



GUMBO RULES AND ENTRY FORM

ENTRY FEE \$50



PRIZES:

First Place: \$300 and a gaudy trophy. Second Place: \$100 and trophy. Third Place: \$50. Crowd Favorite \$100.

GUMBO TEAM MUST:

1. A. Have five (5) gallons of gumbo and appropriate amount of rice available for attendee sampling
 B. Present two five (5) ounce samples for judging
 C. You must be willing to taste your own Gumbo. 😊
2. The Head Cook is responsible for the conduct of their team members and compliance with the rules and regulations herein set forth (four \$15.00 passes will be included in entry fee)
3. The Head Cook will be responsible for ensuring the booth area is kept clean and the teams are responsible for their own garbage.
4. Failure to follow the rules will be grounds for disqualification.

JUDGING CRITERIA:

1. AROMA – should smell appetizing
2. CONSISTENCY – should be smooth combination meat/seafood or roux
3. COLOR – should look appetizing
4. TASTE – should taste good, pleasing to the palate
5. AFTERTASTE – should leave a pleasant taste after swallowing

WHAT TO BRING:

Propane stove and fuel or a generator (no electricity will be available) cooking pots, serving utensils, tables, chairs and water for preparation and clean-up. **Serving cups and spoons will be supplied by the cook off committee.**

WHEN:

April 22, 2017; 2:00 pm – 6:00 pm; Team set-up begins at 8:00am; open to public at 2:00 pm; turn in sample at 3:00 pm, Prizes awarded at 5:30 pm. Entry deadline: April 18, 2017.

WHERE:

Hill Wheatley Plaza, 629 Central Avenue, Downtown Hot Springs

Head Cook: _____ Team Name: _____

Address: _____

City, State, Zip: _____

Phone (____) _____ Email: _____

\$50 Entry fee payable to:

Spa City Blues Society
PO Box 4270
Hot Springs, AR 71914

For more info contact:

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