HOUMA ROTARY CAST IRON COOKOFF

FEBRUARY 27, 2027

TEAM ENTRY FEE: $100

Proceeds benefit the service projects of Rotary Club of Houma

COOKING RULES

- Teams can cook ANY type of food they wish so long as it is cooked in cookware made of cast iron.
- **All cooking must be done from start to finish utilizing cast iron cookware.**
- Only prep-work such as cutting vegetables and meat may be done prior to arrival. Any prep work must be done 24 hours prior with no frozen ingredients. Anything outside these perimeters must be approved by the Houma Rotary Cast Iron Committee.
- **No cooking of any type may be performed before arrival.** Exceptions can be made for plain rice and noodles with approval prior to event.
- **Teams must prepare enough (sample) servings for at least 750 people.**
- **All teams must be ready to serve the public at 11 a.m. You may NOT serve prior to 11 a.m.**

SUPPLIES + SET UP

- All sample bowls, utensils, and napkins will be supplied by Rotary.
- Each team or its sponsor shall supply its own ingredients, grills, utensils, tables, tents, chairs, fuel (wood, gas or charcoal), or any item needed.
- Teams may set-up their equipment beginning at 6 a.m. on day of the event. All vehicles must be removed from grounds by 10 a.m.
- Teams may begin cooking any time after set-up.

JUDGING

- Teams will be provided bowls for judges at check in.
- Teams will be given a designated time to bring their dishes for judges to a nearby location.
- Team is responsible for bringing their sample in order to be considered for any prizes.
- Prizes given to 1st and 2nd in each category and 1st in People Choice (voted on by public).

BOOTH INFO

- Once a team's entry fee is received, there are NO REFUNDS of any kind, in any amount, for any reason, in any time frame. Entries will be processed on a first paid basis.
- Organization and business booth areas may utilize advertising within the area of their booth. Advertising outside of the booth area is designated for event sponsor advertising. No political signage.
- Team booth areas are pre-assigned in the order of paid registration fee.
- MAX booth dimensions are 10 feet deep from the curb edge of the street and 10 feet wide. Please plan accordingly so that all teams can be accommodated.

COOKING AREA

- Each team is responsible for the maintenance and cleanup of its cooking area.
- Any team using grease/oil is responsible for providing proper absorbent ground covering in their booth area. You must properly dispose of grease off premises. Disposal containers for grease/oil will not be provided.
- Each cooking team will be required to have a fire extinguisher in full view at all times. This is mandated and will be checked by the fire marshall.

REMINDERS

- Team Captains are responsible for the conduct and behavior of team members and their guests.
- Please remember this is a family-friendly event and that we reserve the right to remove anyone from the event.

HOUMA ROTARY

CAST IRON COOKOFF

FEBRUARY 27, 2027

DOWNTOWN HOUMA
11 A.M. - 3 P.M.
TEAM ENTRY FEE: $100

Proceeds benefit the service projects of Rotary Club of Houma

35+ COOKING TEAMS + LIVE MUSIC + 2000+ ATTENDEES

TEAM INFO

Team Name: _____

Business/Organization (if applicable): _____

Dish You Will Serve: _____

Please select a category:

☐ Meat ☐ Seafood ☐ Dessert ☐ Lagniappe (New!)

Is electricity needed?

☐ Yes ☐ No

TEAM CAPTAIN INFO

Name: _____

Phone: _____ Cell Phone: _____

Email: _____

By submitting this application, you understand that your team must cook your entry in cast iron cookware and that you are responsible for the complete clean up of your area including grease/oil disposal. Please make your check payable to **Houma Rotary Club Foundation** and mail with entry form to Rotary Club of Houma, ATTN: Cookoff PO Box 811 Houma, LA 70361.

Team Captain Signature: _____ **Date:** _____