1. Overview

- a. Competition will be on Saturday, April 9, 2016, at the Liedertafel Hall, 116 Lux Road, Sealy, TX 77474.
- b. Competition begins at 8:00 am and concludes at 4:45 pm, Saturday, April 9, 2016.
- c. This competition demonstrates how our ancestors might have cooked on the Texas frontier in the pre-1900 period. The historical theme of the competition is described in Section 5.
- d. Competition categories are described in Section 7.
- e. Entry fees and prizes are listed in Section 8.
- f. Please read these rules in their entirety before submitting the registration form.

2. Team Membership

- a. Each team is limited to a maximum of six members.
- b. All team members must initial and sign the Release of Liability and Indemnity Agreement on pages 6 and 7 of this document.
- c. A minimum of two team members must be age 18 or older, unless a team consists of only one member.
- d. Only team members that are registered and have signed the liability release form may participate in the preparation/cooking processes and work the fire.
- e. Team members under the age of 18:
 - 1) must be accompanied by a team member age 18 or older while in the competition area, and
 - 2) must have a parent/legal guardian initial and sign the Release of Liability and Indemnity Agreement.

3. Competition Area

- a. Each team will be assigned to a 30'X30' area.
- b. All preparation and cooking must be done within the team's assigned area.
- c. All of a team's equipment, tentage, wagons, displays, etc., must fit and remain inside the team's assigned area. This includes tent lines, ice chests, wood piles, etc. This does not prohibit the storing off additional supplies and equipment in vehicles in the parking area.
- d. The Sealy Area Historical Society may limit the number of teams allowed to compete so as not to exceed the available capacity of the grounds at the Liedertafel Hall.
- e. Teams may begin moving into assigned areas at 9:00 am on Friday, April 9, 2016.
- f. Teams must be clear of the grounds no later than 7:00 pm on Sunday, April 11, 2016.
- g. Each team is responsible for keeping its assigned area clean and ensuring it is clean before leaving.
- h. Vehicles and trailers may not be in the competition area from 8:00 am, April 9, 2016, to 5:00 pm, April 9, 2016, except that a small trailer loaded with firewood may in the competition area if the trailer is completely hidden from view (for example, in a tent or under a canvas).

4. General Safety

- a. Each team must have a fire extinguisher in its team area OR bucket(s) with a minimum of three gallons of water total.
- b. A minimum of one team member must be at the team's area at all times there is an open flame. (This requirement does not apply to enclose flames, such as lanterns.)
- c. Use safe fire practices.
- d. Guns, knives, and swords may be worn/carried as part of a historical costume as long as they are worn/carried in compliance with all applicable state laws. No gun may be loaded

(to include blanks or caps) at any time except for demonstrations organized by the Sealy Area Historical Society.

5. Historical Accuracy/Appearance

- a. In addition to awards for cooking, there will be an award for the team presenting the best historically-accurate appearance. The intent is that the competition area be reminiscent of outdoor cooking during the early years of Texas.
- b. The theme is pre-1900. Examples are the settling of Texas, cattle drives, westward movement, Civil War, and post-Civil War.
- c. Chuck wagons are not required, but are encouraged.
- d. Modern items, such as ice chests, should be hidden during the competition to maintain a historically-accurate appearance. For example, they may be placed in a tent, covered with a canvas, or placed in a wooden box.
- e. If there is a medical necessity for a modern item (for example, a generator for a CPAP device), the team should inform the Sealy Area Historical Society so that the team is not penalized for this item.

