

# Culver Crawdad Festival—Aug. 15th

## Chuck-Wagon Cook-off

Great Food Prepared the “Old Fashioned Way”

**BREAD \* MAIN DISH \* DESSERT**

**REGISTER NOW!**

Are you: a Back-Yard Grilling Pro,  
Have a “Killer B-B-Q Sauce”,  
Enjoy cooking in a Dutch Oven,  
Or just think it would be fun to try  
cooking like you were in a covered  
wagon.

Come to the Culver Crawdad  
Festival Cook-off. Both exhibi-  
tors and contestants are invited  
to join in the fun.

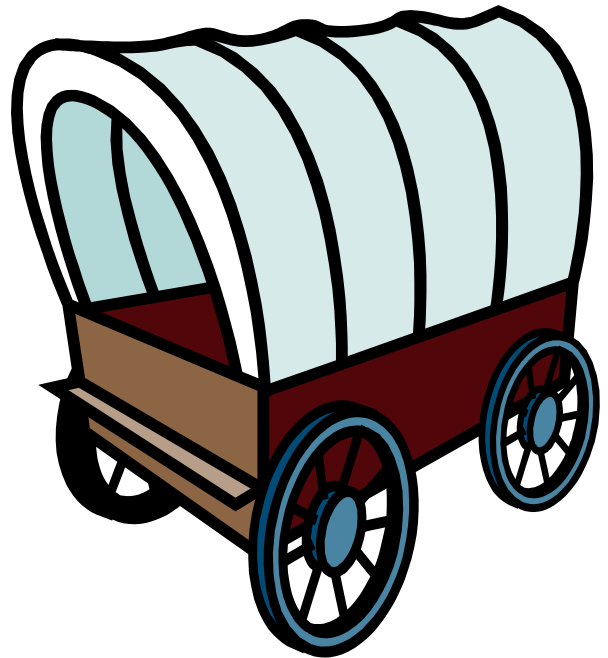
**Entry Forms Available at**  
**[www.cityofculver.net](http://www.cityofculver.net)**

**OR**

**City of Culver**  
**200 First Ave.**

**Culver, OR 97734**

**Contact Donna at 541-546-6494**



**SHOW OFF**  
**YOUR COOK-**  
**ING SKILLS!**

**PRIZE:** 1st  
Place is a Cash  
Prize

# ENTRY FORM

The Culver Crawdad Festival Chuck Wagon Cook-off will be held on  
**Saturday, Aug. 15th, 2015**

**Site set-up needs to be completed by 10:00 a.m....Prep & Cooking may begin at 10:00a.m. Vehicles must be removed from the park by 9:00 a.m.**

Judging will be: 1:00p.m. - Bread; 2:00p.m. – Main Dish; 3:00p.m. - Dessert  
Public tasting will occur 1/2 hour after judging at a centralized location.

**Entrance Fee: FREE**

**Team Names** \_\_\_\_\_

**Address** \_\_\_\_\_

**City, State, Zip** \_\_\_\_\_

**Phone** \_\_\_\_\_ **E-MAIL** \_\_\_\_\_

**We welcome all entries, please indicate your desired participation:**

\_\_\_\_\_ **Judged Entry**      \_\_\_\_\_ **Exhibitor only**

**The goal is to have FUN! No other experience is needed.**

**Return Form to:**

**City of Culver  
Attn: Donna McCormack  
200 First Ave.  
Culver, Oregon 97734**

Contestant hereby releases The City of Culver and agrees to hold harmless the City of Culver from any and all liability, claims, and demands of whatever nature, which arise from the contestant's involvement with The City of Culver for the cook off on Aug. 15, 2015. Contestant understands that this Release discharges the City of Culver from any liability or claim that the contestant may have against the City of Culver with respect to physical injuries, illness, or property damage resulting from the contestant's activities with the City of Culver. The contestant further understands that the City of Culver does not assume any responsibility for or obligation to provide financial assistance or other assistance, including but not limited to medical, health, or disability insurance in the event of injury or illness.

