

Cannon River Rendezvous Cooking Competition

Sunday, 4 pm

Categories include:

- Baking (in dutch oven, coals, reflector oven, clay oven, etc)
- Cooking (includes grilling, roasting, spits or any form of cooking excluding baking).
- Note: Campers may enter multiple dishes in the contest. Dishes can be in the same or multiple categories.

Participants must be part of a registered camp, and will provide their own equipment and ingredients. All entries are to be prepared entirely on site- including mixing, chopping, slicing, marinating etc. All entries are to be cooked over a wood/charcoal fueled fire.

Entries are to be submitted between **3:45 and 4:00 pm** at Megan's camp, near the steak dinner site. Serving must be large enough to split between three judges, but you do not need to include the entire cooking vessel. A list of all ingredients must be included, although the actual recipe need not be revealed. Providing your own documentation of historical credibility is encouraged.

Points will be awarded on authenticity of ingredients and cooking style, taste, and presentation. See below for a copy of the scoring: a list of historically accurate ingredients is available from Megan. A team of judges will score each entry and the top entries will win. First and second places will be awarded for the baking and cooking competitions.

Judging Criteria for Cooking Contest:

(o-15 points) Authenticity-

5pt- Entry is made entirely from scratch (no ready-made ingredients used in recipe, such as packaged cake mix, corn bread mix, Uncle Ben's rice mix, etc.)

o to 10pt- equal to percent of ingredients that are historically accurate

(1-7 points) Complexity-

1pt-unusual or complex cooking method or 3pt- multiple cooking steps are required to complete the dish or

5pt- multiple cooking steps with one of them being unusual or complex or

7pt-multiple complex or unusual cooking methods are required to complete the dish

(1-23 points) Workmanship-

1-7pt Appearance 1-7pt Flavor 1-7pt Texture o-2pt Presentation

Bonus points!

ipt for Documentation: information on the historical origins of the dish and how the modern recipe may differ from the period recipe. Examples include: Recipe for dish and information on origin of the dish.

ipt if this is your first entry at a Cannon River Rendezvous cooking contest.