

# HOUMA ROTARY CAST IRON COOKOFF



**FEBRUARY 24, 2024**

**TEAM ENTRY FEE: \$125**

Proceeds benefit the service projects of Rotary Club of Houma

## COOKING RULES

- Teams can cook ANY type of food they wish so long as it is cooked in cookware made of cast iron.
- All cooking must be done from start to finish utilizing cast iron cookware.**
- Only prep-work such as cutting vegetables and meat may be done prior to arrival.
- No cooking of any type may be performed before arrival.** Exceptions can be made for plain rice and noodles with approval prior to event.
- Teams must prepare enough servings for at least 500 people.

## BOOTH SPACE

- Once a team's entry fee is received, there are NO REFUNDS of any kind, in any amount, for any reason, in any time frame. Entries will be processed on a first paid basis.
- Organization and business booth areas may utilize advertising within the area of their booth. Advertising outside of the booth area is designated for event sponsor advertising. No political signage.
- Team booth areas are pre-assigned in the order of paid registration fee.
- MAX booth dimensions are 10 feet deep from the curb edge of the street and 10 feet wide. Please plan accordingly so that all teams can be accommodated.

## JUDGING

- Teams will be provided bowls for judges at check in.
- Teams will be given a designated time to bring their dishes for judges to a nearby location.
- Team is responsible for bringing their sample in order to be considered for any prizes.**
- Prizes given to 1st and 2nd in each category and 1st in People Choice (voted on by public).

## SUPPLIES + SET UP

- All sample bowls, utensils, and napkins will be supplied by Rotary.
- Each team or its sponsor shall supply its own ingredients, grills, utensils, tables, tents, chairs, fuel (wood, gas or charcoal), or any item needed.
- Teams may set-up their equipment beginning at 6 a.m. on day of the event. All vehicles must be removed from grounds by 10 a.m.
- Teams may begin cooking any time after set-up.

## REMINDERS

- Team Captains are responsible for the conduct and behavior of team members and their guests.
- Please remember this is a family-friendly event and that we reserve the right to remove anyone from the event.
- All teams must be ready to serve the public at NOON.**

## COOKING AREA

- Each team is responsible for the maintenance and cleanup of its cooking area.
- Any team using grease/oil is responsible for providing proper absorbent ground covering in their booth area. **You must properly dispose of grease off premises.** Disposal containers for grease/oil will not be provided.
- Each cooking team will be required to have a fire extinguisher in full view at all times.

HOUMA ROTARY

# CAST IRON COOKOFF



**SATURDAY, FEB. 24, 2024**

**DOWNTOWN HOUMA**

**12:00 - 4:00 P.M.**

**TEAM ENTRY FEE: \$125**

Proceeds benefit the service  
projects of Rotary Club of Houma

**35+ COOKING TEAMS + LIVE MUSIC + 1000+ ATTENDEES**

## TEAM INFO

Team Name: \_\_\_\_\_

Business/Organization (if applicable): \_\_\_\_\_

Dish You Will Serve: \_\_\_\_\_

Please select a category:

☐

Meat

☐

Seafood

☐

Dessert

☐

Lagniappe (New!)

Is electricity needed?

☐

Yes

☐

No

## TEAM CAPTAIN INFO

Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Email: \_\_\_\_\_

By submitting this application, you understand that your team must cook your entry in cast iron cookware and that you are responsible for the complete clean up of your area including grease/oil disposal. Please make your check payable to **Houma Rotary Club Foundation** and mail with entry form to Rotary Club of Houma, ATTN: Cookoff PO Box 811 Houma, LA 70361.

Team Captain Signature: \_\_\_\_\_ Date: \_\_\_\_\_