

KCBS – ANCILLARY CATEGORY GUIDELINES

Oysters:

All entries must be prepared on-site.

Scoring: The standard KCBS weighted scoring system will be used for Appearance/Presentation,

Taste/Flavor and Overall Creativity:

Appearance/Presentation: .56000 (14.00% of total score)

Taste/Flavor: 2.2972 (57.43% of total score)

Overall Creativity: 1.1428 (28.57% of total score)

3 types of oysters: Rockefeller, Cajun and Raw

Garnish is open and optional.

OVERALL OYSTER GUIDELINES

Oysters should be cleanly shucked and presented with a scrubbed outer shell with no evidence of sand, grit, or mud. There should be no discernable pieces of shell or debris such as sand or grit in the shucked oyster. There should be no damage to the meat or surrounding tissue of the oyster. When opened, oysters should retain as much of their liquid or “liquor” as possible. For service, oysters should be loosened from the shell by cutting the adductor muscle. (Note: Some oysters, depending on how long they sit, may reconnect to the shell and a fork may be required for removal.)

Oysters will be judged in the following three categories:

Rockefeller: Each team will prepare their version of the classic Oyster Rockefeller.

Rockefeller Requirement: Oysters must be cooked. They can be chargrilled, baked, broiled, fried or any other cooked preparation. Required component must be a visible and distinguishable leafy green that can be seen or tasted such as, but not limited to: spinach, kale, turnip greens, or Swiss chard. All other ingredients are at the contestant’s discretion and are their interpretation of the dish.

Cajun: Teams are required to use any variation of their take of Cajun flavor. Meat, cheeses and spices are encouraged.

Cajun Requirement: Cajun oysters must be cooked and impart flavors synonymous with Cajun cuisine. They can be chargrilled, baked, broiled, fried or any other cooked preparation. Required elements are open to the contestant’s discretion and their interpretation of Cajun flavors and cuisine.

Raw (Create-Your-Own):

Raw Requirement: Oysters should be served raw and chilled and have a clean outer shell with no pieces of shell or substantial grit or sand in the oyster. The oyster should be

loosened from the shell by cutting the adductor muscle. Accompaniments can be cooked or raw. All ingredients served with raw oysters are left to contestants' discretion.

POINT SYSTEM:

APPEARANCE/PRESENTATION: .5600 (14.00% of total score)

Appearance and presentation of the oyster includes but is not limited to the following criteria:

The outer shell of both raw and cooked oysters is scrubbed free of dirt, sand, debris, mud, etc.

Oysters are shucked properly with no visible damage to the meat or surrounding tissue.

The appearance of the provided plate is not a criterion for judging but the appearance of the contents is judged and should be creative and attractively displayed.

Individual oysters have an attractive visual appeal and look appetizing.

The garnish should not overpower the oyster.

Judges score in appearance does not reflect quality of cooking or taste.

TASTE/FLAVOR: 2.2972 (57.43% of total score)

Taste is a factor that cannot be defined. There are **Five Distinct Tastes: Sweet, Salty, Bitter, Sour, and Umami**. Oysters should possess a balance of flavors that enhance but not overpower the oyster.

Raw oysters have a mildly salty and briny, clean ocean smell and flavor.

Oyster should be the primary flavor note for each bite in all categories.

Creativity is encouraged but the main criterion for judging is taste. (Note: Half of all available points are awarded for taste.)

No weight shall be given to complicated and highly technical cooking techniques in the flavor category. These elements should be judged in the creativity category and not judged as part of flavor or taste. In other words, just because it is complicated does not necessarily mean it tastes good.

OVERALL CREATIVITY: 1.1428 (28.57% of total score)

Creativity is first based on the individual oyster.

Styling, accompaniments, unique components, dish name, unique flavors, composition, ingredients used, technical or cooking techniques, or visual serving components are all considerations for creativity points.

Unique or creative flavor profiles can be rewarded independently of taste.

PLATING CRITERIA:

Containers for plating will be provided to each team and must be used. No exceptions.

For judging, **each contestant must provide 1 dozen (12) oysters for each category no more, no less.** These may be sent to the judges in two (2) containers.

