

2020 MONTANA WINTER FAIR * CELEBRATING 75 YEARS!

DUTCH OVEN COOK-OFF

Saturday, January 25

Trade Center
Fergus County Fairgrounds
Hwy 191 North

Schedule

9:00 am- Registration
10:00 am- Cooking
12:00 pm- Judging
Tasting immediately following the judging.
Donations welcome

Superintendent

Ed Hanson
406-366-9879
edspottedhorse@gmail.com

Registration

Registration forms can be found online at
MontanaWinterFair.com
Please print and bring with your entry on the day
of the event.
There are no fees for this event
***Please see Food Safety Requirements below*

Classes

Class 1: Dutch Oven Cooking: Solo or 2-person teams
Lot 1: Main Dish
Lot 2: Side Dish
Lot 3: Dessert
Lot 4: Sourdough

Prizes

\$50 cash award for Tasters' Choice
\$40 cash award for 1st place in each lot

Rules

The Montana Winter Fair Dutch Oven Cook-off is an open, judged competition.

1. Food should be prepared and ready to cook on site.
2. Please bring your own cooking set-up.
Charcoal will be provided.
3. After judging, all food will be served to the public.
At this time the public will be invited to vote for Tasters Choice.
4. No wild game.
5. Coals must be kept off the floor, we cook inside.

FOOD SAFETY REQUIREMENTS

CENTRAL MONTANA HEALTH DISTRICT

Each participant of the Dutch Oven Cook-off, Chili Cook-off & Cinnamon Roll Bake-off food contests must:

- Wash hands in warm water and with soap before preparing and cooking the entry, after working with raw meats and/or raw vegetables, before serving the entry and in between each preparation or cooking task.
- Prepare and cook chili the day of the event.
- Obtain all ingredients and foods from an approved source, such as the local grocery store or licensed food service provider.
- Prepare raw meats separately from cooked or ready to eat foods.
- The entry contains no wild game meat. Montana law prohibits serving wild game meat to the public.
- Clean and sanitize all food contact surfaces, such as cutting boards, serve ware and countertops, after each task, with a solution of one capful of bleach in a gallon of warm water.
- Heat all potentially hazardous foods to a temperature of at least 165° F.
- Cook foods to required internal temperature.
- Use a metal stem-type thermometer that goes from 0° F to 220° F to determine temperatures. Keep a temperature log.
- Sanitize the thermometer with an alcohol swab between uses.
- Keep hot foods at a temperature of at least 135° F until served.
- Practice safe food handling practices when preparing, cooking and serving the food.