

32nd ANNUAL
COLONEL CHARLES GOODNIGHT
CHUCK WAGON COOK OFF
SEPTEMBER 25 and 26, 2026
INFORMATION AND RULES

Cook Off Procedures and Guidelines

1. The Museum will furnish meat for 45 servings, already cut and tenderized; 15-20 lbs. potatoes; 25 lbs. flour; 4 lbs. sugar; 4 lbs. beans; 4 lbs. onions; 2 gallon cans sliced peaches; 6 lbs. Crisco; 1 dozen eggs; 2 lbs. butter; and 1 gallon milk (2 gallons if serving gravy). Gravy mix will be provided for those who wish to use it. Gravy will not be judged. Water is located on the grounds.
2. All wagons will prepare chicken fried steak, beans, mashed potatoes, biscuits or rolls, and peach cobbler for 40 ticket holders. You will be provided enough food to serve at least 45 people (40 ticket holders, 4 cooking crew, 1 for judging). The food that is judged must be prepared the same way and at the same time as the food that is served to ticket holders.
3. Any special spices or flavorings must be furnished by the wagon.
4. Chicken fried steak will be served as the meat for the meal.
5. Bread will be your choice of biscuits or rolls—sourdough or plain—no cornbread.
6. Peach cobbler will be made with canned peaches.
7. Potatoes will be mashed with your choice of seasonings. No potato salad!
8. All cooking must be on wood fires. Each wagon will furnish its own cooking wood. The Museum will furnish conversation wood.
9. The Museum will furnish iced tea, plates, cups, etc. for ticket holders.
10. Perishable products will be refrigerated and distributed Saturday morning at 6:00 a.m. to the campsites. Non-perishables will be available after the cook's meeting on Friday.
11. **Meal serving will begin at 1:00 pm Saturday, September 26th.**
12. **Event personnel will pick up the food to be judged and deliver to a restricted area for judging.** Food for judging on Saturday will be picked up at 12:45 pm. Each food item to be judged is to be placed in a separate pre-numbered container provided by the Museum. This will be discussed at the cook's meeting.
13. The judges will settle all disputes and violations of the contest rules. The decisions of the judges are final.

Junior Cook Off Procedures and Guidelines

1. Junior participants will prepare an **apple dessert** for approximately 20 people with the help of the host wagon and only the host wagon, on the premises using wood fires and dutch ovens. **Apple pie filling (one gallon can) will be provided.** Method of preparation and additional ingredients are at the discretion of the host wagon and contestant. **Bring your best apple dessert recipe to share with a junior cook.**
2. **Junior Participants' apple dessert will be served at the Cook's Dinner Friday evening.** Entries will be picked up for judging at 5:45 pm. The dessert will be judged on appearance, aroma, flavor, and originality.
3. Participants and wagons will be matched by draw at the cook's meeting. Contestants who are with a wagon may NOT cook with their own wagon.
4. Parents of junior participants will NOT be allowed in the host camp after competition begins. Only host wagon cooks and contestants will be allowed in the wagon camp during competition.
5. Winners will be announced at the Cook's Dinner.

Wagon Judging Procedures and Guidelines

1. All wagons are to be in place and **ready for the wagon and camp judging at 2:30 pm, Friday, September 25th**. A “Cook’s Dinner” will be provided by the museum after the wagon judging at approximately 6:00 pm for wagon participants.
2. Two qualified wagon judges will judge the wagons and camp. The judges will settle all disputes. The decisions of the judges are final.
3. Wagons should be historically correct; authentically restored or authentic replicas; sound and drivable condition. Campsite appearance must be authentic and reflect the 1880 trail-driving era. Wagon must be ready to be pulled.

Prize Money and Awards

- Wagon and camp: 1st - \$150; 2nd - \$100; 3rd - \$75; and 4th - \$50
- Cooking and Food: Meat, potatoes, beans, bread, dessert – awards given for each food category judged – 1st - \$150; 2nd - \$100; 3rd - \$75; and 4th - \$50
- Overall High Point Cooking (five food scores added together): 1st - \$400; 2nd - \$300; 3rd - \$200; and 4th - \$100
- Overall Wagon/camp and Cooking (food scores and wagon score added together)-Grand Prize

General Information

1. Campsite locations will be on a first-come, first-serve basis.
2. The museum will pay each wagon \$0.35 per mile round-trip upon arrival to help defray travel expenses with a minimum of \$100.
3. **The cook’s meeting will begin at 2:00 pm Friday in the center of the wagon campsites. Policies and procedures for both the Junior Cook Off and Saturday Cook Off will be discussed as well as the times for picking up food and judging on Saturday.**
4. All motorized vehicles must be parked away from the chuck wagons in designated areas.
5. **NO PETS will be allowed in the wagon area due to liability concerns.**
6. The Saints’ Roost Museum will not be responsible for theft, damage, or accidents.

Motel Accommodations

Best Western Red River Inn - (806)874-0160

Western Skies - (806)874-3501

We appreciate your participation in an event that serves as a means to preserve the chuck wagon heritage and honor Colonel Charles Goodnight, the inventor of the chuck wagon. This event serves as the major fundraiser for the museum. We appreciate all you do for us!