



61st Cherokee National Holiday Traditional Indian Food Cook-Off Guidelines

1. All teams must pre-register before 5 p.m., Wednesday, August 14, 2013. ON-SITE REGISTRATION WILL NOT BE PERMITTED. Due to limited space, the number of teams accepted will be limited to ten (10).
2. Each team will be assigned a 20 ft. X 20 ft. space.
3. Limited parking will be provided nearby. Parking at the site will not be permitted.
4. Teams must bring their own wood.
5. Teams will consist of up to but no more than four (4) members who are at least 18 years old.
6. Each team member must have a current food handlers card (copy of all cards must be sent with registration form or provided at check in.) (Cherokee Nation Food Handlers class schedule attached)
7. Each team should have a Chief Cook. The Chief Cook will be responsible for the conduct of his/her team. Misconduct of any kind will be grounds for disqualification.
8. Completion of the registration form and signatures of all the team members on the Release of Liability signifies agreement for compliance with all contest rules by the listed members of the team. By their signature, team members agree to the Release of Liability. The chief cook will be responsible for assuring that all the members of the team are aware of the contest rules, including the Release of Liability.
9. Teams can begin checking in and setting up between 11 a.m. and 12 p.m. on Saturday, August 31st.
10. Chief Cooks must check in and attend a meeting on Saturday, August 31, 2013 at Noon in the judging tent located on the premises. All teams must have their chief cook present for meeting, final instructions will be given and questions answered. Any team whose chief cook is not present for meeting will be disqualified.
11. Each team will be preparing a traditional meal. They will receive the menu when they pre-register.
12. All the dishes/foods must be cooked on site the day of the cook-off from “scratch.” No one other than team members are allowed to help with fires, food preparation or cooking.
13. The cooking and preparation period will be a maximum of 4 1/2 hrs., from 1 p.m. to 5:30 p.m.
14. Each team must prepare enough food for 40 people to be given to the committee for judging at 5:30 and for sale after judging.
15. Team must provide all ingredients, except pork, they intend to use.

16. Teams are to prepare and cook in as sanitary a manner as possible.
 - Cook under cover – all foods are to be cooked under cover (shade, structure, booth, canopy).
 - Washing facilities – water faucets will be available at the site.
 - All cooks must wear shirts and shoes while cooking and serving.
17. Teams must supply **all** needed equipment and supplies.
 - All cooking must be done under cover using an open fire.
 - Teams will be permitted to use propane cookers, however they will have to furnish their own cookers and propane.
 - Teams must provide all cooking utensils.
 - Teams must provide pots and pans needed in cooking.
 - Teams must provide tables and chairs for preparing, cooking and sitting.
18. It is the responsibility of the team members to see that the contest area is cleared and policed during and following the contest. All trash must be placed in proper containers – no trash, etc. should be left in the cooking space. All trash must be bagged and placed in designated receptacles before the team leaves the cook-off. Violation of this rule will disqualify the team from further participation.
19. A panel of 3 people selected by the committee will serve as judges. The food will be judged on appearance, aroma and taste. The team that receives the highest total score will be deemed the winner. The decision of the judges is final.
20. Judging will begin at 5:30 p.m. sharp. All cooking must cease and the prepared food be placed in the proper containers for the judging.
21. Prizes will be awarded for 1st, 2nd & 3rd place teams, 1st place prize - \$500, 2nd place prize - \$300 & 3rd place prize - \$200.
22. After the winners have been selected, the public will be allowed to come through and purchase a plate for \$6.00. All proceeds from food sales will be used to help defray the cost of prizes, meat and paper goods.
23. All Holiday visitors agree that entry into any of the Cherokee National Holiday events constitutes consent for the Cherokee National Holiday Office to use any film, photographs, video or reproduction of image and/or voice bearer for any purpose whatsoever without any payment to the visitor.
24. We appreciate your observance of traditional rules; visitors shall not sell, dispense or consume any form of illegal drugs or alcoholic beverages during any Cherokee National Holiday related events. Pets are not allowed at any Cherokee National Holiday related events.



61st Cherokee National Holiday
Traditional Indian Food Cook-Off
Menu

All teams will be required to prepare the basic menu items: pork, pinto beans and fry bread. Other items must be prepared, however you may select one side item per category.

Basic Menu:

Hog Meat (chunked pork)

Pinto (brown) beans

Fry Bread

Side Dish: (You may select one in each category to prepare)

Vegetable Dish: (please check one of the following items)

- Potatoes
- Squash
- Corn
- Other _____

Dumplings: (please check one of the following items)

- Grape
- Blackberry
- Strawberry
- Huckleberry
- Other _____

Keep this copy for your records.



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- Blackberry
- Strawberry
- Huckleberry
- Other _____

Turn this copy in with your entry form/waiver.



**61st CHEROKEE NATIONAL HOLIDAY
TRADITIONAL INDIAN FOOD COOK-OFF
Saturday, August 31, 2013**

BASIC ENTRY INFORMATION

1. Each team will consist of up to but not more than four members. One member will be designated as the "Chief Cook".
2. Cook-off entry is limited to ten (10) teams.
3. All team members must be 18 years of age or older and have a current food handler's card.
4. All ingredients must be prepared on site the day of the cook-off (from scratch).
5. Each team will be preparing a traditional meal from a pre-selected menu. (Please see attached).
6. The cooking and preparation period will be a maximum of four and one half (4 1/2) hours.
7. Teams must provide all ingredients they intend to use, except pork.
8. Teams must supply all needed equipment, supplies and wood &/or propane.
9. Each team must cook for at least 40 people.
10. Each team must turn in this completed form and a menu with completed side dish and dumpling selections.
11. Completed entry forms and menus can be turned in to Pam Bakke at Community Youth Development/Community Services located in the old Housing Authority Warehouse behind 5000 S. Muskogee in Tahlequah or Faxed c/o Pam Bakke to (918) 453-5912.

Full entry information and rules can be obtained by calling (918) 453-5347 or cell (918) 207-6562 or e-mailing pam-bakke@cherokee.org

ALL TEAM MEMBERS MUST READ AND SIGN ENTRY FORM

I have read and understand all rules and criteria for my participation in this competition and accept the conditions of my participation in this event. By my signature, I hereby for myself, my heirs, executors, administrators or anyone else who might claim on my behalf, covenant not to sue, and waive and release and discharge any and all event sponsors, officials, volunteers and the Cherokee Nation from any and all claims or liability for death, personal injury, or property damage of any kind or nature whatsoever arising out of or in the course of my participation in this event whether same be cause by negligence or fault. This release and waiver extends to all claims of every kind or nature whatsoever, foreseen or unforeseen, known or unknown.

1. Team Name: _____

2. Mailing Address: _____

3. Phone Number: _____

4. Team Members:

<small>(Print Name)</small>	<small>(Chief Cook)</small>	<small>(Signature)</small>	<small>(Chief Cook)</small>
<small>(Print Name)</small>		<small>(Signature)</small>	
<small>(Print Name)</small>		<small>(Signature)</small>	
<small>(Print Name)</small>		<small>(Signature)</small>	

Copies of all team members current food handler's cards must be attached to entry form or turned in at check in.

**ENTRY DEADLINE IS AUGUST 14, 2013 @ 5 p.m.
FAX # (918) 453-5912**