

23rd ANNUAL
COLONEL CHARLES GOODNIGHT
CHUCK WAGON COOK OFF
SEPTEMBER 22 and 23, 2017
INFORMATION AND RULES

Cook Off Procedures and Guidelines

1. The Museum will furnish meat for 45 servings, already cut and tenderized; 15-20 lbs. potatoes; 25 lbs. flour; 4 lbs. sugar; 4 lbs. beans; 4 lbs. onions; 2 gallon cans sliced peaches; 6 lbs. Crisco; 1 dozen eggs; 2 lbs. butter; and 1 gallon milk (2 gallons if serving gravy). Gravy mix will be provided for those who wish to use it. Gravy will not be judged. Water is located on the grounds.
2. All wagons will prepare chicken fried steak, beans, mashed potatoes, biscuits or rolls, and peach cobbler for 40 ticket holders. You will be provided enough food to serve at least 44 people. The food that is judged must be prepared the same way and at the same time as the food that is served to ticket holders.
3. Any special spices or flavorings must be furnished by the wagon.
4. Chicken fried steak will be served as the meat for the meal.
5. Bread will be your choice of biscuits or rolls—sourdough or plain—no cornbread.
6. Peach cobbler will be made with canned peaches.
7. Potatoes will be mashed with only salt, pepper, milk, and butter used as seasoning for judging. You may add your choice of seasonings for those potatoes being served to the public.
8. All cooking must be on wood fires. Each wagon will furnish its own cooking wood. The Museum will furnish conversation wood.
9. The Museum will furnish iced tea, plates, cups, etc. for ticket holders.
10. Perishable products will be refrigerated and distributed Saturday morning at 6:30 a.m. to the campsites. Non-perishables will be available after the cook's meeting on Friday.
11. **Meal serving will begin at 1:00 pm Saturday, September 23rd.**
12. Event personnel will pick up the food to be judged and deliver to a restricted area for judging. Food for judging on Saturday will be picked up at 12:45 pm. Each food item to be judged is to be placed in a separate pre-numbered container provided by the Museum. This will be discussed at the cook's meeting.
13. The judges will settle all disputes and violations of the contest rules. The decisions of the judges are final.

Junior Cook Off Procedures and Guidelines

1. Junior participants will prepare potatoes for approximately 15 people with the help of the host wagon and only the host wagon, on the premises using wood fires and dutch ovens. Liners may be used. Potatoes will be provided. Method of preparation and additional ingredients are at the discretion of the host wagon and contestant. **Bring your best dutch oven potato recipe to share with a junior cook.**
2. **Potatoes will be served at the Cook's Dinner Friday evening.** Entries will be picked up for judging at 6:15 pm. Potatoes will be judged on appearance, aroma, flavor, and originality.
3. Participants and wagons will be matched by draw at the cook's meeting. Contestants who are with a wagon may NOT cook with their own wagon.
4. Parents of junior participants will NOT be allowed in the host camp after competition begins. Only host wagon cooks and contestants will be allowed in the wagon camp during competition.
5. Winners will be announced at the Cook's Dinner.

Wagon Judging Procedures and Guidelines

1. All wagons are to be in place and **ready for the wagon and camp judging at 3:30 pm, Friday, September 22nd**. (A “Cook’s Dinner” will be provided by the museum after the wagon judging at approximately 6:30 pm for wagon participants.) If you do **not** want your wagon to be judged, please let me know and I will notify the wagon judges.
2. Two qualified wagon judges will judge the wagons and camp. The judges will settle all disputes. The decisions of the judges are final.
3. Wagons should be historically correct; authentically restored or authentic replicas; sound and drivable condition. Campsite appearance must be authentic and reflect the 1880 trail-driving era. Wagon must be ready to be pulled.

General Information

1. Campsite locations will be on a first-come, first-serve basis.
2. The museum will pay each wagon \$100 upon arrival to help defray travel expenses.
3. **The cook’s meeting will begin at 3:00 pm Friday in the center of the wagon campsites. Policies and procedures for both the Junior Cook Off and Saturday Cook Off will be discussed as well as the times for picking up food and judging on Saturday. Wagon judges will be selected.**
4. All motorized vehicles must be parked away from the chuck wagons in designated areas.
5. **NO PETS will be allowed in the wagon area due to liability concerns.**
6. The Saints’ Roost Museum will not be responsible for theft, damage, or accidents.

Prize Money and Awards

- Wagon and camp: 1st - \$150; 2nd - \$100; 3rd - \$75; and 4th - \$50
- Cooking and Food: Meat, potatoes, beans, bread, dessert – awards given for each food category judged – 1st - \$150; 2nd - \$100; 3rd - \$75; and 4th - \$50
- Overall High Point Cooking (five food scores added together): 1st - \$400; 2nd - \$300; 3rd - \$200; and 4th - \$100
- Overall Wagon/camp and Cooking (food scores and wagon score added together)- Original Cast Trophy Bean Pot

Motel Accommodations

Best Western Red River Inn - (806)874-0160

Western Skies - (806)874-3501

Bar H Working Dude Ranch – (806)874-2634

Faylon Watson RV Park (West of Clarendon) – (806)874-3770 or (806)277-0022

Weekend Agenda

Friday, Sept. 22, 2017

Set up campsites

School kids visit wagons and camp sites to learn about the chuck wagon

3:00 pm - Cook's meeting

3:30 pm – Wagon Judging

4:00 pm – Junior Cook Off

6:30 pm - Cook's Dinner provided by Museum

Entertainment during meal

Introduce Wagons and Cooks

Junior Cook Off Awards

Bring your branding iron and board to brand boards

Saturday, Sept 23, 2017

10 am til ?? – Craft Booths around Museum

Entertainment throughout the day

12:45 pm – Pick up food to be judged

1:00 pm - Dinner served by wagons to public

3:00 pm – Cook Off Awards

We appreciate your participation in an event that serves as a means to preserve the chuck wagon heritage and honor Colonel Charles Goodnight, the inventor of the chuck wagon. This event serves as the major fundraiser for the museum. We appreciate all you do for us!