

8th Annual

Rhubarb Festival

Rhubarb Main Dish

Cook-Off

Saturday, June 10, 2017

L & S Gardens - La Pine, Oregon

Tasting

11:30 until Gone
Food Samples
\$2.00 each
In the Food Court

**Net proceeds from
this event are
donated to a local
non-profit.**



Prizes—Prizes

First Place \$100
Second Place \$50
Third Place \$25

Best Decorated Booth

Prizes-Prizes-Prizes



**Sponsored by
Jake Russell Excavation, LLC
La Pine, Oregon**

**For information on entering the cook-off log onto:
www.lsgardens.com Rhubarb Festival or call Linda at 541-536-2049**

No Dogs Allowed in Food Courts



Entrant Number

Rhubarb Main Dish Cook-Off

Saturday, June 10, 2017

Entry Form

Name of Dish: _____

Head Cook: _____

Address: _____

Phone: _____ Cell _____

Email Address: _____ Sharing a Booth with _____

By entering the cook-off you are agreeing to follow all of the cook-off requirements, rules & regulations. Anyone NOT following these cook-off requirements, rules & regulations will be disqualified. Contestants will be assigned a number at the time entry form is accepted. This number will be used throughout the cook-off.

Judging will consist of a panel of 4 judges. Judges will not be disclosed until judging begins. We encourage you to decorate your booth: prize for BEST decorated booth.

Rules for the Main Dish Cook-Off

1. A cooking team may consist of a maximum of (2) people. Cooking participants may share a 10'x10' cooking space. Each contest participant will fill out a separate entry form.
2. You may enter more than (1) recipe. You will fill out (1) entry form for each recipe entered.
3. Each team will have a Head Cook who will be responsible for cooking not less than (12) servings of a main dish and submitting (1) cup or plate to the judging table by 11am, accompanied by your participant number and recipe, (cups and/or plates will be supplied for judging).
4. All food **MUST** be cooked on site at the Rhubarb Festival. Each team must supply all ingredients, utensils, prep table, water for recipe (if needed) and accessories necessary to cook your entry. Outdoor grills and camp stoves are permitted. A Dutch oven is preferred, but NOT required. We encourage you to have a 10'x10' canopy and a chair. Decorating your booth is encouraged.
5. Set up will begin at 7 am. Cooking will begin at 8 am. Entries will be picked up at 11 am.
6. **ONLY USDA inspected meat is allowed to be used in cook-off (no advanced prepared meat)**
7. **Each dish will include Rhubarb, the more the better.**
8. All cooking **MUST** be done in a sanitary manner. Spoilable ingredients are to be kept in iced chests. A hand washing station is required at each contestants cooking area. A Deschutes County Health Department inspector will be present at our festival to insure compliance. Wash station guide is attached. **NO DOGS** are allowed in cooking areas.

Signature _____

Return your entry by June 4, 2017

Email - lsgarden@uci.net

L & S Gardens 50808 Huntington Rd. La Pine, Oregon 97739

For more information call Linda at L & S Gardens 541-536-2049

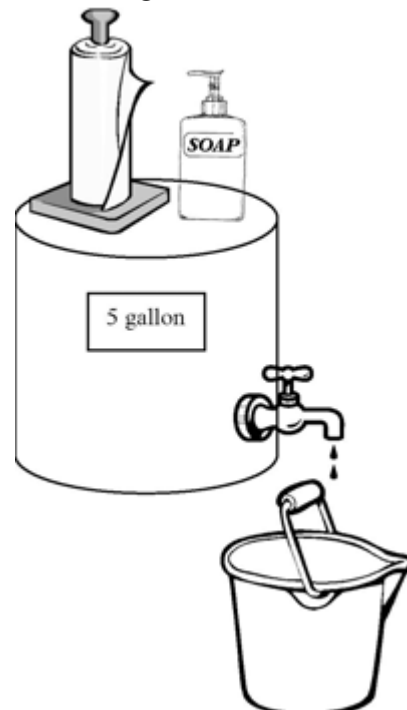
Wash Station

Deschutes County Environmental Health requires the Following

1. All participants handling food at the Rhubarb Festival MUST have a hand wash station set up in their allotted area.
2. This hand wash station will consist of the following:
 - a. 5 gallon water container. This container must have a faucet or other apparatus that can be turned off and on.
 - b. Table to set 5 gallon container on.
 - c. Hand soap.
 - d. Paper towels for hand drying.
 - e. Drip bucket.
3. DEQ requires that each hand wash station have a drip bucket positioned under the water flow.
4. This event will have a food inspector checking for sanitary conditions. You want to keep your hands, work surfaces and cooking tools as clean as possible.

NOTE: No Dogs Allowed in Cooking Areas.

**Questions-call Linda at 541-536-2049
email lsgarden@uci.net
www.lsgardens.com Rhubarb Festival**



Entrant Number

Rhubarb Main Dish Cook-Off Judging Form



Score: 0 - 10 (10 is highest)

**Great main dishes should look good, smell good and taste good!
Each dish is to be judged on (5) criteria to arrive at one whole number score**

**Presentation * Aroma * Texture
Taste * After Taste**

- ◆ **Cleanse your palate between tasting each main dish.**
- ◆ **Do NOT talk to fellow judges about main dishes or compare notes during the judging.**
- ◆ **Pace yourself. You have a lot of food to sample.**
- ◆ **When done, check your score sheet for any errors.**

SCORE

Presentation	Dish should look good. Watch for any burning of ingredients. (appearance)	
Aroma	Dish should smell appetizing. A good aroma is a tip off to a good taste.	
Texture	Dish should be a smooth combination of ingredients	
Taste	Dish should taste good above all else. Individual opinions vary, but a really good taste will stand out.	
After Taste	Dish should have a pleasant taste after swallowing. After taste should not be bitter or metallic.	

Total (50 Maximum)

Judge _____