

Hells Canyon Mule Days
18th Annual Dutch Oven Cook-Off

Wallowa County Event Center & Fairgrounds • Enterprise, Oregon
Sunday • September 7, 2025 • 8:00 am – 1:00 pm

The Hells Canyon Mule Days committee invites you to participate in the 18th 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 dish and/or dessert dish - which are judged individually. Dish scores are not combined, so every dish has a chance to win.

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

Cook-Off Rules and Regulations

1. 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 dessert. Dishes must be large enough to provide judging samples, as well as 30 additional samples per dish for "People's Choice" judging, and tasting tickets.
2. Teams consist of two members, and teams with members under the age of 18 must be accompanied by an adult, *though both team members may be under 18.*
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. Store-purchased packaged ingredients such as soups or sauces are allowed. Judges will be given a copy of the recipe which must include all ingredients.
6. All cooking must be done in a Dutch oven (though multiple ovens may be used, even for just one dish) and everything cooked must be presented to the judges in a Dutch oven or on a Dutch oven 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. If you want to fire your own coals in your cook area you may, but it must not create drifting smoke and ash.
9. Each team must bring all their competition equipment, including a Dutch oven cooking table. One 6 or 8 foot prep table will be provided for each team. The cook-off committee will provide a 10-by-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. Bring your own hand-washing basin.
11. Only Dutch ovens may be used for cooking – no foil or other liners are allowed, except for trivets under meat and parchment paper.
12. All judging decisions are final.

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
12:10 p.m. Peoples' Choice Tasting & Judging
12:20 p.m. General Tasting
Awards to follow judging and tasting.

Safe Food Handling Procedures

- A. Teams should start with clean equipment and use clean cooking practices and safety standards... Food handling gloves, Clorox Wipes, bleach, and dish soap, etc..
- B. Good hand-washing practices are required – bring your own hand-washing basin.
- C. Coolers are required for all refrigerated items and cold food must be kept below 40 degrees F.
- D. All reheated food must be taken back up to 165 degrees F for safety purposes if the temperature goes below 135 degrees F.
- E. Field judges will check meat temperatures prior to judging.
- F. Meats should be cooked to the following temperatures:

Beef, Pork, and 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	

- G. No cross contaminating of foods. Use separate utensils and cutting boards for raw and cooked foods. Wash cutting boards thoroughly with hot, soapy water after use. Keep raw meat, poultry, fish, and their juices away from other food. Harmful bacteria present in raw meat and poultry and their juices can contaminate cooked food.

HELLS CANYON MULE DAYS
18th 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, fees, and **two full sets of recipes** by mail, postmarked by August 15. 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: _____

Adult Team (18 & older) ☐ Youth Team (12 – 17 years) ☐

Team Members:

Name _____

Address _____ City _____ State/Zip _____

Phone # _____ Email _____

Name _____

Address _____ City _____ State/Zip _____

Phone # _____ Email _____

I/We 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/We acknowledge that all judging 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 OR THE HELLS CANYON MULE DAYS EVENT.

Team Member Signature	Parent/Guardian Signature (under 18 years)	Date

Team Member Signature	Parent/Guardian Signature (under 18 Years)	Date

Please return by August 15th, the 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, PO 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 44th annual Hells Canyon Mule Days
September 05-06-07, 2025 • VISIT US: www.hellscanyonmuledays.com