There may be no identifying marks on the inside or outside of the container, plating, or the item description including but not limited to: chef or restaurant name, nickname, logo, branding, association, phrases, or any other element which may in any way reveal the identity of the contestant.

Each turn-in must include a brief item description that does in no way reveal the contestant or restaurant identity. For example: “Chargrilled Cajun Oyster with Andouille and Scallions” would be appropriate.

TURN-IN:

Team turn in times will be assigned before the competition and are not flexible and may not be changed.

Teams may turn in at their designated time only.

Teams are responsible for delivering their own plates to the judges’ tent.

Plates should only be turned in to the designated contest officials at the turn-in table.

JUDGING DISQUALIFICATIONS:

One second late for turn-in is an automatic disqualification for that category.

Turning in the wrong item at the wrong time is a disqualification unless the replacement item can be returned within the turn-in window.

Using oysters other than the provided oysters is an automatic disqualification.

Identifying marks or words of any kind in the plating or description is an automatic disqualification for that category.

Steaks:

- **Scoring:** The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:
 - Appearance: .5600 (14.00% of total score)
 - Taste: 2.2972 (57.43% of total score)
 - Tenderness/Texture: 1.1428 (28.57% of total score)
- **Alternative heat sources are allowed.**
- **Contest will provide or designate the type and size of the steaks** Generally beef rib eye or Kansas City strip steaks. Contest may name the steaks that the contestants provide their own steak and the contest provides the top 10 finishers the second round steaks. Teams are to provide ice chests for steak storage; and keep steaks at 40° degrees F or lower, and cooked holding temperature at 140° degrees F, or higher.
- **Steaks must be cooked to a temperature of 135°F to 145°F.**
- **Generally speaking no other beef is to be present if the contest provides the steaks. If any other beef is found, your team will be disqualified from the steak judging.**
- **All steaks are to be handled in a sanitary manner. Plastic or latex gloves are to be used in handling the steaks at all times.**
- **Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.**
- **The cooking teams provide all seasonings and “secret ingredients”.**
- **Cooking teams are responsible for providing tables and chairs they might need at their cooking area.**
- **Some type of fire extinguishing device should be readily available to each cooker.**
- **Steaks may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.**
- **All steaks remain the property of the contest. Teams are expected to account for all steaks issued, either by turning in a ticket stub or a cooked steak. We realize that a steak is occasionally lost in the cooking process. We understand this and make allowances where necessary.**
Garnish is open and optional.
- **Team turn-in times will be assigned before the competition and are not flexible and may not be changed.**
Teams may turn-in at their designated time only.
Teams are responsible for delivering their own plates to the judges’ tent.
Plates should only be turned-in to the designated contest officials at the turn-in table.
- **If the contest furnishes the steaks they should be marked using a Metal Hog Ring or some other marking device that can’t be changed.**
- **All entries must be prepared on-site.**

Sausage:

- **Scoring:** The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:
 - Appearance: .5600 (14.00% of total score)
 - Taste: 2.2972 (57.43% of total score)
 - Tenderness/Texture: 1.1428 (28.57% of total score)
- Sausage is defined as any chopped, seasoned meat. Sausage may be cooked using alternative heat sources
- Sausage must be at least 5 pounds, bulk, or links.
- The sausage sample can be a stew, gumbo, fried, barbecued, smoked, etc. provided it can serve 6 Judges.
- Meat can be removed from its casing if so desired for use in preparation. Contestants must cook meat on sight the day of the contest.
- Containers will be distributed at the mandatory Cook's Meeting (TBD).
- Entries must be presented to judges in these containers.
- Garnish is open and optional.
- All entries must be cooked on-site.

