GULF BREEZE ROTARY



LUMBO COOK-OFF

Come on out to compete against the area's best Gumbo chefs at Gulf Breeze Rotary's annual charity event that has provided more than \$900,000 in college scholarships to local students.

Deadline to register is March 8 (booth selection is based on application date). Don't miss your chance to be a winning team in 2024.

Gumbo Team Registration

Please provide the following information:

Head Chef Contact # _____ Name of Business and Team Name Address City _____ State ____ Zip _____

Mail to: Gulf Breeze Rotary

P.O. Box 808

Gulf Breeze, FL 32562

Email to: gumbo@gulfbreezerotary.com

Online: www.GulfBreezeRotary.com/Gumbo

March 16, 2024

ENTRY DETAILS

- Entry Fee is \$100 NO FEE for licensed restaurants.
- Paying teams receive 10 event tickets to sell or give away.
- All teams receive 4 event tickets and 8 beverage tickets for team members.
- Each team must cook 15 gallons of gumbo on site at the event (ingredients may be prepped in advance).
- Gumbo will be served from 11 a.m. to 3 p.m.
- Rice, sample cups & spoons are provided.
- Booth decorations are encouraged.
- 1st, 2nd, 3rd place awarded in Professional and Amateur Divisions.
- People's Choice awarded for most cash tips collected.

GumboTeam Instructions

DAY OF EVENT

- All Chefs on team must wear wristbands (provided on event date).
- 15 gallons of gumbo must be cooked on site and ready to serve by 11 a.m. Ingredients may be prepped earlier.
- Hands and cooking utensils must be washed and sanitized at all times.
- Chefs must wear gloves while preparing food.
- Gumbo must be **160 degrees** to serve. Maintain cold food at **41 degrees** or below.
- Gumbo must be served in sample cups provided from 11 a.m. to 3 p.m. (ticket sales end at 2 p.m.).

- Samples for judging must be gumbo only without rice or additional items.
- Empty all trash into trash cans and keep area clean.
- Each team is allowed to bring their own beverages; however, Gulf Breeze Rotary will be selling beer, so you are not allowed to sell beer or alcoholic beverages to the general public. Please drink all beverages in a cup - no visible beer bottles or cans.
- No live animals or pets in cooking booth.
- ABSOLUTELY NO SMOKING IN THE PARK.

EACH TEAM WILL NEED TO BRING THE FOLLOWING:

- Box or can with liner for trash
- Cutting board
- Knives and other cooking utensils
- Cooking pot
- Propane burner and propane

- All ingredients except rice
- Extra towels, bowls and paper towels
- Spray cleaner, .i.e. Lysol, 409, etc.
- Hand sanitizer

SEQUENCE OF EVENTS

7:00 a.m. Set-up begins

8:00 a.m. Pantry open for supplies 9:00 a.m. Vehicle traffic on-site closes

11:00 a.m. Gates Open to Public

11:00 a.m. Judging begins

1:30 p.m. Judges Winners announced2:15 p.m. People's Choice voting ends

2:45 p.m. People's Choice Winners announced

JUDGES' SAMPLES

- Samples may only include gumbo, NO rice or other additional items
- Teams are assigned numbers different than booth location number to ensure "blind" tastings by judges.

GUMBO JUDGED EQUALLY ON:

- 1. Aroma should smell appetizing
- 2. Consistency should be a smooth combination of meat and/or seafood and roux
- 3. **Color** should look appetizing
- 4. **Taste** should taste good, be pleasing to the palate
- 5. Aftertaste—should leave a pleasant taste after swallowing