

Boudin Cook-off Sponsored by **BoudinLink.com**

October 19, 2013 -Park Sans Souci, Downtown Lafayette

TEAM NAME: _____

ENTRY FEE & CATEGORIES

The entry fee is \$75 for the first category and \$25 for each additional category selected.

Boudin does not need to be made on-site, but it must be cooked/heated on site.

*This event is intended to feature boudin for people who attend, so each team must enter in the Traditional category.

Check each category you would like to enter.

Traditional Cajun Pork Boudin - In this category the only meat in the boudin can be pork and the link should include some amount of rice. The link must be steamed or boiled (not grilled, not smoked) min. of 75 lbs (150 lbs is suggested) of boudin should be prepared. Teams must provide samples of their Traditional Pork Boudin to ticket holders.

Specialty Boudin - This includes whatever specialty boudin you may have (for example: seafood, smoked or grilled traditional boudin, chicken, shrimp, alligator, crawfish, duck, or even a dessert boudin). 40 lbs of boudin should be prepared. Teams must provide samples of their Specialty Boudin to ticket holders.

Unlinked - This includes anything made with boudin as a primary ingredient such as boudin balls, stuffed peppers, boudin and pasta, boudin egg rolls, boudin stuffed pork chops. The key is that the boudin is used as a component in a dish/item. There is no minimum amount, but there must be enough for judging. Teams may sell samples of their "unlinked" boudin creation (suggested price is \$1-\$2).

NOTE ON SAMPLE SIZES

Boudin samples must fit into a provided small sample cup. By adhering to the sample cup rule, we can provide the public a decent sample, and maintain some control on the amount of boudin that you will sample.

REIMBURSEMENT

Teams will be reimbursed 25 cents per ticket collected over their Traditional and/or Specialty category requirements. The First 75 lbs in Traditional and 40 lbs in Specialty is considered a donation to the cook-off. This will allow you to recoup much of the expense of the boudin.

Team contact: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone #s _____

Email: _____

Items you would like to sell: _____

Mail application along with check or money order to:

**BoudinLink L.L.C.
133 Twin Oaks Blvd.
Lafayette, LA 70503**

Official Website: www.BoudinCookoff.com

Email: Linksters@boudinlink.com

In no case shall Boudinlink L.L.C. and Preservation Alliance of Lafayette (PAL), or its agents, servants or employees be liable for any accident, damage, theft or any other loss to any person or property, employed by or in the possession of Vendor, while on the grounds or in the area of the Boudin Cook-off whether such occurs during preparation, occupancy, removal or otherwise. Vendor shall save and hold harmless Boudinlink L.L.C. and PAL and all employees, agents, subcontractors, and officers thereof against any and all liability, damage, loss, claims, demands, suites, judgments or sums of money to any party accruing against Boudinlink L.L.C. and PAL which arise out of or are connected with, or are claimed to arise out of or be connected with, the performance or non-performance of this agreement by the Vendor, or any of their agents, while engaged in or about or in connection with the vending services hereunder performed by the Vendor.

PARTICIPANT INFORMATION

ENTRIES:

- No entries will be accepted after the September 20, 2013 cut-off date.
- Only the first 25 teams will be accepted. If your application cannot be accepted, your entry fee will be returned to you by mail with your notification that the event is closed.

PARTICIPANTS

Contestants must provide the following:

- 10x10 tent with table(s) for booth.
- Banner with team name prominently displayed.
- 75 lbs of Pork Boudin for sampling to attendees (in the Traditional category).
- 30 lbs of non-pork boudin for sampling to attendees (in the Specialty category).
- Sample size portions of each category for judging purposes.
- Cooking apparatuses and fuel (one 110 volt outlet will be provided for electricity).
- Fire extinguisher.

FACILITIES/EVENT

- Contestants may begin setting up their booths on Saturday, October 19th at 7:00 A.M. Teams will be provided with a 12x12 space. Let us know if you need more space.
- The event is free and open to the public. People who want to sample the boudin will purchase tickets which will entitle them to a sample portion of your boudin or specialty boudin (while supplies last).
- Teams may sell other food items or other items such as T-shirts, spice blends, etc. (please let us know what else you will sell).
- Teams may not sell beverages.
- Sample cups and napkins will be provided to teams.
- People who have purchased tickets will be entitled to sample the contestant's boudin offerings and will be encouraged to vote in the *People's Choice Award*.

CATEGORIES

- **Traditional Cajun Pork Boudin** - In this category the only meat in the boudin can be pork (in whatever form you desire) and the link should include some amount of rice. The link must be steamed or boiled (not grilled, not smoked). 75 lbs of boudin should be prepared.
- **Specialty Boudin** - This includes whatever specialty boudin you may have (for example: seafood, smoked or grilled traditional boudin, chicken, shrimp, alligator, crawfish, duck, or even a dessert boudin). 30 lbs of boudin should be prepared.
- **Unlinked** - This includes anything made with boudin as a primary ingredient such as boudin balls, stuffed peppers, boudin and pasta, boudin egg rolls, boudin stuffed pork chops. The key is that the boudin is used as a component in a dish/item. The sky is the limit.
- **More than one submission in a category** – There will be a \$25 fee for additional entries.

AWARDS/JUDGING

- **People's Choice Award** = First, Second.
- **Traditional Cajun Pork Boudin** = First, Second, Third
- **Specialty Boudin** = First, Second, Third
- **Unlinked** = First, Second, Third
- **Judging** – This event will be judged by independent judges representing different regions and interests. Great effort will go into selecting judges who promise a fair and even handed treatment of the tasting considerations. In general, the items will be judged on a variety of factors including taste, texture, ingredients, spiciness, and presentation. Individual judges will appreciate and value different things about different links. Their combined scores will determine the winners. The reviewers from boudinlink.com will not serve as judges at this cook-off.

If you need any specific assistance feel free to write what you need on the application itself or call Dawn or Bob Carriker at 337-993-2207 or email us at Linksters@boudinlink.com. We look forward to seeing you at the cook-off!

www.boudincookoff.com

(Revised and updated: April 30, 2013)