



**Schroeder Dance Hall's  
MARDI GRAS & GUMBO COOKOFF  
Saturday, February 13, 2010**

**GUMBO ENTRY FORM**

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

Sponsor's Name: \_\_\_\_\_

Head Cook's Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: (\_\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_ Day

(\_\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_ Evening/Cell

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

**Team Members:**

**NAME:** \_\_\_\_\_

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

**NAME:** \_\_\_\_\_

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

**NAME:** \_\_\_\_\_

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

**NAME:** \_\_\_\_\_

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

Will you be participating in the Showmanship competition?  Yes  No

Will you be taking advantage of our camping facilities?  Yes  No

1. Teams can be individuals, businesses or groups/organizations. No professional chefs allowed.
2. Entry fee is \$50.00 per team. Please have Entry Forms and Fees in by Friday, February 12th at 8PM.
3. Booth size is approx. 15'x15' and, due to limited number of booth spaces, teams will be provided a space on a first come first serve basis. RV parking (no hook-ups or electricity provided) will be available Saturday on the Schroeder Hall grounds for \$10 (100% to Hospice). **Please contact Sharon at Schroeder Hall for parking reservations and instructions at [sharon@schroederdancehall.com](mailto:sharon@schroederdancehall.com) or call (361) 573-7002.**
4. CASH prizes and trophies will be given for 1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup> Place; trophies will be given for Showmanship and People's Choice.
5. Each team must prepare one pot of gumbo per team, a minimum of 5 gallons of Gumbo (20 oz for Judging and 4.5 gallons for sample bowls.) The funds from the sale of sample bowls will be donated to Hospice of South Texas, and the team which sells the most bowls will determine People's Choice winner.
6. Day of event - Gates open 8 am, Captain's Meeting 9:00 in the saloon, Check-in 9:30AM, Turn-in 2:00PM, Awards announced 5PM.

Make Checks Payable to: **SCHROEDER HALL**

Return Entry Forms & Fees to: **P.O. Box 1066, Victoria, Texas 77902-1066**

For more information call **361-573-7002** and leave a message. We will return your call.

*Laissez les Bons Temps Rouler!*

# GUMBO RULES

1. Gumbo must:
  - a. Be cooked on site the day of the cook-off.
  - b. Be prepared from scratch including roux (no commercial gumbo mixes) and all ingredients must be added on site and in raw form, but may be chopped and cut ahead of time. **All** ingredients must be inspected upon check-in by the Gumbo Coordinator (remember your roux must be cooked on site). The Gumbo Coordinator will continue to inspect each booth until the Judging is complete. Your team may begin cooking after the Head Cook has reported to the Gumbo Coordinator and has received a judging cup. The Head Cook is responsible for safeguarding the judging cup and matching ticket. A matching ticket must be presented to claim winning Gumbo. (Only one judging cup can be turned in per team)
  - c. Be prepared in a sanitary manner. You must be willing to taste your own gumbo and cooking conditions are subject to inspection.
  - d. Be cooked in the open (no motor homes, closed tents, etc.)
  - e. Be ready for Judging at 4 pm and continue serving sample bowls until 6 pm or you run out of Gumbo.
2. The Head Cook is responsible for:
  - a. the conduct of their team members and guests as well as compliance with the rules and regulations. Any offensive conduct, nudity, lewdness, or any form of vulgarity will **NOT** be allowed, and will be grounds for disqualification. **THIS IS A FAMILY EVENT!** Texas Alcohol Laws will be enforced; everyone must be 21 years of age to consume alcoholic beverages. Each team member must be identified at check-in and will receive a participant's arm band.
  - b. insuring the booth area is kept clean (both during and after the event), and trash is removed and put in the dumpster. Any team leaving garbage on the grounds will be disqualified from future events.
3. Gumbo may be seafood, non-seafood or any combination. No fillers (rice) allowed in judging cups. You may want to cook rice to serve with gumbo for public tasting.
4. Failure to follow these rules will be grounds for disqualification. The Gumbo Coordinator and Representatives of Schroeder Hall reserve the right to make additional regulations as situations warrant. Decisions of this committee and Judges are final.

## Judging Criteria

1. Aroma – should smell appetizing
2. Consistency – should be a smooth combination of meat / seafood or roux
3. Color – should look appetizing and roux should be dark
4. Taste – should taste good, please to the palate
5. Aftertaste – should leave a pleasant taste after swallowing

## What to Bring

Cooking stove and fuel – “Coleman-type” propane or white gas. **NO** ground fires will be allowed, no electricity will be provided. Participants are responsible for any water needed for preparation and clean-up, as well as any table, chairs and all cooking supplies and serving utensils, and canopy.