



www.houstonparrotheadclub.com

**Houston Parrot Head Club (HPHC)
5th Annual Charity Gumbo Cook Off**

THE “National Gumbo Cook Off of Texas”

Proceeds will benefit:

Special Pals

Entry Form

When: Saturday March 3, 2012
Where: The Bayou Sports Bar & Grill
6011 Addicks-Satsuma Rd
(281) 855-7771

Entry Fees: \$50 per Cooking Team
Make Checks Payable to:
HPHC (Houston Parrot Head Club)

Count us in!!!

NAME OF TEAM: _____

For More Information call:

TEAM MANAGER: _____

Phil Swift (713) 966-1778

TELEPHONE NUMBER: _____

EMAIL ADDRESS: _____

Please email your entry to: fins@houstonparrotheadclub.com
OR

Please mail your entry to: HPHC
P.O. Box 2592
Cypress TX 77410-2592



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**NO OUTSIDE BEER OR WINE BEVERAGES ALLOWED PLEASE!
BYOB LIQUOR ONLY.
SET UPS CAN BE PURCHASED**

GUMBO COOK-OFF TEAM RULES

- 1. All ingredients must be cooked on the premises. Each team is responsible for providing their cooking equipment, tents, tables, chairs, propane cooker, tasting bowls, etc.**
- 2. Set-up begins at 7:00 am...The gumbo judging will begin at 1:00 pm and the winners will be announced at 3:00 pm.**
- 3. \$50 Team entry fee.**
- 4. Judges will be randomly selected.**
- 5. Trophies will be awarded for:**
 - **1st place through 5th place for Best Gumbo**
 - **1st place for “Showmanship Award” for Overall Best Team—To include but not limited to: best team name, best decorated, most team spirit, etc.**
 - **Best Breakfast!**
- 6. There will be beer and wine available on the premises, so please no outside beer or wine will be allowed.**
- 7. Gumbo will be judged based on Color, Aroma, Consistency, Taste and Aftertaste. Please see the attached sheet on how your gumbo will be judged.**
- 8. Let’s have a lot of fun and raise some money for Special Pals!!!**



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How Will Your Gumbo Be Judged?

Your Gumbo will be judged on 5 criteria: color, texture, aroma, taste and aftertaste. Ok, so what does that mean?

Color: The ideal concoction should be a deep, rich red, not too brown, not too orange. “The chemistry is tricky”.

Texture: Gumbo gravy should be velvety smooth and “sorta thick, but not too much.” Not solid as oatmeal, watery as soup, or grainy as the Sahara.

Aroma: Quite simply, it should smell good. “It’s awful hard to swallow if it don’t smell right!!!”

Taste: Obviously, the gumbo should taste good. But this is the most subjective of the criteria. “It all depends on what you like.”

With both Taste and Aroma, “the essence of gumbo is sort of pungent, spicy mixture of the ingredients.” No one element should stand out too strongly. Balance is the key.

Aftertaste: Gumbo should have a subtle, lingering spiciness that gently dissipates. “You don’t want it to bite you in the ass and refuse to let loose.”

Quite simply, your gumbo should look like gumbo, smell like gumbo, taste like gumbo and leave a smile on your face!!!

Have a great time and good luck!!!

NATIONAL GUMBO COOKOFF



OF TEXAS



March 3rd, 2012

PRESENTED BY

The HOUSTON PARROT HEAD CLUB

THE BAYOU SPORTS BAR & GRILL

PROCEEDS TO BENEFIT



Special Pals



LIVE MUSIC BY

SOUTHBOUND

SATURDAY, MARCH 3RD

**THE
BAYOU
SPORTS BAR
AND GRILL**

**6011 ADDICKS SATSUMA
HOUSTON TX 77084
(281) 855-7771**



**COOKING TEAM ENTRY FEE
\$50.00**

**SCHEDULE OF EVENTS
7:00 AM – GATES OPEN FOR
COOKING TEAMS
12:00 PM – LIVE MUSIC BEGINS
SOUTHBOUND
1:00 PM – GUMBO JUDGING
3:30 PM – AWARDS
PRESENTATION**

**- SILENT AUCTION -
- LIQUOR WAGON RAFFLE -**

FOR MORE INFORMATION AND TEAM REGISTRATION FORMS CONTACT:

PHIL SWIFT

**FINS@HOUSTONPARROTHEADCLUB.COM
(713) 966-1778**

OR VISIT

WWW.HOUSTONPARROTHEADCLUB.COM