

BOUDIN COOK-OFF SPONSORED BY BOUDINLINK.COM

October 16, 2010 - Park Sans Souci, Downtown Lafayette

TEAM NAME: _____

ENTRY FEE & CATEGORIES

The entry fee is \$50 for the first category and \$20 for each additional category selected.
Boudin does not need to be made on-site, but it must be cooked/heated on site.

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) 75 lbs 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). 30 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

This year's teams will be reimbursed 25 cents per ticket collected over their Traditional and/or Specialty category requirements. 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: _____

Boudin Team:

1. _____ 3. _____

2. _____ 4. _____

Mail application along with check or money order to:

**BoudinLink L.L.C.
116 Valencia Dr.
Lafayette, LA 70506**

Official Website: www.BoudinCookoff.com

Email: Linksters@boudinlink.com

PARTICIPANT INFORMATION

ENTRIES:

- No entries will be accepted after the September 25, 2010 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 (if entering the Traditional category).
- 30 lbs of non-pork boudin for sampling to attendees (if entering the Speciality 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 16th 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 \$20 fee for additional entries.

AWARDS/JUDGING

- **People's Choice Award** – Along with every \$5 block of tickets, attendees will be given 5 "People's Choice Nominations." They may allot their nominations however they see fit (all to one or divided among their favorites). The team with the most nominations will earn the People's Choice Award. Gold, Silver.
- **Traditional Cajun Pork Boudin** = Gold, Silver and Bronze
- **Specialty Boudin** = Gold, Silver and Bronze
- **Unlinked** = Gold, Silver and Bronze
- **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 attach an additional sheet or call Dawn or Bob at 337-993-2207. We look forward to seeing you at the cook-off!

www.boudincookoff.com

(Revised and updated: March 17, 2010)