



Crawfish King Cook-Off May 12, 2017 • Downtown Baton Rouge

2017 Crawfish King Cook-off Team Rules and Regulations

Team Requirements and entry information

- The competition will be limited to a maximum of 45 teams based on very limited location space in 2017. A waiting list has been compiled in case a team drops out. Team tent locations at the event is determined by event directors.
- Each team will be limited to a maximum of five people with one person (of the 5) assigned as team captain. All other team support will need to go through ticket purchase for entry. Team Captains are responsible for the team members.
- This event is Rain or Shine and entry fees are non-refundable.
- Team members must be 21 years or older
- All team participants must sign the “Team Participation & Liability Waiver” prior to event day
- Teams must be confirmed and paid **May 12, 2017**. The entry fee is \$550. For this entry fee, the team will gain entry to the competition and will be provided with 10-12 sacks of crawfish and fixings (potatoes, onions) to boil throughout the event

Team Rules and Regulations

- a. Teams will boil **10-12 sacks** this year and will need to bring enough seasoning, propane, etc to accommodate the crowd attendance
- b. Teams can bring larger pots and/or have 2 pots, but all items must fit with designated team area
- c. All teams can cook appetizers, lunch, or other items for during the day before the event opens, but not required. Use of grill/burner is okay, however, no electricity will be provided and generators are not allowed.
- d. Due to very limited team spots and a waiting list of interested teams, only amateur teams will compete this year. Team Captain Meeting is required again, and dates still TBD. At the meeting, we'll review the event, safety requirements, event layout/map, and schedule load in times.
- e. We anticipate boiling 15,000lbs at this year's event.
- f. Please share your participation with friends and family and connect with us on Facebook/Twitter: Crawfish King Cook Off
- g. Each wristband is \$21 before and \$26 at the gate (Kid's 10under - \$10). Tickets will be available now at www.crawfishkingcookoff.com

Effective 4/1/16, certain changes enacted by Acts 25 and 26 of the 2016 First Extraordinary Session of the Louisiana Legislature have required Junior Achievement to charge sales tax on certain transactions.

- Teams will receive 10-12 sacks of cleaned, ready to boil crawfish from event-selected vendor.
- No restrictions will be made on seasoning, spice use, or boiling methods given all safety measures are adhered to.
- Each team area will be provided one 6' table and 2 chairs, live, ready to boil live crawfish and fixings.
- Each team is responsible for their equipment and utensils to both boil and serve its crawfish to the public. Examples of utensils and equipment include, but are not limited to, boiling pots, boiling baskets, propane, ice chests, ice, burners, knives, chopping boards, tables, chairs, garbage bags, etc...
- Each team should provide its own **10L x 10W pop-up tent** to serve as its working, boiling, and serving area.
- Only team members are allowed in the tent throughout the event.

- CKC will provide crawfish tables in general eating area and/or containers for serving crawfish to the public
- Propane tanks or fuel tanks shall be in good working order and within code as per federal & state regulations.
- Each team is responsible for transporting its own equipment, supplies, pots, etc. and will be assigned a load-in time and location prior to the event. Dolly and carts are recommended.
- Each team must have a **portable fire extinguisher** at their boiling site.
- Each team will be provided a 4 foot by 4 foot piece of plywood or other material to protect the area
- Competition officials will supply water and draining directives for each boiling area.
- Team cooperation and good sportsmanship is encouraged and greatly appreciated.
- No electrical power will be supplied and generators are **not** allowed in the space.
- Teams may bring their own coolers into the cook-off area for their own consumption only.
- All team serving areas must boil a minimum of eight (8) sacks crawfish provided by CKC event directors and have available to the general public for sampling by time of judging on the day of the contest.
- The team serving areas must be staffed by team members or their associates b/g at 1:00pm 'til the end of the event.
- Admittance will require a CKC official event wristband. No admittance without wristband.
- Teams will be judged on the **first boil** only. Two trays of crawfish should be delivered to the judge's tent at designated time for judging. Event directors will supply your containers to submit for judging the day of the event.
- Team Associates shall remain in their serving areas distributing crawfish to the general public until their supply of crawfish is depleted.
- Each team is responsible for maintaining clean and safe boiling and serving areas.
- IMPORTANT: Dumping of crawfish pots onto grass or in unauthorized areas is strictly prohibited. Care must be taken to avoid spills. Crawfish peels should be thrown in garbage bins.
- Each team is responsible to clean up their booth area after the cook-off is over. No items can be left on in the area after the event to prepare for pressure washing team.
- Teams **MUST** be prepared to stay until the event is over at 8:00pm.

For questions about these regulations or about the event, please contact event director:

Jennifer Scripps, jscripps@jabatonrouge.com

or by phone at 225.928.7008.