

## **COOK'S RULES**

Meals are to be of the type that would have been cooked on a cattle drive during the 1880's. All chuck wagon food will be cooked from scratch: no mixes or prepared commercial products, with the exception of gravy mix, which will be provided to the wagons.

All food will be prepared on-site and cooked over a wood fire. The event will furnish conversation firewood for Friday night, but all wagons need to furnish their own cooking wood for the Saturday event. No butane, propane burners, or gas stoves will be allowed for competition. Dutch oven liners or pan liners may be used. Fire boxes may be used.

Cooking crew will consist of head cook and helpers. Crews may consist of up to maximum of four members. Wagon cook and crew should wear period appropriate clothing.

Volunteers will be provided by the event to help set-up, tear-down, and serve the chuck wagon lunch meal. They will not work on cooking crews.

Roundup on the Range will furnish: meat, beans, potatoes, milk, flour, shortening, sugar, onions, butter, water, fruit for cobbler, commercial gravy mix, ice, judging containers, drinks, plates and plastic ware. All participants will receive the same items. Any spices or flavorings must be furnished by the wagon and are to be authentic for the time period. The use of prepared sauces, mixes or tenderizers is not allowed.

### **Roundup on the Range Chuck Wagon Cook-off Menu**

Entrée – Chicken Fried Steak  
Gravy (Mix to be provided. Not included in judging)  
Pinto Beans – Cook's Choice  
Potatoes – Cook's Choice  
Bread – Cook's Choice  
Peach Dessert – Cook's Choice  
Pot of Coffee (Not included in judging)

Each wagon will cook stated menu to feed 40 lunches plus judges and crew for a total of 50 meals. Roundup on the Range will sell 40 tickets per wagon for the cook-off meal. The lunch will be served on a ticket basis. The food that is served must be prepared the same as that which is judged. Please portion your food so you do not run out of food. The extra 10 meals are reserved for the food judging entry, the chuckwagon crew and the volunteers who help each crew serve the food.

## **Cook's Rules Continued**

The times for distribution of food and supplies to wagons will be discussed at the cooks' meeting on Friday evening. Distribution of non-perishable food items and water will occur Friday afternoon and evening. Perishable products will be refrigerated and shall be distributed Saturday morning from refrigerated area on-site. Food preparation may begin on Friday evening, but cooking will begin Saturday morning.

Two portions of each food item, excluding gravy and coffee, are to be placed by the cook into separate containers provided by the event and will be picked up for judging by no later than 11:45 a.m. Blind judging will be used. The judges will settle any disputes or violations of the contest rules. The decisions of the judges are final.

Dinner for ticket holders will be served from 12 noon until 1:30 p.m.

Chuck Wagon Cook-off Awards Ceremony will be Saturday afternoon.

The chief cook is responsible for the cleanliness of the team's campsite area, during and after the contest, as well as for the conduct of the team. *All wagons shall remain in place until breakdown at 6 p.m. Saturday.* Please park all motor vehicles away from wagons in the designated area during Friday evening judging and Saturday during the event.

Round up on the Range is not responsible for theft, damage or accidents. The event release of liability needs to be completed with registration.

## **FOOD SAFETY AND SANITATION**

Due to health regulations NO ANIMALS will be allowed in the campground area.

Cooking utensils will be smooth, free of breaks, open seams, cracks, chips, inclusions, pits and similar imperfections. Graniteware may be used.

Hand washing sinks and dishwashing sinks will be separate. Three (3) containers will be used strictly for washing utensils: 1 for washing, 1 for rinsing and 1 for diluted bleach disinfectant soaking. Bring your own bleach and food thermometer. Potable water will be provided by event in a closed portable water container. This potable water, in a sturdy, safe-material dispensing container, is to be used for hand washing, dish cleaning and sanitizing. A catch basin is required under water barrel on wagon. All leftover food materials and food trash shall be disposed of only in trash receptacles provided. All dirty or used water shall be disposed of in the appropriate containers/receptacles on-site.

## **HEALTH DEPARTMENT REGULATIONS**

*All chuck wagon crews will follow any and all applicable health department regulations for the handling and serving of food. See [www.dshs.state.tx.us](http://www.dshs.state.tx.us) for more information.*