



Lumberjack Festival

Biscuits & Gravy Cookoff

Return to Springhill North Webster Chamber of Commerce ,
400 North Giles, Springhill, LA 71075 or
Chamber@SpringhillLA.com

CONTESTANT REGISTRATION FORM

Contestant/Team Name: _____

Primary Contact Name: _____

Phone: _____

Email: _____

Mailing Address: _____

Entry Information

Name of Your Gravy: _____

Brief Description of Your Entry: _____

Biscuits will be:

- ☐ Homemade
- ☐ Commercially Prepared
- ☐ Other:

Number of People Working at Your Cooking Station: _____

Equipment & Setup

Will you use propane or a gas burner?

☐ Yes ☐ No

Will you use electricity?

☐ Yes ☐ No

Other cooking equipment you plan to use: _____

Allergens

Please identify any common allergens in your entry:

- ☐ Dairy
- ☐ Gluten/Wheat
- ☐ Eggs
- ☐ Nuts
- ☐ Soy
- ☐ Other:

Additional dietary information:

CONTESTANT AGREEMENT

By signing below, I acknowledge that I have read and agree to follow the official rules and regulations of the Springhill Biscuits & Gravy Cook-Off. I understand that I am responsible for providing my own ingredients, cooking equipment, cooking vessels, tent/canopy, tables, serving supplies, biscuits, and other necessary supplies. I understand that my gravy must be cooked on-site and that I must have my expert judging submission ready by 9:00 a.m. I agree to provide accurate ingredient information and to follow all applicable food safety and cooking safety requirements. I understand that the expert judges' decisions are final and that the People's Choice Winner will be determined by the official voting process established by the event organizers.

Contestant Name: _____

Signature: _____

Date: _____

Springhill Biscuits & Gravy Cook-Off

42nd Annual Springhill Lumberjack Festival

Presented by the Springhill North Webster Chamber of Commerce

Location: Walking Trail behind the Springhill North Webster Chamber of Commerce, in front of the Train Mural

Contest Date: 10/10/2026

Contestant Setup Time: TBD

Judging Begins: 9:00 a.m.

OFFICIAL RULES & REGULATIONS

1. Eligibility

The Biscuits & Gravy Cook-Off is open to individuals, families, businesses, organizations, civic groups, churches, teams, and community members who wish to participate.

Contestants may compete as an individual or as a team. Each entry must have one designated contact person who will be responsible for registration and communication with event organizers.

There is no limit to the number of contestants who may participate. However, registration is required in advance, and the organizers reserve the right to limit the number of entries if necessary.

2. Registration

All contestants must pre-register by:

Registration Deadline: October 10, 2026

Registration Fee: \$0

Registration may be completed by:

- Online registration: SpringhillLA.com/gravy
- In-person registration: 400 North Giles St, Springhill, LA 71075
- Email: chamber@SpringhillLA.com
- Contestants who have not pre-registered may not be guaranteed a space in the competition.

3. Contest Categories

For the inaugural year of the Springhill Biscuits & Gravy Cook-Off, all types and styles of gravy are welcome, provided the gravy is served with a biscuit.

Examples may include, but are not limited to:

- Traditional sausage gravy
- Country gravy
- Bacon gravy
- Chicken gravy
- Hamburger gravy
- Red-eye gravy
- Tomato gravy
- Mushroom gravy
- Vegetarian gravy
- Chocolate gravy
- Specialty or creative gravies

Creative entries are encouraged!

The gravy must be the primary focus of the competition and must be served on or with a biscuit.

4. Cooking Requirements

All gravy must be prepared and cooked on-site at the contestant's designated cooking station. Contestants must provide all equipment and supplies necessary to prepare their gravy, including but not limited to:

- Cooking vessels
- Burners, cookers, or other approved cooking equipment
- Fuel, if needed
- Utensils and cooking tools
- Ingredients
- Serving utensils
- Tents or canopies
- Tables
- Chairs
- Coolers and ice
- Hand sanitizing supplies
- Trash bags and cleanup supplies

Contestants are responsible for ensuring their cooking equipment is safe and appropriate for outdoor use.

Biscuits

Biscuits may be prepared off-site and brought to the competition.

Contestants are responsible for providing their own biscuits. Biscuits may be homemade or commercially prepared.

The biscuits should be suitable for serving with the contestant's gravy and should complement the overall submission.

5. Contestant Cooking Stations

Contestants will be assigned a designated cooking space by event organizers.

Contestants must remain within their assigned area and may not interfere with another contestant's cooking station.

Each contestant is responsible for providing their own:

- Tent or canopy
- Tables
- Cooking equipment
- Ingredients
- Serving supplies
- Trash receptacles or bags

Tent weights are strongly recommended and may be required depending on weather conditions.

Contestants must leave their cooking area clean and free of trash at the conclusion of the event.