Desserts:

- **Various Divisions:** Cakes – Pies – Cheesecakes – Cup Cakes – Cookies
- **Scoring:** The standard KCBS weighted scoring system will be used for Appearance/Visual Appeal/Creativity/Level of Difficulty, Taste/Flavor/Smell and Texture/Tenderness/Quality:
 - Appearance: .5600 (14.00% of total score)
 - Taste: 2.2972 (57.43% of total score)
 - Tenderness/Texture: 1.1428 (28.57% of total score)
- **Some notes regarding criteria used to judge:**
 - **Appearance/Visual Appeal/Creativity/Level of Difficulty:** Does this recipe present beautifully on a serving plate or baking dish? Do your eyes make you want to eat the dessert before you even smell or taste it?
 - **Taste/Flavor/Smell:** Does this recipe taste great with every bite? Does it have mass appeal? Would you want to make this recipe over and over again based on taste alone? Does it contain interesting, yet gratifying flavor combinations? 50% of total score
 - **Texture/Tenderness/Quality:** Does this recipe have a great texture and “mouth-feel”?
- Contestants will provide their own serving tray or plates etc. With their assigned #number attached.
- Garnish is open and optional.
- Alternative heat sources are allowed.

Vegetables or Vegetarian:

- Organizer chooses the category.
- Vegetable category may contain meat; Vegetarian category may not contain meat or by-products of meat, i.e. chicken/beef broth, etc.
- Scoring: The standard KCBS scoring system will be used for Appearance, Taste and Tenderness/Texture:
 - Appearance: .5600 (14.00% of total score)
 - Taste: 2.2972 (57.43% of total score)
 - Tenderness/Texture: 1.1428 (28.57% of total score)
- Garnish is open and optional.
- The organizer will designate who will provide the presentation box or tray, which they may or may not provide.
- It can be any type of recipe (salad, entrée or side dish or a combination of the three).
- Only one recipe per contestant or team.
- All entries must be prepared on-site.
- Alternative heat sources are allowed.

Hamburgers:

1. **Scoring:** The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:
 - Appearance: .5600 (14.00% of total score)
 - Taste: 2.2972 (57.43% of total score)
 - Tender/Texture: 1.1428 (28.57% of total score)
2. **Turn-In Time** will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook's Meeting.
3. **Contest Organizer** will provide 1 or 2 turn-in containers or a platter. Turn in containers need "NOT" be closed or covered.
4. **Alternative heat sources** are allowed.
5. **The following cleanliness and safety rules will apply:**
 - a. **No use of any tobacco products while handling meat.**
 - b. **Cleanliness of the cook, assistant cooks, cooking devices(s) and the team's assigned cooking space is required.**
 - c. **Shirt and shoes are required to be worn.**
 - d. **Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.**
 - e. **Prior to cooking, meat must be maintained at 40° F or less.**
 - f. **After cooking, all meat: must be held at 140° or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140°F to 70° F and within 4 hours from 70° F to 41° F or less.**
 - g. **Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.**
6. **All burgers must be composed of grilled patties (formed from ground beef or ground alternative foods) served on buns, other bread products, or alternative wrappings such as lettuce, collectively referred to as "Bun".**
7. **Burgers may include any combination of condiments and toppings. Every component of the burger must be placed inside the Bun or served open-faced on the Bun.**
8. **Contestant must turn-in six (6) regular-sized burgers or six (6) servings if making a single giant burger cut into 6 or more pieces or small burgers or "sliders."**
9. **Burgers may include any combination of condiments (such as ketchup, mayonnaise, salsa, and mustard), spreads (such as tapenade and pesto), sauces (such as barbecue or hot sauce), cheeses, and toppings (such as bacon, onions, tomatoes, avocados, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. Unadorned wooden skewers may be used to hold burgers in place for presentation.**
10. **Garnish is optional and open.**
11. **All hamburgers must be cooked on-site.**

Beef Ribs:

