

## DUTCH OVEN COOK-OFF

### Saturday, January 29

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  
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### Registration forms at [MontanaWinterFair.com](http://MontanaWinterFair.com)

(Please print and include with entry on day of event)  
*\*\*Please see Food Safety Requirements below*

### Fee

There is no registration fee for this event

### Prizes

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

### 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

### 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.