6. General Competition Rules

- a. Winners will be announced in the Liedertafel Hall at 4:45 pm, Saturday, April 9, 2016.
- b. Preparation and cooking of food for entries may begin no earlier than 8:00 am on Saturday, April 9, 2016.
- c. Ingredients
 - 1) All ingredients used must have been available on the frontier before the year 1900.
 - 2) All ingredients must be prepared in the team's competition area during competition hours. This includes, but is not limited to, chopping, slicing, grinding, dicing, peeling, marinating, and combining. Pre-prepared items will be disqualified.
 - 3) Garnishing, if used, must be edible.
- d. Cook fires
 - 1) All entries must be prepared in/on cast iron over flames from natural wood or coals made from natural wood. There may not be any direct contact between the flames and food -- all heat must be transmitted through the cast iron.
 - 2) Each team must provide its own wood/coals.
 - 3) Gas flames are permitted ONLY for heating water for cleaning purposes.
 - 4) Fires may be directly on the ground or on a metal stand. If a fire pit is dug, the fire pit must be filled-in and leveled before departing the competition.
 - 5) Barbecue grills, pits, and trailers are prohibited.
- e. The Sealy Area Historical Society will have a fresh water supply available at all times. No washing/cleaning is permitted in the water supply area.
- f. Food safety
 - 1) Use safe food handling procedures.
 - 2) Tasting utensils must be washed before re-use.
 - Wash cutting boards between meats and vegetables to avoid cross-contamination. In the interest of health safety, teams will not be penalized for using synthetic cutting boards.
 - 4) Keep all cooked and uncooked foods at proper temperatures.
 - 5) Use separate containers for hand washing, preparation of ingredients, and washing utensils.

- 6) Avoid finger-licking. If fingers are inadvertently licked, hands must by thoroughly washed before handling foods.
- 7) Keep preparation area and all utensils clean and sanitary.
- g. Judging
 - 1) Entries will be judged on appearance, taste, aroma, quality, and overall appeal.
 - 2) Each team is responsible for delivering its entries to the judging area.
 - 3) All entries must be delivered to the judging area by the times specified in Section 7.
 - 4) Each team must provide quantities as described under Section 7.
 - 5) Judges have the option of using "mystery shoppers" to visit each team.
- h. Each team must provide its own cast iron, utensils, ingredients, and all other supplies/equipment.
- i. Battery-operated devices and electrical devices, such as mixers or blenders, are prohibited in the preparation of food entries.
- j. In addition to foods prepared for competition entries, teams that desire to do so may prepare other foods for team consumption or for demonstration to visitors.
- k. Teams are not required to provide samples to the public, but are not prohibited from doing so.
- I. No team may sell food to visitors unless that team registers as a vendor and sells in the designated vendor area.
- m. Alcohol brought in by a team must remain the in the team's competition area during all times that the event is open to the public.
- n. Enthusiastic interaction with the public is highly encouraged. One of the Sealy Area Historical Society's goals is to teach and excite the public about this time-honored tradition and skill. The Society wants the every team and the public to enjoy this competition and remember this aspect of our heritage. Every team member is encouraged to share cooking information, the passion, and knowledge.

7. Competition Categories and Category-specific Rules

- a. Each team may enter one item in every category, but is not required to compete in every category. Keep in mind that the scores from every category will be used to determine the overall Grand Champion.
- b. The term "protein" refers to any type of meat, fowl, fish, and other animal protein.
- c. The term "serving" refers to an adequately-sized portion to give the judge enough of a sample to experience and rate your entry.
- d. Main Course (meat dish or soup/stew)
 - 1) Entry must be protein-based.
 - 2) The Sealy Area Historical Society will provide the container for turn-in.
 - 3) Turn-in time is 2:00 pm on Saturday, April 9, 2016.
 - 4) Minimum turn-in quantity is three servings.
- e. Side Dish
 - 1) This entry may be any type of side dish prepared in a style characteristic of the pre-1900 period.
 - 2) The Sealy Area Historical Society will provide the container for turn-in.
 - 3) Turn-in time is 2:30 pm on Saturday, April 9, 2016.
 - 4) Minimum turn-in quantity is three servings.
- f. Dessert
 - 1) This entry may be any type of dessert characteristic of the pre-1900 period.
 - 2) The Sealy Area Historical Society will provide the container for turn-in.

- 3) Turn-in time is 3:30 pm on Saturday, April 9, 2016.
- 4) Minimum turn-in quantity is three servings.
- g. Best Theme/Appearance
 - 1) Teams will be judged based on their theme, historical accuracy, appearance, camp cleanliness, sportsmanlike conduct, and friendliness.
 - 2) Judging period will be from 8:00 am on Saturday, April 19, 2016, until the winners are announced at 4:45 pm on Saturday, April 19, 2016.
- h. Grand Champion
 - 1) This award will be based on the combined total of each team's scores from the food categories listed in the preceding paragraphs.
 - 2) If a team chooses to not enter a food category, that team's score for that category will be calculated as "zero".

