

22ND Annual Baker's Boil

Cajun Cook-off Entry Form

Saturday, April 26th 12 P.M. to 12 A.M.

Team Name: _____ \$400 Per Team

Head Cook: _____

Phone #: _____

Email Address: _____

Team Members:

1. _____

2. _____

3. _____

Open Entry

Entry

of Entries

Cost of Entries

Bloody Mary \$50 Per Entry _____ \$ _____

Open Cajun Dish \$50 Per Entry _____ \$ _____

Dessert \$50 Per Entry _____ \$ _____

TOTAL _____ \$ _____

Shirt Order #of Shirts _____ Shirt Sizes _____

S-M-L-XL-2XL



Rules & Information

1. Cooks Meeting is at 9:00 A.M. on Saturday, Head Cooks are required to be in attendance. Turn in for Bloody Mary is 10:00 A.M., and Dessert is 11:30 A.M. Open is 1:00 P.M. Cooks Crawfish turn in time will be 2:30 P.M. Awards will be announced following the live auction at 5:30 P.M.
2. Head Cooks are responsible for the conduct of the team and the cleanup of their area once the cooking is complete. Please dump all used water in the back and NOT in the covered area or around the trees.
3. You will be judged on aroma, appearance, texture, and taste.
4. Only put crawfish in the container that will be judged. If it has potatoes, corn, sausage, or anything else other than crawfish you will be disqualified.
5. Belt Buckles will be awarded for 1st Place and Paddles will be awarded for 2nd and 3rd Place. There will also be a showmanship paddle awarded to one team.
6. Bloody Mary, Open Cajun dish and dessert are \$50 per entry, and we will pay out 50% of the total entries of these items. We will also give paddles to the winners for each category.
7. Open Dish must be Cajun inspired.
8. The Team fee is \$400 per team.
9. Only the head cook, and 3 team members will get all you can eat crawfish.
10. We will have all the teams not only cook what they need to turn in but also help cook what is sold to the public. (This amount will depend on the total team count and will start when the Cooks meeting is over)
11. Each team will need to bring any tools, propane, cookers, and pots they need to cook with and produce or seasoning they will use. We will only be supplying the turn in containers, crawfish, sausage, corn, and potatoes. You will also need an Ice chest to transfer the crawfish we sell to the public to our ice chest we will serve out of. You will also need a container to purge the crawfish. Bring enough Boil to season 3 Bags of Crawfish. We will not know until the day of on how many bags you will get because it is based off the team count.
12. Each team will have a 10X10 area. You must supply your own tables and chairs. (The hall has water, limited electricity and the cook's area is covered)
13. DVSC and the La Vernia C of C Hall will not be responsible for any accidents.
14. If any team or team member is caught serving Crawfish to the public or anyone not wearing a wristband they will be asked to leave.

Any amendments to these rules will be discussed during the Cooks Meeting at 9:00 A.M.

For More information call

Neal Baker 830-534-3986/Brad Hester 830-203-1775/Chris Osborne 830-477-9051