



CAST IRON CHEF

DUTCH OVEN COOK-OFF

Saturday, October 7, 2017

9:00 — 1:00

If you enjoy cooking in the outdoors, join us for a fun team competition celebrating traditional open air cooking and locally harvested ingredients.

October 7 is a Fee Free Day, so bring your friends & family along!

Here's how the Cast Iron Chef competition works:

- 1) Teams will be assigned an open fire cookspace at the Trail Center outdoor wagon encampment. Teams will not know what ingredients will be available to work with until the Master of Ceremonies reveals this information.
- 2) Using their wits, ingenuity, and cooking skills, the teams must use the ingredients and the Dutch ovens provided to produce a delicious menu item within the next two hours. Judges with cooking expertise will be watching!
- 3) When the signal is given, teams must complete and plate their meals for tasting by the judges. Samples will then be available for the audience to taste, and vote for the People's Choice.
- 4) Judges will proclaim one team the Cast Iron Chef Champion of 2017, an honor that comes with prizes and a full year's worth of bragging rights. Additional prizes will be awarded for 2nd place in each category.

*See following pages for Entry Form,
Event Info, Rules and Judges Criteria*



TEAM ENTRY FORM



Sign up online at Trailtenders.org

Or fill out this form and mail as indicated

Team Name _____

Team Leader _____

Phone _____ **Email** _____

Teams must include one responsible adult, and may include up to three people.

Team Member #2 _____

Team Member #3 _____

Team Registration Fee is \$20, payable to Trail Tenders.

Mail This Registration Form and Check or Credit Card Payment to:

Trail Tenders, Inc.

Attn: Cast Iron Chef

PO Box 987

Baker City, OR 97814

Please charge my credit card:

Visa | MC | Discover _____

Expiration Date _____

Signature _____

EVENT INFORMATION

CAST IRON CHEF

Saturday, October 7, 2017

9:00 Teams Check-In
9:15 Draw for Cook Fires
& Ingredient Reveal
9:30 Cooking Begins
11:30 Cooking Ends
12:00 Judges Choice/Served
12:15 Peoples Choice/Served
12:30 Awards Presentation
(all times are approximate)

- Location:** The Cast Iron Chef Cook-Off will take place at the Outdoor Wagon Encampment, located next to the top parking lot at the Interpretive Center.
- Entry Fee:** \$20 per team.
- Prizes:** ***Judge's Choice:*** First Place-\$400 value in cash and prizes
People's Choice: \$200 value in prizes
- Teams:** Contestant teams will consist of up to three persons. Teams must include at least one responsible adult member. Families, clubs, businesses or a group of friends can register as a team. Only registered team members will be allowed behind the fire pits.
- Foods:** Each team will be provided a basket of required, locally harvested ingredients. Optional ingredients will be provided by sponsors.
- Health & Safety:** Contestants are solely responsible for the sanitation of their cooking area and the preparation of foods. Aside from a simple barrier separating cooking and spectator areas, responsibility for safety of both contestants and audience rests with the contestants. Safe use of fires and cooking equipment is the responsibility of the individual contestant
- Judging:** Teams will be judged in two divisions:
Judges Choice: Entries will be judged on aroma, appearance, taste, quality of entry, cooking technique, spectator interaction and presentation.
People's Choice: After the judges have been served, contestants will serve a sample of their dish to audience members. The audience will be given an opportunity to vote for their favorite dish.
Awards will be presented at 1:30pm.

CONTESTANT COOKING RULES

CAMP IRON CHEF

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- 1) Contestant Teams may have up to three members. Teams must include at least one responsible adult member.
- 2) Only team members are allowed inside the cook-off area.
- 3) The Interpretive Center will provide all equipment, cooking utensils and ingredients needed to prepare entries. Contestants are required to use Dutch Ovens as the primary cooking vessel.
- 4) All foods must be prepared and cooked on site. No outside food or personal equipment is allowed to be used in this competition.
- 5) Contestants will not know what ingredients will be available to work with until the reveal time when the competition begins.
- 6) Each team will be provided a basket of required ingredients. Optional ingredients will also be available. *All ingredients provided by Trail Tenders and their sponsors.*
- 7) Contestants will draw for which fire pit they use. Charcoal briquettes & lighter fluid will be provided, but teams are responsible for starting their own cook fires.
- 8) Judging begins at the time cooking starts. When the entry is presented in the judging area, it will be judged on appearance, taste and how evenly it is cooked. *(See attached judging criteria).*
- 9) Teams may dress in theme attire of their choice, but it is not required.
- 10) All decisions of the Judges are final.



Saturday, October 7, 2017

CAST IRON CHEF

Judges Criteria:

- Team Spirit & Audience Engagement (5 points)
- Cleanliness of Cooking Area (5 points)
- Uniqueness & Use of Special Ingredients (10 points)
- Overall Flavor & Appearance (20 points)

Total Possible: 40 points

FAQ's

How will my fire get started?

Charcoal briquettes & lighter fluid will be provided. Contestants are responsible for starting their own fires at the beginning of the competition. Large fire rings will be shared by two teams.

How many people per team?

Teams can be up to three people; themed attire is optional. Only team members are allowed within the cook-off area, but benches will be provided for the audience.

Can I bring my own equipment?

To ensure a fair competition, contestants are required to use what is provided.

Does it have to be a pioneer or historic recipe?

No. You can use ideas from whatever time, place, or culture you wish.

Will we have to help with clean-up after the event?

Nope, you get to leave that to us!

