

Hells Canyon Mule Days
9th Annual Dutch Oven Cook-Off

Wallowa County Fairgrounds • Enterprise, Oregon
Sunday • September 11th, 2016 • 8:00 am – 1:00 pm

The Hells Canyon Mule Days committee invites you to participate in the 9th annual Dutch Oven Cook-Off. The goal of this event is to have fun, demonstrate Dutch oven cooking skills, and introduce the public to the joys of Dutch oven cooking. Teams can submit one or two dishes - main dishes and/or desserts - which are judged individually. Dish scores are not combined, so every dish has a chance to win.

A panel of celebrity judges will score the dishes to determine the winners. There will be first and second place awards of \$100 and \$75 in each category, along with a gift basket for the People's Choice winner.

Cook-Off Rules and Regulations

1. This is a one-pot cook-off and teams can prepare either one or two dishes. Dishes will be judged alone, the scores will not be combined, and entries can be either a main dish or desert.
2. Teams consist of two members, and teams with members under the age of 18 must be accompanied by an adult.
3. One team member should always remain in the cooking area for fire safety reasons.
4. No alcohol is allowed during the cook-off or the awards ceremony.
5. All dishes must be prepared entirely at the competition. Ingredients cannot be precooked, sliced, marinated, etc. beforehand, including garnishes.
6. All cooking must be done in a Dutch oven and everything cooked must be presented to the judges in the oven or on the lid, with the exception of excess gravies, sauces, and/or cooked garnishes specified in the recipe. Removing burnt or undercooked sections of food will lead to disqualification.
7. Only competition recipes can be cooked during the cook-off, and there should be no eating in the cooking area. Know and practice safe food handling procedures.
8. Charcoal will be started and provided by the cook-off committee, just let them know how many briquettes you need approximately five minutes before you need them. Please provide a metal bucket and tongs for transporting hot charcoal.
9. Each team must bring all their competition equipment, including a Dutch oven cooking table. One 8 foot prep table will be provided for each team. The cook-off committee will provide a 10 x 10 foot space for each team and all your equipment must fit within this space. Shade canopies are advised, but not required.

10. If you need hot water for a recipe, please plan to heat it yourself over briquettes. We will provide hot water for cleaning at the cleaning table.
11. Bread pans, tinfoil and other inserts are allowed for preparation and storage, but not cooking; only Dutch ovens may be used for cooking.
12. All judging decisions are final.

The most important thing is to have fun and spread the joy of Dutch oven cooking!

Cook-Off Event Schedule

- 7:30 a.m. Teams may start set-up
- 8:30 a.m. Team meeting
- 9:00 a.m. Cooking starts
- 11:45 a.m. Judges meeting
- 12:00 p.m. Dishes presented
- 12:15 p.m. Peoples' Choice Judging
- 1:00 p.m. Team awards

Safe Food Handling Procedures

- A. Teams should start with clean equipment and use clean cooking practices.
- B. Good hand washing practices are required, including a separate basin for hand washing, which you will need to provide.
- C. Please wash all dishes at the dishwashing station.
- D. Coolers are required for all refrigerated items and cold food must be kept below 40 degrees F.
- E. All reheated food must be taken back up to 165 degrees F for safety purposes if the temperature goes below 135 degrees F.
- F. Field judges will check meat temperatures prior to judging.
- G. Meats should be cooked to the following temperatures:

Beef, Pork & Lamb (Roasts, Steaks, Chops)	145 degrees F
Pre-Injected Beef	155 degrees F
Ground Beef, Veal, Lamb, or Pork	155 degrees F
Ground Turkey, Chicken and Stuffing	165 degrees F
Poultry, White or dark meat	165 degrees F

Fin fish should be opaque and flake easily with a fork

Scallops should turn milky white or opaque and firm

Clams, mussels, oysters - cook until shells open

Shrimp, lobster, crab should turn red and flesh should be pearly opaque

HELLS CANYON MULE DAYS
9th Annual Dutch Oven Cook-Off Registration Form
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Please complete this form, sign at the bottom to acknowledge you have read the attached rules for this competition, and return the form by mail with **two full sets of recipes** by August 25. Also, please e-mail a copy of the recipes to president@hellscanyonmuledays.com by that date.

The registration fee is \$20.00 per team, plus \$10 for one optional additional dish if desired.

Team Name: _____

Team Members:

Name _____

Address _____ City _____ State/Zip _____

Phone # (day) _____ (evening) _____ Email _____

Name _____

Address _____ City _____ State/Zip _____

Phone # (day) _____ (evening) _____ Email _____

I have read the rules and regulations for the Hells Canyon Mule Days Dutch Oven Cook-Off and agree to abide by these rules and regulations throughout the competition. I acknowledge that all judge's decisions are final.

I/WE HOLD HARMLESS THE DUTCH OVEN COOK-OFF SPONSORS, HELLS CANYON MULE DAYS, INC., AND/OR THE WALLOWA COUNTY FAIR BOARD OF ANY RESPONSIBILITY FOR ACCIDENTS, DAMAGE, OR INJURY INCURRED DURING THE COOK-OFF.

Team Member Signature

Date

Team Member Signature

Date

Please return entry form, two copies of your recipes and the \$20.00 registration fee for first dish and \$10 for one optional additional dish payable to HCMD to:

Hells Canyon Mule Days, Post Office Box 50, Enterprise, OR 97828
Email copy of recipes to: president@hellscanyonmuledays.com
FMI contact Sondra Lozier: 541-426-3271 – cell 541-263-0104

For office use only: Team #: _____ Fee Paid: \$ _____ Check #: _____ Date received: _____

Plan to be part of the 36th annual Hells Canyon Mule Days
September 9-10-11, 2016
VISIT US: www.hellscanyonmuledays.com