- **Categories:**
 - **Beef Short Ribs – Defined as Beef Chuck Short Ribs and must be at least 3-inches in length. Short rib slabs usually come in four bone slabs. The bones must be attached to the meat for turn in!**
 - **Beef Back Ribs - Defined as the seven bones that come from the prime rib roast. Back ribs shall be no less than 6-inches or no more than 8-inches in length. The bones must be attached to the meat for turn in!**
- **Scoring: The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:**
 - Appearance: .5600 (14.00% of total score)**
 - Taste: 2.2972 (57.43% of total score)**
 - Tenderness/Texture: 1.1428 (28.57% of total score)**
- **Turn-in times will be at the election of the organizer and will be stated in the contestant packet and at the cook’s meeting.**
- **Contest Organizer will provide one or two turn-in containers or a platter. The containers need “NOT” be closed or covered.**
- **Alternative heat sources are allowed.**
- **The following cleanliness and safety rules will apply:**
 - a. **No use of any tobacco products while handling meat.**
 - b. **Cleanliness of the cook, assistant cooks, cooking devices(s) and the team’s assigned cooking space is required.**
 - c. **Shirt and shoes are required to be worn.**
 - d. **Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.**
 - e. **Prior to cooking, meat must be maintained at 40° F. or less.**
 - f. **After cooking, all meat: must be held at 140° or above or Cooked meat shall be cooled as follows: Within 2 hours from 140°F to 70° F and within 4 hours from 70° F. to 41° F. or less.**
 - g. **Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F. for a minimum of 15 seconds.**
- **Contestant must turn-in six (6) or more ribs**
- **Garnish is optional and open.**

Lobster:

Definition: Lobster is defined as any of a family (Nephropidae and especially *Homarus americanus*) of large edible marine decapod crustaceans that have stalked eyes, a pair of large claws, and a long abdomen and that include species from coasts on both sides of the North Atlantic and from the Cape of Good Hope

Lobsters must be alive at check-in.

Alternative heat sources are allowed.

Lobster may be turned-in whole or just the tail or tails with or without their shell. In addition, each entry must include one, or more shelled claws.

Dipping butters or sauces may be included. They must be placed in separate containers with lids (provided by organizer). There must be enough separate container(s) for each judge. Each container must be marked with the team number. Butter or sauces are not part of the Appearance scoring.

Scoring: The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:

***Appearance: .5600 (14.00% of total score)**

****Taste: 2.2972 (57.43% of total score)**

*****Tenderness/Texture: 1.1428 (28.57% of total score)**

***Appearance is self-explanatory, i.e., Does the presentation look appealing? Does the meat look**

cooked (white), or uncooked (translucent)? Does the shell look reddish in color?

****Taste is self-explanatory. Suggestion: Taste the lobster without any butter or sauce first and then**

taste it with any butter or sauce provided.

*****Tenderness/Texture is self-explanatory. Over-cooked lobster will be tough.**

- **Turn-In Time will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook's Meeting.**

Catfish:

Categories:

- **Whole Catfish: 1-pound catfish or larger, barbecued**
- **Catfish Fillets: 6-4 to 8 ounce fillets or larger, barbecued or grilled**
- **Catfish Steaks*: bone in steaks, cross-cut 4 to 6 ounces each, grilled**

Scoring: The standard KCBS weighted scoring system (as adapted) will be used:

Appearance/Presentation: .56000 (14.00% of total score)

Taste/Flavor: 2.2972 (57.43% of total score)

Overall Creativity: 1.1428 (28.57% of total score)

- **Alternative heat sources are allowed.**
- **Contest will provide or designate the type of catfish: Whole, Fillet or Steaks.**
- **All catfish will be handled in a sanitary manner. Plastic or latex gloves are to be used in handling the catfish at all times.**
- **Grills will be inspected for cleanliness before cooking.**
- **The cooking teams provide all seasonings and “secret ingredients”.**
- **Cooking teams are responsible for providing tables and chairs they might need at their cooking area.**
- **Some type of fire extinguishing device should be readily available to each cook site.**
- **The catfish may not be removed from your numbered cooking area until the designated turn-in time. Any violation of this requirement will result in immediate team disqualification from the competition.**
- **Garnish is open and optional as designated by the contest organizer.**
- **Team turn-in times will be assigned before the competition, are not flexible, and may not be changed.**
- **Teams may turn-in at their designated time only.**
- **Teams are responsible for delivering their own entries to the designated turn-in table.**

