

LA PINE FRONTIER DAYS

La Pine, Oregon

1976 - 2026

Half a Century of Hometown Spirit!



"PRAIRIE CHALLENGE" Dutch Oven Cook-off

50th Anniversary Edition ~ July 3, 2026

Team size up to 3

Prizes in each:

Main Dish

Side Dish

Dessert

~

1st Prize \$100

2nd Prize \$50

3rd Prize Ribbon

~

PEOPLE'S

CHOICE

EACH DISH

\$50

~

Fee: \$30 per team

Dishes should be recipes that
would have been cooked
On the Prairie

~

Entrants are encouraged to
dress & decorate accordingly
*Special prizes to be awarded to
the most creatively decorated
"cook site" AND most
Authentic recipes*

SET UP

Entrants may begin their set-up starting at

11:00AM Friday, July 3rd

Cooking will begin at 1:00PM

JUDGING &
PUBLIC
TASTING

~

5:00PM
DISHES
PRESENTED
TO JUDGES

5:30PM
PEOPLE'S
CHOICE

6:30PM
AWARDS

OUR PROUD SPONSOR ...

PMM
PONDEROSA & MOUNTAIN MEN
OF THE NORTHWEST



The 50th Anniversary Prairie Challenge Dutch Oven Cook-off will be held

Friday, July 3rd, 2026

Site set-up can begin at 11:00am...Cooking will begin at 1:00pm

Dishes will be presented to the judges at **5:00pm**

Entrance Fee: \$30.00 per team

Recipes for the cook-off are due by June 19 to be included in Commemorative Cookbook

GENERAL RULES

1. Teams can prepare one, two or all dishes. Dishes will be judged alone, the scores will not be combined, and entries can be main dish, side dish or dessert. Dishes must be large enough to provide judging samples, as well as 30 additional samples per dish for the "People's Choice" judging, and tasting tickets.
2. Teams consist of min. two, max. three, members, and teams with members under the age of 18 must be accompanied by an adult, *though all team members may be under 18*.
3. One team member, or a Frontier Days volunteer, should always remain in the cooking area. All dishes must be prepared entirely at the competition. Ingredients cannot be re-cooked, sliced, marinated, etc. beforehand, including garnishes. Store purchased packaged ingredients such as soups or sauces are allowed. Judges will be given a copy of the recipe which must include all ingredients.
4. All cooking must be done in a Dutch oven (though multiple ovens may be used, even for just one dish) and everything cooked must be presented to the judges in a **Dutch oven or on a Dutch oven lid**, with exception of excess gravies, sauces, and/or cooked garnishes specified in the recipe. Removing burnt or undercooked sections of food will lead to disqualification.
5. Charcoal will be started and provided by the cook-off committee, just let them know how many briquettes you need approx. 5 min before you need them. Please provide a metal bucket and tongs for transporting hot coals. If you want to fire your own coals in your cook area you may do so.
6. Each team must bring all their competition equipment, including a Dutch oven cooking table. One 6 or 8 foot prep table will be provided for each team. You will have an approx. 10x10 space under cover, all your equipment must fit within this space. A hand-washing area will be provided.

The cook-off is a demonstration of the art of Dutch Oven cooking. We ask that entrants use recipes, and even techniques, that are period sensitive, those that would perhaps have been cooked by our forefathers on the prairie or their frontier homes. Entrants are also asked to dress in pioneer or western dress; their cooking area can be decorated in a manner befitting a pioneer or frontier site. Entrants are asked to share cooking techniques and recipes with spectators, and share their enthusiasm for Dutch oven cooking.

Entrants will be judged by the Field Judges on their manner of cooking and cleanliness, spectator interaction, and presentation of the dishes. Judging will be on the appearance, quality, authenticity and taste of the dishes. See back for more comprehensive judging criteria. Prizes will be awarded after the judging period has ended and scores are tabulated. Decisions made by the judges are final. ONLY entrants, judges, and cook-off officials will be allowed in the cooking areas.

Entrants should take special care to maintain clean cooking areas. The cook-off will provide sampling cups, plates, spoons, etc, for judging and samples for the public.

Entry in the cook-off constitutes a release of recipes and participant likenesses for media use by the LFDA Dutch Oven Cook-off Committee. Recipes become the property of LFDA and may be used in publications for promotion of the cook-off.

Questions can be directed to: info@lapinefrontierdays.org ~ La Pine Frontier Days Association ~ PO Box 1468 ~ 51375 Huntingdon Rd, La Pine, OR 97739 ~ **541-536-7821**

“WHAT THE JUDGES WILL BE LOOKING FOR”

- Food that is raw, under cooked, burned, off color or tough
- Pleasant aroma, uniform color, evenness of cooking, consistent texture and completeness of the cooking process
- Extra points given for authenticity of recipe...a dish that would have been cooked on the prairie or in a frontier home. Consideration is given to the fact that not all authentic ingredients are available (or desirable, ie: lard); modern substitutions are allowed
- Taste is, of course, the most important factor in judging.
- Team members should be willing to share cooking techniques and tips with the spectators. Excellent interaction with the spectators will be rewarded.
- Cleanliness is a major factor in the field judging. Use of the wash areas, washing of hands, and covering food items from contamination will be awarded. There should be NO finger licking. This may be outdoor cooking, but cleanliness is still important.
- Use a cooler with ice to keep all perishables cold. We do not want to see uncooked meat and other perishables left sitting out on a table.
- Dutch ovens will be checked for rancid smell and cleanliness prior to the start of cooking
- Extra points are given for period dress and decoration of cook site...remember there are special prizes given for both! We understand the need to use canopies to keep the sun at bay, no points will be taken away for their use, and they may be used to hold decorations.
- Proper use of ovens, heat source, tools and utensils will be judged.

The 50th Anniversary Prairie Challenge Dutch Oven Cook-off Registration Form
The Registration Fee is \$30 per team

Team Name _____

Team Members:

Name _____

Address _____

Phone _____ Email: _____

Name _____

Address _____

Phone _____ Email: _____

Name _____

Address _____

Phone _____ Email: _____

Recipe Names : Main Dish _____

Dessert _____

Please submit full recipes on separate pages. Entry in the cook-off constitutes a release of recipes and participant likenesses for media use by the LFDA. Recipes become the property of LFDA and may be used in publications for promotion of the cook-off.

I/We have read the rules for the Frontier Days Prairie Challenge Dutch Oven Cook-off and agree to abide by these rules throughout the competition. I/We acknowledge that all judging decisions are final. I/WE HOLD HARMLESS THE DUTCHOVEN COOK-OFF SPONSORS AND/OR THE LA PINE FRONTIER DAYS ASSOCIATION, OF ANY RESPONSIBILITY FOR ACCIDENTS, DAMAGE, OR INJURY INCURRED DURING THE COOK-OFF OR THE FRONTIER DAYS EVENT.

Team Member Signature Parent/Guardian Signature (under 18 years) Date

Team Member Signature Parent/Guardian Signature (under 18 years) Date

Team Member Signature Parent/Guardian Signature (under 18 years) Date

Please return by **June 19th**, the entry form, two copies of your recipes and the \$30 registration fee payable to **LFDA to: La Pine Frontier Days Assoc., PO Box 1468, La Pine, OR 97739, or 51375 Huntington Road ~ Email: info@lapinefrontieradys.org or call 541-536-7821**

For office use only: Team # _____ Check# _____ Date Recvd _____ Sales Receipt# _____