



February 6, 2017

2017 Gumbo YaYa Cook-Off

To the uninitiated Mardi Gras means Jambalaya or Red Beans & Rice, but here on the Gulf Coast we know that nothing represents the complexity of the Carnival season better than a big pot of homemade Gumbo! The word “gumbo” derives from the African Bantu word for okra and over the centuries French, Spanish and Native American influences have combined to create the traditional Creole-Cajun dish we now call Gumbo. No two batches of gumbo are ever the same: the ingredients and final results are a tribute to the cook’s creativity. Roux or no roux, okra or not, the possibilities, like the beads at a Mardi Gras parade, are endless. Vegetable, Chicken & Andouille, Chicken & Filé, Creole Seafood, Shrimp, Salmon, Catfish or made with fresh Game are just a few of the thousands of variations you will find.

On Saturday, March 4, 2017 in Phineas Phogg’s at Seville Quarter, amateur and professional teams will compete for bragging rights for the best Gumbo in Pensacola. Each individual Gumbo will be judged on taste, smell, color and consistency. Trophies will be awarded to the top three winners. In addition there is a Showmanship trophy (decoration and entertainment) and the coveted People’s Choice trophy.

Entry to the competition is \$20.00 per three person team and is limited to fifteen teams. Seville Quarter supplies tables, burners and a clean-up area. Each team must prepare their gumbo “from scratch” at Seville Quarter. Cooking begins at 11:00 a.m. and the judging begins at 4:00 p.m. The public tasting is from 4:00 to 6:00 p.m. and the cost is \$10 per person at the door with the proceeds going to Big Brothers Big Sisters.

For more information or to register your team phone Buck Mitchell at 850-434-6211 or buck@rosies.com