

IDOS Sanctioned Dutch Oven Cook-off and/or Youth Jamboree Registration
IDOS Sanctioned Dutch Oven Cook-off October 8, 2011/Camping October 7-10th 2011
at Galt Airport, Greenwood IL - (815) 322-9777 dutchovencookoff@gmail.com for more info

Family/Group Name: _____ Contact: _____ Phone _____

Address _____ City _____ State, _____ Zip _____

Tent Camping Y / N # of people _____ Campfire Skit Y / N Dutch Oven Cook-off Y / N # of people _____

Please enclose a check, made payable to Nicole Sherman for the \$20.00 cook off entry fee per team. Mail check, registration form, EAA Permission Slips and a copy of your recipes before September 15TH to: Nicole Sherman
4709 Gregory Street, Johnsburg, IL 60051. Please e-mail your recipes in text form to: dutchovencookoff@gmail.com

I agree to allow all competition recipes to be used for keepsake publication. Signature _____

DUTCH OVEN COOK-OFF RULES (Apply to all Youth and Adult participants) Note: Only current IDOS Members are qualified by this contest to compete at the 2011 World Championship Cook-Off . Go to www.idos.org for more info.

1. A team may consist of two to six members. An adult must accompany/coach contestants under the age of 18.
2. ONLY TEAM MEMBERS are allowed inside the cooking area! Violators will be disqualified. One team member must remain in the cooking area at all times.
3. Smoking and consumption of alcoholic beverages is prohibited at the contest site.
4. Ingredients cannot be precooked and must be combined, chopped, sliced or diced during the competition - on site - including garnishes and marinating. For safety reasons, no ingredients prepared or processed at home are allowed, except where health codes deem this acceptable.
5. All cooking must be done in a Dutch oven and everything cooked MUST be presented to the judges with exception of excess sauces, and/or cooked garnishes not specified in the recipe. Removing burnt or undercooked sections of food will lead to disqualification. Side items such as butter, jams, or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site. Dishes must be presented to the judges' table on time - NO EXCEPTIONS. All foods submitted for judging should be displayed in the pot or on the lid. For sanitation concerns, please do not display foods on fabric. Field Judges will give time warnings periodically throughout the cook-off.
6. Only competition recipes can be cooked during the cook-off, unless otherwise specified. There should be no eating in the cooking area, but all teams be aware that they need to stay hydrated during the cook-off.
7. Use good fire safety practices. Keep yourself and the public safe. Charcoal/lump hardwood only, no ground fires.
8. Know and practice safe food handling procedures. Food service gloves and some type of hair restraint (hat, hairnet, etc) should be worn when handling food, except where health codes do not require this. The teams must provide their own dishwashing facilities and sanitation supplies including hot water. Coolers should be used for all refrigerated items. Keep hot foods above 140- degrees and cold foods in the cooler. There should be no finger licking. Tasting utensils must be washed immediately after use.
9. Garnishing should be simple and compliment the dish being presented. This is not a garnishing contest. Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible. Field Judges have the right to request proof from place of purchase that the flowers comply with this rule.
10. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
11. Contestants MUST provide judges and the committee with recipes for entries. It is preferred that recipes be e-mailed in a text format to dutchovencookoff@gmail.com or recipe should be typed plainly on an 8 1/2" x 11" sheet of paper. Recipes must be mailed in with registration. Teams must submit recipe with registration material to guarantee a slot in the competition. Recipe, registration, and fee is due by Sept. 15. Recipes should include all ingredients and very complete preparation instructions. A copy of the contestant's recipes will be collected and a copy will be given to each team as a souvenir of the cook-off. The booklet will also be available to the public at a small charge, so you DO NOT need to provide copies of your recipes to them.
12. Participating teams are expected to provide their own Dutch ovens, tables, recipes ingredients, supplies, cleanup, and cooking paraphernalia.

THIS DUTCH OVEN COOK-OFF AND ITS SPONSORS AND HOSTS ARE NOT RESPONSIBLE FOR ACCIDENTS OR DAMAGE INCURRED DURING THE COOK-OFF.

Come to Galt Airport and compete in the Dutch Oven Cook-off. Adults and Leaders are invited to compete too. This cook-off gives modern day cooks a chance to prove their proficiency at a skill once considered a common necessity by early settlers of the West. Enjoy the aroma, taste, and friendly fellowship of good cooks at work. What a delicious and wonderful way to enjoy Galt Airport and the Young Eagles Rally!

Date: Camping Friday October 7 thru Monday the 10th - Cook-off on Saturday, October 8, 2011

Place: Galt Airport – Greenwood IL

Times: **Cook-off Set up** starting anytime after the **9:00 am Cooks Meeting**

Field Judging – 1:00 to 5:00 PM for youth and adults **Tasting Judging** -5:00 to 6:00 PM for youth and adults

Categories: Desserts, Bread, and Main Entree

Registration is due September 15, 2011. Register early to secure a space. Contact Nicole Sherman at (815) 322-9777 (847-340-6760 - cell) for more information. Please pick a team name for each team and submit the participant names.

Cook-off Team Information:

Team Name: _____ Grade Level _____

Categories they will compete in: Bread Main Entree Dessert

1. _____ 2. _____
3. _____ 4. _____
5. _____ 6. _____

Team Name: _____ Grade Level _____

Categories they will compete in: Bread Main Entree Dessert

1. _____ 2. _____
4. _____ 4. _____
5. _____ 6. _____

Team Name: _____ Grade Level _____

Categories they will compete in: Bread Main Entree Dessert

1. _____ 2. _____
5. _____ 4. _____
5. _____ 6. _____

Team Name: _____ Grade Level _____

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