



- **COMPETITORS ENTER AT THEIR OWN RISK**
- **JUDGES' DECISIONS ARE FINAL**
- **NO FIRES TO BE LIT BEFORE 8:00AM ON SATURDAY MORNING**
- **TEAM MEETING WITH OFFICIALS AT 7:30AM SATURDAY MORNING – COMPULSORY FOR 1 TEAM MEMBER AT A MINIMUM, TO ATTEND**

- **Team Registration fee is \$75 per team** and includes, 2kg leg of lamb from Orroroo Meat Co., 1kg Flinders Ranges Premium Grain High Protein Flour, wood (additional can be purchased), site fee and entry into either the 'Shed Hand' or 'Shearer's Cook' competition. Ingredients can be collected Saturday morning at Team Meeting. Entry fee is (\$10 per adult, no charge school age children).
- **Team Registrations close 5pm, 5th July 2023.**
Maximum 6 people per team. Registrations via Eventbrite, online only.
- **Competitors under 18 years of age** must have a nominated responsible adult in charge at all times during cooking.
- **One dish** per meat or flour category, per team is to be plated and presented to the judges as a single serving. Leftover food is to remain the property of contestants, but is NOT to be sold to anyone.
- **Each entry will be judged** according to a set criteria (see below) at a determined location at staggered intervals (to be advised the morning of the competition). Points for each category will be awarded for 1st, 2nd and 3rd. Once both meat and flour categories have been critiqued by the judging panel, points will be tallied and winners of the Shed Hand and Shearer's Cook categories will be announced at the awards ceremony, along with other prizes for the day.
- **There will be a prize for best 'themed' team**, so we encourage you to let your imagination run wild! We also encourage you to interact with crowd who will be interested in what you are cooking.

ROASTING IN THE ROO CAMP OVEN COOK OFF COMPETITION RULES & GUIDELINES



THE NITTY GRITTY

- **All entries are to be cooked on site, at your designated team area.** Judging includes taste, presentation and cleanliness.
- **All entries are to be cooked in a camp oven/dutch oven,** using only a campfire. No exceptions.
- **Firewood will be provided for cooking purposes only.** There will be additional wood available to purchase (funds going to community group).
- **Organisers will have the final say in all matters of safety.** However team members are responsible for the safety of their 6 registered team members and others within their cooking site at all times.
- **It is imperative that competitors maintain a high level of cleanliness and safe food handling practices** throughout their cooking site at all times during the competition.
- **Enclosed footwear** must be worn at their cooking site at all times during the competition. Thongs and sandals are NOT permitted at any time. Failure to adhere to this rule will result in loss of points or disqualification at the discretion of scrutineers.
- **Teams can register** for either the **'Shed Hand' (Beginner)** or **'Shearer's Cook' (Pro)** categories.
- **All teams must prepare 1 lamb-based dish and 1 flour-based dish** for judging (2 in total).
- **All teams must use provided lamb and flour** in their respective final dishes, if not, presented dish will be immediately disqualified.
- **Pre-packaged ingredients** are not to be used in teams' final dishes, this includes (but is not limited to) gravy, pastry, premixed bread mixes, tinned fruit or frozen vegies etc. Herbs/spices, dried fruit, curry powders, baking powders, salt and pepper etc. CAN be used.
- **Teams must come prepared** with everything they need for the competition on the day, this includes ingredients, fridges/eskies, cooking utensils, camp oven/dutch oven, gloves, tables/chairs/shade, shov-els etc.
- **Modern cooking aids/appliances** are not to be used at any stage in the competition, this includes (but is not limited to): laser thermometers, blenders, food processors, electric mixers. No generators, please! We are looking for authentic 'bush' style cooking and dishes. Baking paper, alfoil, trivets are ALLOWED.
- **Teams/competitors** are not to sell pre-made food or food that has been made during the day.

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JUDGING CRITERIA

The judging will be conducted by a panel of Outdoor Cooking and Food Trade experts. Teams will be required to present their food as a single serve at a specified, staggered time Points will be allocated for;

1. TASTE
2. PRESENTATION
3. CREATIVITY
4. "WOW" FACTOR
5. CAMPFIRE MANAGEMENT (HEAT CONTROL)

OTHER

- **Team registration fees and event entry fees** are to be purchased online
- **No BYO alcohol into Event confines** from 11am Saturday 8 July until 1am 9 July. A fully licenced bar will be available for you to purchase your drinks. In the spirit of it being a volunteer led event to raise funds for our community, we thank you in advance for respecting that.
- **If you do not wish to have your photo taken** for promotional purposes during the event, please make this known to a member of the organising committee at your earliest convenience.
- **Being our first event, guidelines are subject to change.** Please email lisa.slade@orraroo.sa.gov.au to sign up for email updates, or "like us" on the socials to receive the most up to date and relevant information as we get closer.

We strongly recommend you to 'stay and play' local while you are here.

We are a small and passionate community who work together to support our local small businesses and clubs and we really appreciate your support.

Accommodation

Available at various locations which can be found here: <https://visitorroroo.com.au/stay/>

Free camping

Available onsite at the Orraroo Rec Ground, no powered sites, access to communal shower/toilet facilities. **Bookings essential.** Please contact Paul Gameau via email on: pgameau@yahoo.com.au for bookings, or if you have any questions. There will be a noise curfew Friday night after 10pm.

WE CAN'T WAIT TO SEE YOU IN JULY!