***A fish steak, alternatively known as a fish cutlet, is a cut of fish, which is cut perpendicular to the spine and can either include the bones or be boneless. (In this case they need to be with the bone) [1] Fish steaks can be contrasted with fish fillets, which are cut parallel to either side of the spine and do not include the larger bones. In contrast to other vertebrate animals, over 85% of the fish body is made up of consumable muscle. [2]**

Crawfish Boil – Fresh Water Crawfish:

- **Crawfish must be alive at check-in.**
- **Crawfish must be purged before cooking.**
- **Alternative heat sources are allowed.**
- **Teams may season the boil to their liking, no restrictions on food items or seasonings**
- **Contest should provide a suitable turn-in container, with or without a lid**
- **Teams must turn in at least 18 whole crawfish**
- **Garnish is open and optional**
- **Scoring: The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:**
 - *Appearance: .5600 (14.00% of total score)**
 - **Taste: 2.2972 (57.43% of total score)**
 - ***Tenderness/Texture: 1.1428 (28.57% of total score)**
- ***For Appearance, there will be one score for every team an 8 or 9 designed by the Contest Organizer; the reason being it would be almost impossible to arrange 18 mudbugs to look nice.**
- ****Taste is self-explanatory**
- *****Tenderness/Texture apply if overcooked they can be mushy or hard, if cooked right they are nice and crunchy**
- **Turn-In Time will be at the election of the organizer and will be stated in contestant packet and at the cook's meeting.**
- **How to Purge Crawfish:**
 - 1. Preparation:**
 - **Keep the crawfish in the sack they arrive in if you are not going to cook them right away. Crawfish will die if storied in water for too long, so leave them in the air.**
 - **To store them for longer, briefly hose them down with water and place them in a container with ice. Live crawfish can be kept at 36°F to 46°F for a few days. Drain them as needed, so you are not leaving them submerged in water.**
 - **Be sure to remove the ice and let the crawfish return to room temperature before purging and cooking.**
 - **Take the live crawfish out of the sack and place them into a large plastic tub or cooler. Make sure the tub or cooler has enough room to thoroughly clean the crawfish and prevent them from crawling out.**

2. Purging with Salt:

- Pour salt over the crawfish in the tub. Take your salt box or grinder and shake it liberally over them. Regular table salt will do—this is not intended for seasoning. The bugs should go wild with discomfort when you do this.
- Salting is optional. Some cooks believe that salting may help clean the crawfish better by compelling them to essentially vomit and purge any mud and waste in their digestive system. However, it also increases the risk of killing the crawfish during the purge.
- Use large instrument (stick or spoon etc.) to stir them up and then salt them again. You want to try to salt the whole batch evenly.
- Pour fresh water over the live crawfish until they are just submerged. You can use another bucket or just fill their tub up with a hose. When this happens, the crawfish spit out the grime in their system, minimizing fishy taste and odors and reducing the size of their gritty sand vein.
- Stir gently with a large instrument for about 3 minutes. The moving water will help wash the mud off the crawfish's shells and gills.
- Pour out the salt water, keeping your crawfish in their tub. Try to drain the salt water completely.
- Refill the tub with new fresh water, and stir. Check for any dead crawfish that float to the top—remove them and throw them away immediately.
- Rinse them one more time. After giving it a stir, the water should be much less grimy than in previous rinses. If you are satisfied with the cleanliness, you are done purging.
- Drain the water and proceed to boil your crawfish.

3. Purging Without Salt

- If you choose not to use salt, simply fill up the tub with water and let the crawfish sit in the water for 5 to 10 minutes. You can give them an occasional stir to help loose dirt and grime.
- Pour out the grimy water and refill the tub with new fresh water. Allow the crawfish to sit for another 5 to 10 minutes.
- Check for dead crawfish floating on the top and remove them immediately. Crawfish are best if you boil them live.
- Drain the container again and fill it one more time. Give them a last stir and check the muddiness of the water. It should be reasonably clear now.
- Drain the water and boil your mud bugs!

- **Tips:**

- Purged crawfish have a longer shelf life and are better tasting than non-purged crawfish.
- Add your favorite ingredients to the boiling water to add flavor.
- It is possible to buy crawfish that have already been purged on a commercial scale. Commercial purging is much more effective than the rinsing methods available at home. Pre-purged crawfish tend to be very clean and cost 15-20% more.