8. Entry Fee and Prizes

- a. Entry fee
 - 1) The entry fee is \$20 per team.
 - 2) The entry fee includes entry into all categories.
 - 3) There is no admission fee to the Spring Picnic on Saturday. There will be a \$15 admission fee to the 1920s Vintage Fashion Show on Friday. The entry fee does not include admission to the fashion show on Friday evening.
- b. Prizes
 - 1) Prizes will be awarded for each category.
 - 2) Prizes are:
 - a) Main Course
 - 1st Place -- \$50 and plaque
 - 2nd Place plaque
 - 3rd Place plaque
 - b) Side Dish
 - 1st Place -- \$50 and plaque
 - 2nd Place plaque
 - 3rd Place plaque
 - c) Dessert
 - 1st Place -- \$50 and plaque
 - 2nd Place plaque
 - 3rd Place plaque
 - d) Best Theme/Appearance
 - 1st Place -- \$50 and plaque
 - 2nd Place plaque
 - 3rd Place plaque
 - e) Grand Champion
 - 1st Place -- \$100 and trophy

9. Camping & Lodging

- a. Team members may camp on the grounds Friday and Saturday nights, April 8-9, 2016.
- b. Only registered team members may camp in the competition area.
- c. Any team that chooses to camp in the competition area must camp within its assigned area.
- d. Motor home and travel trailer camping is permitted in the parking area.
- e. No hook-ups are available.
- f. No dumping of any type of waste is allowed.

g. A list of hotels will be available on the cook-off's Facebook event page at <u>https://www.facebook.com/events/1757137084514042/</u>, the Spring Picnic's Facebook event page at <u>https://www.facebook.com/events/422506227939404/</u>, and on the Sealy Area Historical Society's website at <u>www.sealyareahistoricalsociety.org</u>.

10. Registration

- a. Registration will be accepted on a first-come-first-served basis.
- b. The standard registration period closes on Wednesday, April 7, 2016. This registration period may close early if the capacity of the Liedertafel Hall grounds is met.
- c. Registration forms and entry fees received after such close of registration will be returned.
- d. Registration fee is refundable only if the event is cancelled or re-scheduled. The event will be cancelled or re-schedule only in the event of extreme weather.
- e. Mail the completed Release of Liability and Indemnity Agreement (pages 6 and 7 of this document) to:

Sealy Area Historical Society (Attn: Spring Picnic/Cast Iron Cook-off) P. O. Box 585 Sealy, TX 77474

- f. As an alternate, a scanned copy of the completed Release of Liability and Indemnity Agreement (pages 6 and 7 of this document) may be E-mailed to <u>nnaron@gmail.com</u> and payment made via PayPal. Instructions for payment via PayPal will be listed on the Sealy Area Historical Society website at <u>www.sealyhistoricalsociety.org</u>. The original completed Release of Liability and Indemnity Agreement must be presented upon arrival.
- g. If it becomes necessary to replace a team member after registration, the new team member must complete and submit a Release of Liability and Indemnity Agreement, which will be attached to the original Release of Liability and Indemnity Agreement. There will be no fee associated with this additional Release of Liability and Indemnity Agreement.

11. Additional Information

- a. Sealy Area Historical Society website: www.sealyhistoricalsociety.org
- b. Cook-off's Facebook event page: https://www.facebook.com/events/1757137084514042/
- c. Spring Picnic's Facebook event page: https://www.facebook.com/events/422506227939404/
- d. Society President: Nancy Naron, 832-492-4244, nnaron@gmail.com
- e. Cook-off Coordinator: Mark Stolarski, 979-877-5254, Mark.Stolarski@gmail.com
- f. Mailing address: Sealy Area Historical Society, P. O. Box 585, Sealy, TX 77474

Print or type all information except signatures and initials. This is a 2-page form.

