



3RD ANNUAL HANNAN GUMBO COOK-OFF
SATURDAY, JANUARY 25, 2020 • 12PM – 3PM
Hosted by the AHHS Alumni Association

TEAM REGISTRATION
DEADLINE TO SUBMIT: JANUARY 6, 2020

REGISTRATION FEE: \$50 PER TEAM

LATE REGISTRATION FEE: \$75 PER TEAM

- LATE REGISTRATION AVAILABLE UNTIL 1/17/20
- EVENT T-SHIRTS NOT GUARANTEED

COMPETITION INFORMATION:

- MANDATORY CHEF MEETING AT 8:30 AM
- SET-UP & COOKING BEGINS AT 9:00 AM
- MUST COOK A MINIMUM OF 5 GALLONS OF GUMBO OF YOUR CHOICE ON-SITE
- TASTING IS OPEN 12 PM – 3 PM
- JUDGING WILL TAKE PLACE AT 2 PM / AWARDS GIVEN AT 2:45 PM

TEAM NAME: _____

Team Chef: _____ **T-Shirt Size:** _____

Telephone: _____ **Email:** _____

Team Sous Chef: _____ **T-Shirt Size:** _____

Team Sous Chef: _____ **T-Shirt Size:** _____

Team Sous Chef: _____ **T-Shirt Size:** _____

Are members of your team alumni of AHHS? Yes _____ No _____

If yes, what is your graduating year/s? _____

If no, what is your affiliation with Hannan? _____

Make checks payable to “Archbishop Hannan High School”
Mail form to AHHS, Attention: Alumni Department
71324 Highway 1077, Covington, LA 70433
or email to ksiemann@hannanhigh.org.

The Archbishop Hannan Alumni Association is an organization of alumni and friends who collaborate for the purpose of reuniting alumni while sustaining and fostering relationships within the Archbishop Hannan Community through social, charitable, educational, and spiritual activities, thus helping to support the vision and mission of the school.



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TEAM RULES

EVENT LOCATION & TEAM SPACES:

The event is located at Archbishop Hannan High School in Covington. Each team will have a 10x10 space. One table per team will be provided, and teams must furnish their cooking equipment, including gas cookers and any electricity needed via generators. Each team must have an inspected fire extinguisher.

SUPPLIED ITEMS:

The AHHS Alumni Association will provide sampling bowls, tasting utensils and napkins. These supplies will be provided Saturday morning upon check-in at the Chef's Meeting.

GUMBO PREPARATION:

Gumbo must be prepared on-site. Ingredients such as protein, veggies, stock and rice may be prepared in advance. In addition, the roux can be prepared in advance.

Each team must prepare a minimum of 5 gallons of gumbo and must provide your own rice. Teams must bring their own ladles for serving gumbo and are required to provide samples (approximately 4oz) of their gumbo to the public in the provided sampling bowls.

Other than gumbo, no outside food or drinks may be sold to the public. The AHHS Alumni Association will provide beverages and other concessions for sale during this event. Teams are responsible for all ingredients and expenses of their gumbo.

TEAM CHEFS:

Each team will designate a team Chef who will be responsible for attending the Chef's Meeting, heading gumbo preparation, seeing that each assigned area is kept clean and providing the judging samples. Teams are responsible for their own garbage and should dispose of garbage in the designated cans in the cook-off area. All areas must be picked up and cleared by 3:30 p.m.

CHECK-IN & CHEF'S MEETINGS:

There will be a mandatory Chef's Meeting at 8:30 a.m. All Team Chefs must attend in order to check-in and review rules. Setup begins at 9:00 a.m. Teams can begin cooking as soon as they have checked-in and are setup to cook. The Cook-Off will be open to the public at 12 p.m. and sampling will begin at that time.

JUDGING & AWARDS:

Judging will take place at 2:00 p.m. by local judges, and winners will be announced shortly after. Three judging samples must be provided and submitted to the judging table by 2:00 p.m.. Awards will be given for Judges Choice & Fan Favorite. Awards are TBD.

DEADLINE:

Registration & payment must be received by **January 6, 2020**. There will be no refund for cancellation.