- When making crawfish for a large group of people use a smaller amount of seasoning first, then to make the second batch spicier just add another bag of seasoning to the same mixture and stir it in.
- **Warnings:**
 - Purge crawfish right before boiling; if you do it any earlier, they will die. Crawfish need air to stay alive; do not let them sit in water for too long.
 - Do not eat crawfish that have died before cooking; they will not taste good.
 - Some cooks argue that adding salt does nothing to make purging more effective, but it is traditional in many methods.

Saltwater Crayfish (Spiny Lobster):

Definition: Spiny lobsters have no claws, have a harder shell and have very large antenna. The two main regions that support spiny lobsters are the California coast and in the Caribbean. Because spiny lobsters have no claws, most of the meat is contained in the lobster tails. Because of this, spiny lobsters are most often sold live locally or usually harvested just for the lobster tail. Spiny lobsters are typically warm water lobsters. They are also known as langouste or rock lobsters, and are a family (Palinuridae) of about 60 species of achelate crustaceans, in the Decapoda Reptantia. Spiny lobsters are also, especially in Australia, New Zealand, South Africa, and the Bahamas, sometimes called crayfish, sea crayfish, or crawfish ("kreef" in South Africa), terms which elsewhere are reserved for freshwater crayfish. [1]

Contest Guidelines:

- Spiny Lobster turn-in is 6-halves (3 tails split) with their shells because the shells identify them as spiny lobsters.
- Turn-in may include dipping butters or sauces for each judge, which can be turned on the side. Each must have lids and team number on each.
- Butter or sauce containers are not part of the Appearance scoring.

Scoring: The standard KCBS weighted scoring system for Appearance/Presentation, Taste/Flavor, and Overall Creativity will be used:

- **Appearance/Presentation: .56000 (14.00% of total score)** (Does the presentation look appealing? Does the protein look cooked (white), or uncooked (translucent)? Does the shell look reddish in color?)
- **Taste/Flavor: 2.2972 (57.43% of total score)** (Suggestion: Taste the lobster without any butter or sauce first and then taste it with any butter or sauce provided.)
- **Tenderness/Texture: 1.1428 (28.57% of total score)** (Over-cooked lobster will be tough.)
- **Alternative heat sources are allowed.**
- **The lobster and/or lobster tails will be provided by the organizer.**

- All lobster and/or tails will be handled in a sanitary manner. Plastic or latex gloves are to be used in handling the lobsters at all times.
- Grills will be inspected for cleanliness before cooking.
- The cooking teams provide all seasonings and “secret ingredients”.
- Cooking teams are responsible for providing tables and chairs they may need at their cooking site.
- Some type of fire extinguishing device should be readily available to each cook site.
- The lobster and/or tails may not be removed from your numbered cooking area until their designated turn-in time. Any violation of this will result in immediate team disqualification from the competition.
- Garnish is open and optional, to be designated by the contest organizer.
- Turn-In Time will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook’s Meeting.
- Teams may turn-in at their designated time only.
- Teams are responsible for delivering their own entries to the judges’ area.
- Entrees must be turned-in to the designated contest officials at the turn-in table.

Salmon:

Categories:

- Whole Salmon: 5-pound salmon or larger.
- Salmon Fillets: 2 to 4 pound fillets or larger.
- Salmon Steaks: Bone in steaks, cross-cut 4 to 6 ounces each.

Scoring: The standard KCBS weighted scoring system will be used for Appearance (presentation and

overall creativity), Taste/Flavor, and Tenderness/Texture:

- Appearance/Presentation: .56000 (14.00% of total score)
- Taste/Flavor: 2.2972 (57.43% of total score)
- Tenderness/Texture: 1.1428 (28.57% of total score)

Turn-in Requirements:

- Whole salmon: Must be turned-in on a platter (head optional)
- Salmon filets: Six or more pieces in a 9” x 9” Styrofoam container.
- Salmon steaks: Six or more steaks in a 9” by 9” Styrofoam container.
- Alternative heat sources allowed.
- The contest organizer will provide, or designate the type of salmon, i.e., whole, fillet, or steak.
- Grills are inspected for cleanliness before cooking.
- All salmon will be handled in a sanitary manner. Plastic or latex gloves are to be used in handling the salmon at all times.
- The cooking teams provide all seasonings and “secret ingredients”.