**Signature** \_\_\_\_\_

## GENERAL RULES

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Teams can be up to 2 members– **Minimum** age limit 8 years old; youth teams must be supervised by an adult over 18 years of age.

Space is limited though there is no limit to the number of participating teams; please register by July 31st. Please indicate on the application if your team would like to exhibit or participate in the judged contest.

The cook-off is a demonstration of a variety of cooking methods. We ask that entrants use recipes, and even techniques, that are period sensitive, those that would perhaps have been cooked by our forefathers on the prairie or in their frontier homes. The cooking area can be decorated in a manner befitting a pioneer or frontier site. Entrants are also asked to share cooking techniques and recipes with spectators, and generally share their enthusiasm for cooking.

Contest entrants will be judged by the Field Judges on their cooking and cleanliness, manner of cooking and presentation of the dishes.

### **All foods must be presented to the judges in the cooking vessel.**

The judges will judge on the quality, appearance, authenticity and taste of the dishes. See back for more comprehensive judging criteria. Judging will be: 1:00p.m. - Bread; 2:00p.m. – Main Dish; 3:00p.m. - Dessert. Public tasting will occur 1/2 hour after judging at a centralized location.

Prizes will be awarded after the judging period has ended and scores are tabulated.

Decisions made by the judges are final.

ONLY entrants, judges, and cook-off officials will be allowed in the cooking areas. Only team members are allowed to be in the cooking areas. Safety is paramount, please ensure that your booth is supervised at all times.

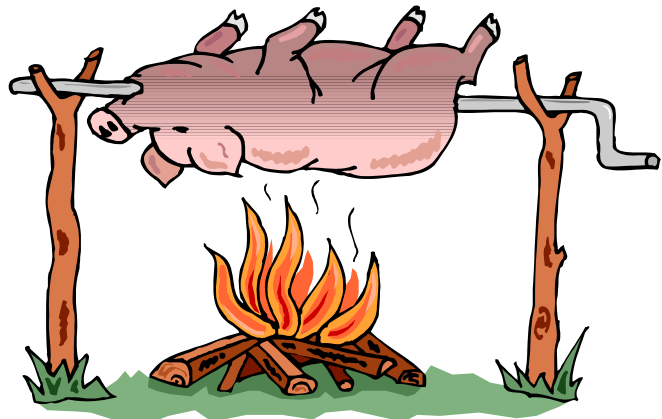
A hand washing area and paper towels will be provided. Sampling cups, plates, spoons, etc, for judging and samples for the public, as well as charcoal throughout the cook-off will also be provided. We will not be providing prep or cook tables. Entrants should take special care to maintain clean cooking areas.

Questions can be directed to: [city-hall@cityofculver.net](mailto:city-hall@cityofculver.net)

### **City of Culver**

200 First Ave.  
Culver, OR 97734

**Phone: 541-546-6494**



## “WHAT THE JUDGES WILL BE LOOKING FOR”

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- Pleasant aroma, uniform color, evenness of cooking, consistent texture and completeness of the cooking process.
- **Taste is, of course, the most important factor in judging.**
- Team members should be willing to share cooking techniques and tips with the spectators. Excellent interaction with the spectators is appreciated.
- Cleanliness is a major factor in the field judging. Use of the wash areas, washing of hands, and covering food items from contamination will be awarded. There should be NO finger licking. This may be outdoor cooking, but cleanliness is still important.
- Safety is our Highest Priority! Use a cooler with ice to keep all perishables cold. We do not want to see uncooked meat and other perishables left sitting out on a table.
- Proper use of ovens, heat source, tools and utensils will be judged.
- Food that is raw, under cooked, burned, or off color will be disqualified.
- Teams must comply with the Jefferson County Public Health Department food safety requirements.

