

SALEM DAYS

DUTCH OVEN COOK OFF

No Entry Fee- PRIZES WILL BE AWARDED

Date:..... Saturday, August 2, 2014
Place:..... Salem Community Center
151 W 300 S
Salem, Utah

Time:..... Check In: 12:00 p.m.

Judging: Beginning 4:00 p.m. through 6:00 p.m.

Award Presentation: After Judging is completed

Categories:Main Dish /Bread/Dessert



Committee: Greg & Heather Brindley, Gary & Becky Warner, Branden & Cordi Taylor

General Rules

- 1.. Each team must consist of at least one adult.
2. Contestants may participate in one or both categories (main dish, bread or dessert).
3. Contestants must provide the judges and committee with recipes of entries. **Recipes should be typed on an 8 1/2 "x 11" paper, you also need to bring 25 copies of your recipe to hand out.** They should include all ingredients and complete instructions on how to prepare them. Outside the realm of copyright, the recipes become the property of the cook-off for subsequent publication in cook-off cookbooks or publicity.
4. Ingredients cannot be of a precooked nature (e.g, wieners and spam). All entry ingredients must be prepared on site. No pre-mixing or preparation off site of any ingredient.
5. All ingredients must be cooked in Dutch oven or on Dutch oven lids. If the recipe calls for melting or warming a sauce in a separate pot that is not a Dutch oven that is permitted over the coals.
6. Participating teams are expected to provide their own Dutch ovens, utensils, recipe, ingredients, charcoal.
7. Contestants will present their completed dish to judges at an assigned time beginning at 4:00 p.m. Items to be judged will be brought to the judge's table in a Dutch oven or on a Dutch oven lid. Only one item per category per team will be judged.
8. The judges will judge the entry when it is presented at the table. The decision of the judges shall be final.
9. Use good fire safety practices.
10. Contestants are asked to exercise care in the cleanliness of their food preparation and cooking. Keep the preparation area and utensils clean. Use a washbasin or wet wipes for hands. Use a cooler for perishables and do not put Dutch oven lids on the ground.
11. Entrants may not be professional cooks.

Contestants will be judged on entry appearance, taste, overall appeal, spectator and judge interaction, cleanliness, and Dutch Oven cooking technique.

REGISTRATION FORM

SALEM DAYS 2014 DUTCH OVEN COOK-OFF

Saturday, August 2, 2014



Name: _____

Address: _____

Phone #: _____

Have you ever participated in a Dutch Oven competition before? ☐ Yes ☐ No

Please register me for:

Category:

- Main Dish

Recipe Title: _____

- Bread

Recipe Title: _____

- Dessert

Recipe Title: _____

Contestants may participate in more than one category, but may only enter one entry per category.

In consideration of the acceptance of this application, I the undersigned, intending to be legally bound, hereby for myself, my family, my heirs, executors, and administrators, forever waive, release & discharge any and all rights & claims for damages & causes of suit or action known or unknown, that may have against Salem City, Utah County and all other political entities, and its owners, including all Committee persons, Officials & Volunteers, & all sponsors, & their officers, directors, employees, agents & representatives, successors, & assigns, for any and all injuries that may be suffered while participating in this event. Furthermore, I hereby affirm I have read these documents, and understand their contents and agree to abide by the rules and regulations as written. Salem City reserves the right of refusal to any registration. I hereby signify that I have read and agree to the terms of the above waiver. I also agree that any loss of equipment will be my sole responsibility and that I need to arrange to have someone with my equipment at all times.

Signature of contestant _____ Date _____

PLEASE COMPLETE and mail or deliver to:

Salem City Office
Dutch Oven Cook-Off

30 W 100 S,
Salem, Utah 84653

by July 28, 2014 in order to ensure event registration or *enter on site on the day of the competition.*

For questions call Salem City, 801-423-2770.