- Cooking teams are responsible for providing tables and chairs they may need at their cooking area.
- Some type of fire extinguishing device should be readily available to each cooker.
- Salmon may not be removed from your numbered cooking area until the designated turn-in time. Any violation of this will result in immediate team disqualification from the competition.
- Garnish is open and optional, to be designated by the contest organizer.
- Turn-In Time will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook's Meeting.
- Teams may turn-in at their designated time only.
- Teams are responsible for delivering their own entries to the judges' area.
- Entrees must be turned-in to the designated contest officials at the turn-in table.

Gumbo:

Definition: Gumbo is a stew that originated in southern Louisiana during the 18th century. It consists primarily of a strongly flavored stock, meat or shellfish, a thickener, and the Cajun holy trinity of vegetables, namely celery, bell peppers, and onions. Gumbo is often categorized by the type of thickener used, the vegetable okra, the Choctaw spice filé powder (dried and ground sassafras leaves), or roux, the French base made of flour and fat. The dish likely derived its name from either a word from a Bantu language for okra (ki ngombo) or the Choctaw word for filé (kombo). Several different varieties exist. Creole gumbo generally contains shellfish, tomatoes, and a thickener. Cajun gumbo is generally based on a dark roux and is spicier, with either shellfish or fowl. Sausage or ham is often added to gumbos of either variety. After the base is prepared, vegetables are cooked down, and then meat is added. The dish simmers for a minimum of three hours, with shellfish and some spices added near the end. If desired, filé powder is added after the pot is removed from heat. Gumbo is traditionally served over rice. A third, lesser-known variety, the meatless gumbo z'herbes, is essentially a gumbo of slow-cooked greens sometimes thickened with roux, with rice served on the side. The dish combines ingredients and culinary practices of several cultures, including French, Spanish, German, West African, and Choctaw. Gumbo may have been based on traditional West African or native dishes, or may be a derivation of the French dish bouillabaisse. It was first described in 1802, and was listed in various cookbooks in the latter half of the 19th century. The dish gained more widespread popularity in the 1970s, after the United States Senate cafeteria added it to the menu in honor of Louisiana Senator Allen Ellender. The popularity of chef Paul Prudhomme in the 1980s spurred further interest in gumbo. The dish is the official cuisine of the state of Louisiana.

Scoring: The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture:

- **Appearance:** .5600 (14.00% of total score) (Recommend the same score of 8 or 9 be given by all judges because it's almost impossible to make a bowl or pot of gumbo look nice.)

- **Taste/Flavor: 2.2972 (57.43% of total score)**
- **Tender/Texture: 1.1428 (28.57% of total score) (If overcooked it will be mushy or hard, if cooked well it will be nice and crunchy.)**

- **Alternative heat sources are allowed.**
- **All gumbo will be handled in a sanitary manner. Plastic or latex gloves are to be used in handling the gumbo at all times.**
- **Grills will be inspected for cleanliness before cooking.**
- **The cooking teams provide all seasonings and “secret ingredients”.**
- **Cooking teams are responsible for providing tables and chairs they may need at their cooking site.**
- **Some type of fire extinguishing device should be readily available to each cook site.**
- **The gumbo may not be removed from your numbered cooking area until their designated turn-in time. Any violation of this will result in immediate team disqualification from the competition.**
- **Garnish is open and optional, to be designated by the contest organizer.**
- **Teams may season the cook to their liking, no restrictions on food items or seasonings.**
- **Turn-In Time will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook’s Meeting.**
- **Teams may turn-in at their designated time only.**
- **Teams are responsible for delivering their own entries to the judges’ area.**
- **Entrees must be turned-in to the designated contest officials at the turn-in table.**

As of: August 10, 2016