EST. 1929
DAVIS COUNTY FAIR

Dutch Oven Cook-off

Saturday August 17, 2019

151 South 1100 West Farmington, Utah

Set up at 8:30 AM
Cooks meeting 9:30 AM
Cooking begins @ 10:00 AM - 2:00 PM
Judging @ 2:00 PM (Desserts), 2:45 PM (Breads), 3:30 PM (Mains)

Winners announced @ 4:00 PM

3 pot competition

Main, Bread, Dessert

IDOS
INTERNATIONAL DUTCH OVEN SOCIETY

Prizes will be awarded to the winners. The grand champion team may be invited to compete in the International Dutch Oven Society - World Championship Cook-off in 2019, at the Utah State Fair.

Novice cooks are encouraged to enter with a special prize available to novices only. (A Novice cook is one who has never cooked in a Dutch Oven cook-off before.)

Information www.IDOS.org, www.davisfair.com or contact Momma.Boyer@gmail.com

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DAVIS COUNTY FAIR

2019-Davis County Fair
Dutch Oven Cook off

RULES

1. Teams of one or two people may compete. Only team members are allowed in cooking area. NO EXCEPTIONS. An adult must accompany all contestants under the age of 18. One team member must remain in the cooking area at all times.

2. Entrants may not be professional chefs, employees of contest sponsors, their affiliates, subsidiaries, advertising or promotional agencies. Entries may be limited by the cook-off chair.

3. Know and practice safe food handling procedures. At least one team member is required to have a current food handler's permit from their local county. A copy of this permit should be readily available during the cook-off.

4. Contestants must provide a copy of recipes used. It is preferred that recipes be e-mailed in text format (no Photos or PDF's) to (momma.boyer@gmail.com) or recipe should be typed plainly on an 8 1/2" x 11" sheet of paper and mailed to the address on the registration form. Teams must submit recipe with registration material to guarantee a slot in the competition. The recipes should include all the ingredients used with complete cooking instructions, including Dutch Oven size and number served. Recipes must be submitted by the designated date and should include a complete list of all ingredients in order of use and complete instructions on how to prepare them, including the final meat temperature. Outside the realm of copyright, recipes become the property of the cook off for subsequent use in cook off cookbooks or publications. All copyright recipes must include the source. A copy of the contestant's recipes will be collected and a copy will be given to each team as a souvenir of the cook-off. You will need to provide copies of your recipes for the public if you'd like.

5. Contestants are expected to provide their own Dutch Ovens, ingredients, cooking utensils, and preparation items. All ingredients must be combined, chopped, sliced, diced and cooked on site including garnishes and marinades. For safety reasons, no ingredients prepared or processed at home are allowed. Charcoal must be used in an appropriate container so as to protect grounds and facilitate clean up. Gas or propane stoves are not allowed, but may be used to start charcoal and heat water for cleanup. Minimum Dutch Oven size is 10 inches for all judged dishes.

6. Contestants will be participating in a three pot cook off which includes one main dish, one bread, and one dessert presented in the Dutch Oven or on the lid. ***NOTE: AT THIS COMPETITION - no "Meat" stuffed breads will be allowed! Nor any "sweet" bread that may be considered a dessert!***

7. All cooking must be done in an approved (factory made) Dutch Oven or cast iron cookware. All cooked foods must be presented to the judges with the exception of excess gravies and sauces. Removing burnt or undercooked sections of food will lead to disqualification. Only competing recipes shall be cooked in the cook off area by contestants. Side items such as butter, jam or sauces should not be presented to the judges' table unless, specifically, listed in the recipe and prepared on site.

8. Battery operated or electrical devices, such as mixers or blenders, are not allowed in the preparation of food. Digital thermometers and digital scales are allowed.

9. Because entries ***may be*** provided as samples to the spectators certain health considerations apply:

A. Meat must be purchased from a source that carries USDA inspected meat.
B. Use cooler for all perishables. Keep hot foods above 140° and cold foods below 40°.
C. Tasting utensils must be washed immediately after use. Wash cutting boards between meats and vegetables to avoid cross-contamination.
D. Use a washbasin, wet wipes or hot water as appropriate while preparing ingredients. Be sure to use separate containers of water for hand washing, preparation of ingredients and washing utensils.
E. Keep preparation area and all utensils clean.
F. There should be no finger licking.
G. Only foods in a state of preparation may be out on the table.
H. Internal temperature of meats must reach the USDA recommendation.

