

# Corn Cookoff Application

## Main Ingredient - CORN

Please complete this form, sign at the bottom acknowledging you have read the rules for this competition, detach and mail it to the address at the bottom of the page, along with a copy of the recipe you plan to make during the competition no later than July 29, 2009.

Check the Category you are entering      ( ) Youth   ( ) Adult

Registration fee is \$5 per team

Chief Cook \_\_\_\_\_

Assistant Cook \_\_\_\_\_

Address Chief Cook \_\_\_\_\_

Telephone \_\_\_\_\_

Email \_\_\_\_\_

I have read the rules and regulations for the Butch Cassidy Days Outdoor Cookoff and agree to abide by these rules and regulations throughout the competition. I acknowledge that all judges' decisions are final.

Chief Cook Signataure \_\_\_\_\_

Date \_\_\_\_\_

Please return this form, along with copies of your recipes and registration fee to:    Chris Jessen, Piute Extension Service  
Junction, Utah 84740

## Rules

1. The Piute County Fair Cook-off Committee has the right to modify or expand these rules and regulations as they see fit. Decisions of the Committee are final.
2. The Piute County Fair Association is not responsible for any accidents, damage or theft of equipment, supplies or property belonging to the contestants.
3. Contestants must provide all equipment and supplies for this competition. Any type of grill or cooker may be used in this competition. If electricity is needed, contestant must provide generator. No fires on the ground. Teams must have all equipment and supplies in place by 1:30 p.m. the day of the competition. It will not be permissible to bring any item into the cooking area after the competition has started.
4. Teams will be required to prepare and submit samples of a dish containing corn (main dish, dessert, bread, side dish). Containers for entries will be provided.
5. Teams will be made up of one Chief Cook and one assistant. No other persons will be allowed in the cooking area during the competition.
6. If using meat, it must be inspected by committee 1 hour prior to beginning of competition. Meat must be raw, thawed & not marinated. After meat has been inspected, it can be marinated, but no cooking can begin until 2:00 p.m. All entries must be prepared on site. Any pre-made or commercially packaged dishes will dis qualify contestants. Canned ingredients are permissible. Beans can be presoaked. All other prep must be done on site.  
Judging will begin at 4:00 p.m. Winners will be announced as soon as possible after judging is complete.
7. Samples can be offered to the public after competition and judging is complete.
8. Teams will consist of 2 members. In the Youth category, one participant must be 15 years or younger. In the adult category, both must be over 18 years of age.
9. This competition is for amateur cooks only. Professional cooks, food stylists and other food specialists will be prohibited in this contest.
10. All teams must be registered and have all entry fees paid by 1:30 p.m. on the day of competition. Entry blanks are available at [www.butchcassidydays.com](http://www.butchcassidydays.com).
11. A \$5.00 fee will be charged to each team member.
12. A panel of four judges will judge each entry from 1 to 15 on the following criteria:  
\* Appearance and Presentation (Is it arranged nicely and does it look appetizing)  
\* Taste (spice, smoke, ingredient/spice combination, overall palate ; etc.)  
\* Texture (is it moist or dry, tender or tough etc.)  
\* Aroma (does it smell appetizing)  
\* Overall (the overall impression....consider the creativity and effort put forth)
13. Each contestant must submit enough food for 4 judges to sample (1 dinner size serving should be appropriate). Containers will be provided for entry submittal
14. Prizes will be awarded per category as follows:  
1. First place in each category receives a trophy, and 50% of the total entry fee.  
2. Runner-up in each category will receive a trophy  
3. One GRAND PRIZE for overall best entry.
15. Cooking conditions are subject to inspection by the Cook-off Committee. Cleanliness of the cooks and the cooking space will be required at all times. Keep hot foods hot and cold foods cold. All meat and perishable food items must be kept on ice before cooking. Holding temperature must be 40 deg. F or less. After cooking, all foods must maintain a minimum temperature of 140 deg.
16. When the competition is complete, Team cooking area must be cleared by 5 PM on the day of the competition. Absolutely no ashes, food or trash of any kind can be left in the cooking area. Trash cans and ash buckets will be provided.