



ENTRY FORM

Old Family Stew Cook-Off

September 22, 2018

West Tennessee Delta Heritage Center
121 Sunny Hill Cove · Brownsville, Tennessee

Stewmaster's Name: _____

Organization (if any): _____

Mailing Address: _____

City, State & Zip Code: _____

E-mail (if available): _____

Phone Numbers: Day: _____ Night: _____ Cell: _____

Quantity you plan to cook (minimum 10 gallons): ____ Gallons | Use: ____ Gas or Wood ____

Organization your sales will benefit: _____

ENTRY FEE: \$10.00

Make checks payable to:
Friends of the Delta Heritage Center
P.O. Box 1358
Brownsville, TN 38012

****ENTRY DEADLINE – SEPTEMBER 15, 2018****

Old Family Stew Cook-Off

Rules and Regulations

1. All Stew MUST be prepared on site and ready by 11:30 a.m. (Individual ingredients may be prepared off site) Set-up can begin at 6:30 a.m. Event occurs rain or shine.
2. A minimum of 10 gallons must be prepared, all in ONE pot. You are responsible for the sale of the stew you cook. All stew sales must benefit a non-profit or charitable organization of your choice.
3. No Stew is allowed to be sold /served before 11:00 a.m.
11:00 a.m. only Cups and Bowls can be sold. NO QUARTS or GALLONS
12:00 - until: Cups, Bowls, Quarts and Gallons can be sold.
4. You must supply all ingredients and necessary equipment, such as pots, gas, tent, tables, quart containers, napkins, condiments, servers and equipment to serve stew, etc. The 12 oz. bowls and 4 oz. cups and spoons will be provided. Each team is responsible for its own quart and gallon containers.
5. All stew will be sold for; \$3 per 12 oz. bowl, \$1 per 4oz. cup. Quart and Gallons price is determined by the individual stew teams.
6. All participants will be allowed to sell can soft drinks and bottle water for \$1.00 per can/bottle.
7. Exact location of your cooking booth will be determined on Saturday, September 22, 2018, at check-in, on a first come, first serve basis.
8. One award will be given: 1st place - Trophy and title of "Stewmaster."
9. No Alcoholic beverages allowed on premises
10. Booth spaces are approximately 20' X 20'. You can have one vehicle behind your space. Other vehicles need to be parked in the parking lot by 9 a.m.
11. Judging will begin at 11:00 a.m. Winners will be announced at 1 p.m.

Judging Criteria and Standards

Just as there is no limits to what is, may be, or has been called a Stew, the number of concoctions is as great as the number of "Stewmasters" who stir the pot. Judging, however, will be based on the following characteristics of a Brunswick Stew:

- **Ingredients:** Any ingredients or combinations of ingredients may be used, however to be considered for judging, your stew must also contain some combination of these ingredients - Chicken and/or Beef, potatoes, corn and tomatoes.
- **Taste:** Should have fullness and earthiness, be somewhat spicy and with a touch of sweetness. Off flavors such as salty, sour, bitter, overly herbal, vinegary, extremely sweet and over-peppered tastes should be avoided.
- **Texture:** Whether you grind your stew or not, please keep in mind that it should be able to be eaten with a fork or spoon. Stew should not be runny, soupy, or extremely thick.
- **Visual appeal:** Should have good, bright colors; not dull or grey. Color may vary from white and creamy to deep red with colors.

Judging Standards:

Judging is conducted as a blind taste test and one pint of stew will be gathered for this purpose. Each entry will be judged on the following 5-point scale for taste, texture, appearance and overall quality:

1. Does not meet standards
2. Meet some standards
3. Meet all standards
4. Meet standards with highlights
5. Exceeds standards

Judges scored will be totaled and the winner will be the stew with the highest pints total. The decision of the judges is final. The winner will be awarded the 1st Place Trophy and the title of "Stewmaster."