teams, the judges, and with the public is an important part of the cooking contest. Teams should be courteous and willing to answer questions from the public. Field Judges will be monitoring teams throughout the contest.

The following will NOT be permitted:

- 1.) Alcohol and tobacco use
- 2.) Pets in the contest area
- 3.) Guests or other family members (not on team) in the contest cooking area
- 4.) Marinated, precooked, precut or premeasured food ingredients prior to contest
- 5.) Ingredients prepared or processed at home prior to contest
- 6.) Wild game
- 7.) Removing any burnt or undercooked section of food
- 8.) Side items such as butter, jam or sauces to be presented to the judges tables
- 9.) Eating in the cooking area
- 10.) Finger licking, double dipping with spoon for taste (use fresh clean spoon each time)
- 11.) Use of propane stoves to cook or heat water
- 12.) Use of foil, parchment paper, waxed paper, or other containers in the Dutch Ovens (we want the true experience of food cooked in a Dutch Oven)
- 13.) Electric or battery operated appliances
- 14.) Garnishes
- 15.) Entries after the deadline time called
- 16.) Professional cooks, chefs or culinary instructors to participate on a team (would welcome you to assist in judging or committee duties)

For any questions before the event please contact the committee chairperson Pat Korman at home 573-564-2312.

Thank you for your interest in keeping Dutch Oven Cooking active.