Team Name:					
Chief Cook:		Date:			
Phone:	E-mail:				
Address:					
City:		State:	Zip:		

Release of Liability and Indemnity Agreement

1. In consideration, the receipt and sufficiency of which is hereby acknowledged, for being allowed entry into and participation in any and all activities (the "Activities") associated with the Cast Iron Cook-off hosted by the Sealy Area Historical Society (the "SAHS") and to the fullest extent permitted by law, the undersigned, individually and on behalf of his/her family, heirs, administrators, executors and assigns, hereby enters into this Release of Liability and Indemnity Agreement (this "Agreement"). This Agreement shall remain in effect indefinitely.

2. ACKNOWLEDGMENT OF RISKS: The undersigned recognizes and understands that there are risks associated with his/her participation in the Activities including, but not limited to, bodily injury or death to persons and theft, damage, or destruction to property.

3. RELEASE FROM LIABILITY: The undersigned hereby releases, acquits, and forever discharges and shall defend, indemnify, and hold harmless SAHS, its subsidiaries and affiliates, and its present and former directors, officers, employees, agents, and representatives and the respective heirs, administrators, executors, successors and assigns (collectively, the "SAHS Parties" or individually, an "SAHS Party") from any and all claims, causes of action, suits and/or demands for personal injury, death, or property damage, accrued or to accrue in the future, known or unknown, (collectively, "Claims") relating to or arising out of any negligent, grossly negligent and/or intentional or unintentional acts on the part of the undersigned in connection with his/her entry into and participation in the Activities. Without limiting the foregoing, the undersigned agrees that the SAHS Parties shall not be liable to him/her, his/her family, heirs, administrators, executors or assigns for Claims arising from or related to the undersigned's entry into and participation in the Activities.

4. AGREEMENT TO DEFEND, INDEMNIFY AND HOLD HARMLESS: The undersigned agrees to defend, indemnify, and hold harmless the SAHS Parties against the consequences of the SAHS Parties' own negligence, regardless of whether such negligence was the sole, proximate, or producing cause of the claims; provided, however, that the duty of the undersigned to defend, indemnify and hold harmless the SAHS Parties shall extend only to Claims arising directly or indirectly

Every team member and adult guardians of minor team members must initial below under the member number assigned to that member on the next page.						
Team Member #:	1	2	3	4	5	6
Initials:						
Adult Guardian's Initials:						

from the undersigned's entry into and participation in the Activities. As used herein, "indemnify" means to agree to assume the SAHS Parties' liability in a situation, thereby relieving them of responsibility and/or reimbursing the SAHS Parties for Claims asserted against them.

5. PHOTOGRAPH/INTERVIEW RELEASE AND INDEMNITY AGREEMENT: The undersigned grants permission to be photographed and/or interviewed in connection with the Activities. The undersigned understands that any such photograph or interview may be used by SAHS for television, film, video, visual, graphic or printed media. The undersigned agrees to release and indemnify SAHS with respect to any Claims related to the usage of such photographs or interviews by the SAHS Parties or any media.

6. As further inducement to SAHS to permit the undersigned's entry into and participation in the Activities, the undersigned represents that he/she thoroughly and completely understands that this is a complete and final release and indemnity agreement, that he/she is freely and voluntarily entering into this Agreement, and that no representations, promises or statements made by the SAHS Parties, or any agent, attorney or other representative of an SAHS Party has influenced the undersigned in causing him/her to sign this Agreement. The undersigned understands that this Agreement shall be binding on his/her heirs, executors, successors and assigns, that the Agreement will be governed by the laws of Texas, and that jurisdiction and venue for resolution of any dispute regarding this Agreement shall lie in a Texas State Court in Austin County, Texas. If any part of this Agreement is determined to be invalid or unenforceable, it does not affect the validity of the remainder of this Agreement. The undersigned agrees to the terms and conditions above, and acknowledges receipt of this Agreement.

Receipt of Competition Rules

The undersigned (and the undersigned adult guardians of minors), acknowledge receipt of Competition Rules contained on pages 1 through 5 of this document, have read the rules, and agree to abide by all the rules of the Cast Iron Cook-off.

Team Member #	Printed Name	Signature			
1					
2					
3					
4					
5					
6					
	Signatures of Adult Guardians for Minors				
for member #					
for member #					
for member #					
for member #					