6. Contestant Information Signs

Each contestant must display a sign at their cooking station identifying their entry.

The sign should include:

Contestant/Team Name:

Name of Gravy:

Description:

The station sign should be visible to attendees and should correspond with the contestant's official judging submission.

Organizers may provide a standard sign template for contestants to complete and display.

7. Expert Judging Submission

At 9:00 a.m., each contestant must submit one prepared platter (container provided) or serving of their entry for judging by the official panel of expert judges.

The judging submission must include:

- A serving of the contestant's gravy
- 4 Biscuits (or 2 split-in-half)
- A completed ingredient and description card

The submission should be attractively presented and ready for judging at the designated judging area by 9:00 a.m.

Contestants should provide enough food for 4 judges to sample their entry.

8. Ingredient & Description Card

Each contestant is required to submit a card with their expert judging entry.

The card must include:

Contestant/Team Name:

Name of Gravy:

Description of Entry:

Ingredients:

Contestants are encouraged to identify any ingredients that may be relevant to food allergies or dietary restrictions, including:

- Dairy
- Gluten
- Eggs
- Nuts
- Other common allergens

A similar description and ingredient sign should be displayed at the contestant's cooking station for public viewing.

9. People's Choice Judging

People's Choice judging will be open to festival attendees.

Contestants must have samples of their gravy and biscuits available for public tasting beginning at 9:00 a.m.

Each contestant is responsible for providing sufficient samples for the public. 4 oz containers will be provided to contestants. Forks will be given to those purchasing sample tickets.

People's Choice voting will be conducted through a voting system established by the event organizers.

Voting Method: Ballot Submission

Voting Deadline: 11 am

The contestant receiving the most valid People's Choice votes will be named the People's Choice Winner.

The event organizers reserve the right to establish reasonable voting limits and procedures to ensure fair competition.

10. Expert Judging

An expert panel of judges consisting of community leaders will evaluate each entry.

Judges may consider the following criteria:

Taste & Flavor – 40%

Overall flavor, seasoning, balance, and appeal of the gravy.

Texture & Consistency – 20%

Appropriate consistency, texture, and overall quality of the gravy.

Biscuit Pairing – 15%

How well the gravy complements the biscuit.

Creativity & Originality – 10%

Creativity, uniqueness, and originality of the entry.

Presentation – 10%

Appearance and presentation of the submitted dish.

Description & Theme – 5%

The contestant's description and presentation of the concept behind the entry.

The expert judges will award:

🏆 1st Place

🥈 2nd Place

🥉 3rd Place

The judges' decisions are final.

11. Awards

Awards will be presented to:

- People's Choice Winner
- Expert Judge's 1st Place
- Expert Judge's 2nd Place
- Expert Judge's 3rd Place

Additional awards may be added at the discretion of the event organizers.

Awards Presentation Time: 1pm

12. Food Safety

All contestants are responsible for preparing, transporting, storing, and serving food in a safe and sanitary manner.

Contestants must:

- Keep perishable ingredients properly refrigerated until needed.
- Maintain safe food temperatures throughout preparation and serving.
- Use clean utensils and serving equipment.
- Prevent unnecessary handling of ready-to-eat food.
- Keep food covered when not actively serving.
- Provide appropriate handwashing or hand-sanitizing supplies.
- Keep pets and animals away from food preparation and serving areas.

Contestants are encouraged to use food-safe gloves, utensils, and appropriate serving equipment.

The event organizers reserve the right to remove any food or entry that is deemed unsafe or unsuitable for public consumption.

13. Fire & Cooking Safety

Contestants using open flames, propane burners, or other cooking equipment must operate their equipment safely and in accordance with applicable fire safety requirements.

Contestants must provide appropriate fire extinguishing equipment when required.

Open fires, charcoal, or other cooking methods may be subject to approval by event organizers and/or local fire officials.

Electricity will not be provided

Contestants should not assume electrical access will be available unless specifically confirmed by event organizers.

14. Weather & Cancellation

The Biscuits & Gravy Cook-Off is an outdoor event and will be held rain or shine unless conditions create an unsafe environment.

In the event of severe weather or other circumstances beyond the control of the organizers, the Springhill North Webster Chamber of Commerce and Springhill Main Street reserve the right to postpone, modify, or cancel the competition.

Contestants will be notified of any changes as soon as reasonably possible.

15. Release & Liability

By registering for the Biscuits & Gravy Cook-Off, contestants acknowledge that they are participating voluntarily and assume responsibility for their own equipment, supplies, ingredients, cooking activities, and personal property.

Contestants agree to follow all event rules and instructions provided by the Springhill North Webster Chamber of Commerce, Springhill Main Street, and event officials.

Contestants are responsible for any damage or injury caused by their own negligence or failure to follow applicable safety requirements.