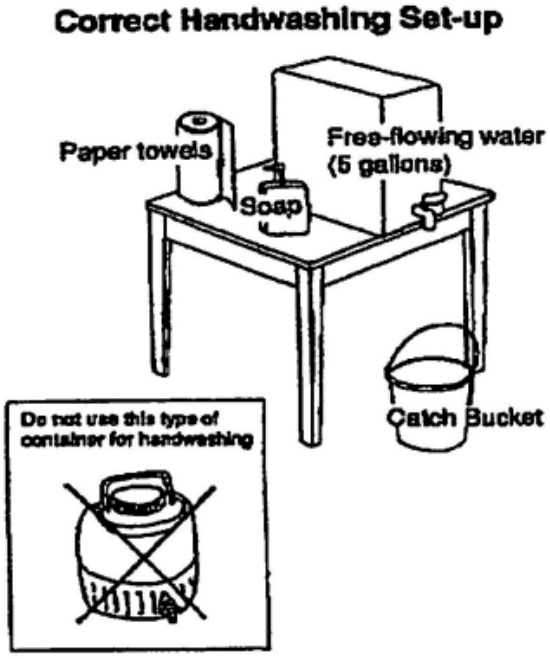
Product	Type	Internal Temperature (°F)
Beef & Veal	Ground	160
	Steak and roasts medium	160
	Steak and roasts medium rare	145
Chicken & Turkey	Breasts	165
	Ground, stuffing, and casseroles	165
	Whole bird, legs, thighs, and wings	165
Eggs	Any type	160
Fish & Shellfish	Any type	145
Lamb	Ground	160
	Steak and roasts medium	160
	Steaks and roasts medium rare	145
Pork	Chops, ground, ribs, and roasts	145

Field judges will check the internal temperature of meat prior to judging.

10. All dishes must be presented to the Food Judges' table on time. Points will be deducted accordingly for any late presentations by the Field Judges.

11. All foods submitted for judging should be displayed in the pot or on the lid. For sanitation concerns, please do not display foods on fabric. Appropriate utensils must be presented with the dishes. ***Note: Dishes presented on a lid usually has a higher presentation appeal, but is not required.***

12. Garnishing should be **SIMPLE**, complement the dish being presented, and not distract from it. ***This is not a garnishing contest.*** Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible. Judges may request proof from place of purchase that the flowers comply with this rule.



13. Use good fire safety practices. Keep yourself and the public safe. All cooking must be done ***at least*** 18 inches above the ground.

14. Please wear clothing appropriate for activity. Know and practice safe food handling procedures. Food service gloves and some type of hair restraint (hat, hairnet, etc.) should be worn when handling food and the use of an apron is encouraged.

15. Interaction with the public is highly encouraged. Registration is considered a release statement for all photographs and recipes that are used during the competition.

16. Contestants will not consume alcoholic beverages during the cook off. Smoking is not allowed in the cooking area. Please do not eat in the food preparation area.

17. All teams are expected to bring their own equipment, pop-up tents, tables, pots, dish and hand wash-stations (including hot water), etc.

18. Cooking area must be left clean. All charcoal, food, garbage must be removed at the end of event.

19. Entries will be judged on the following: preparation, appearance, taste, aroma, quality, overall appeal. Approximately 17% of the total scoring will be for team dress and etiquette, spectator interaction, Dutch Oven technique, cleanliness, and sportsmanship.

20. All contestants are expected to read and abide by the foregoing rules and agree to abide by the decisions of the judges.

This Dutch Oven Cook Off and its sponsors are not responsible for accidents or damage incurred during the cook off. Dress for the weather. Work smart, work safe, and have fun.

Prizes

Prizes will be awarded to the winners. The grand champion team may be invited to compete in the International Dutch Oven Society – World Championship Cook-off at the Utah State Fair, September 2019.

Novice cooks are encouraged to enter with a special prize available to novices only. (A Novice cook is one who has never cooked in a Dutch Oven cook-off before.)

For additional or general information please contact:
Cyndi Boyer
3589 West Jupiter Hills Dr.
Syracuse, UT 84075
801-721-4749 Text or call

Please e-mail your recipes to momma.boyer@gmail.com

DAVIS COUNTY FAIR
DUTCH OVEN COOK-OFF APPLICATION

Registration will be accepted on a first come basis. However, all registrations must be returned with recipes

Team name_____

Name or Names of team members _____

_____

Address: (Team Leader) _____

_____

City_____ Zip Code_____

E-mail_____

Phone# Daytime _____Evening_____

DISHES TO BE PREPARED

Main: _____

Bread: _____

Dessert: _____

Each team will be assigned a cooking space and work area – each team should keep all equipment within the designated space.

I have read the rules and agree to abide by all rules and the decisions of the judges.
I agree to allow my photo and/or recipe to be used for publication.
I am not a professional cook or chef, nor is anyone on my team.
Initials _____

Mail or email Applications and entry fee (Paypal and Venmo are accepted also) to:
Cyndi Boyer
3589 West Jupiter Hills Dr.
Syracuse, UT 84075
801-721-4749 –Text or call
Please e-mail (text documents are preferred over pdfs) your recipes to momma.boyer@gmail.com

$20.00 Entry fee: Payable to the "Cyndi Boyer" This may be sent to with your registration.

☐ Please check here if you are a novice (never competed in a Dutch Oven cooking contest before)