



2019

POTJIEKOS
CHALLENGE

get involved!

Competition T&C's

➤ Revenue:

1. All revenue generated from this competition – including entry fees, sale of foods, etc – is to be donated to the Umzimkhulu Project
2. **Meal tickets will be sold for the purchase of potjiekos** from the Ticket Stall. Tickets pre-sales will be done leading up to the event and will also be available at the entrance on competition day;
3. **In the spirit of fundraising**, please be so kind as to purchase tickets if you – as a competing team – wish to try the food from other competing teams; on the same note, please ensure that anybody coming to your stall provides a ticket stub in exchange for food – we really wish to generate as much funds as possible through this event;
4. The tickets entitle the purchaser to 2 (two) tubs of potjie; these tubs will be issued to stall holders by the organisers, and are approximately 250ml – therefore the serving is not overly large.
5. **The goal is to raise R40,000** by the end of the evening, to donate to the Umzimkhulu Project.
6. Collegians Rugby Club is fully licensed to sell alcohol, and therefore no alcohol may be brought onto the site but must be purchased from the facility.

➤ Teams

1. Preparation fires start **from 12:30**; teams can arrive any time from 12:30 to start setting up – depending on their availability; judging of food will take place from 17:30 at the Judging Tent. Start-up coals will be provided to teams when they arrive;
2. Each team will be allocated a cooking site.
3. Potjies can only be cooked in wheelbarrows/ half drums or similar equipment. **Fires cannot be made directly on the turf, thereby damaging it.** All safety regulations must be adhered to on the day.
4. Participants must observe proper safety and hygiene practices when preparing and cooking food.
5. All potjies must be prepared from scratch on the day of the competition. No pre-cooking of ingredients will be allowed. However, pre-preparation of ingredients is permitted (ie. Peeling of vegetables, etc)
6. Teams must ensure that they clean up their stand area at the end of the event and dispose of their own rubbish.
7. Team prizes are catered for 4-man teams.

➤ Judging & Prizes

1. Judging will take place during the later part of the afternoon once teams have set up, leading up to the final judgment and prize-giving; and judges' decisions are final.
2. Judges will score and points will be awarded and allocated according to the following
 - a. Best Tasting Potjie
 - b. Display /Presentation (food)
 - c. Hospitality/ Team-Spirit & Stall Display
3. Prize giving will take place at approximately 19:00

“... laughter is brightest where food is best”

➤ Checklist – what to bring

Ingredients, spices & condiments	Pots and cooking utensils, Chopping boards
Gazebo (if required)**	Table and chairs
Decorations	Wheelbarrow/ half-drum or equivalent
Serving spoon(s)	Prep Bowls
Water for cooking and cleaning purposes	Soap – hand wash
Dustbin liners/ dustbin	

** If you set up a gazebo, please keep in mind that it gets dark quite early now, and therefore you will need to cater for lights in your gazebo.

➤ TIPS

> In South Africa, potjie-kos literally translated "small pot food", is a stew prepared outdoors in a traditional round, cast iron, three-legged pot. Whereby food is layered and then only stirred right at the end as it's about to be served.

> The fire is an important part of creating a culinary potjie masterpiece. Unlike a braai, the choice of wood or charcoal does not make as much difference, as long as you can regulate the heat. That is done by adding or removing coals once the potjie is heated up. Timing is also very important, apart from the time the potjie needs to become cooked you have to factor in the time it takes for the wood or charcoal to become coals, so in most cases you will have to start long before serving.

> You only need a few coals to keep the potjie simmering. A good idea is to keep a separate fire going to provide the necessary coals. Keep in mind to season or cook-in a new potjie to get rid of any iron filings and other unwanted residue.

> The packing of the food in layers is the other important part. The meat usually comes first. Add a dash of cooking oil or some fat in the pot, add the meat and brown thoroughly. This is essential to seal in the flavour and improve the appearance of the meat.

> Cook the meat until nearly done. Add onions, garlic, herbs and spices and sauté. Finally add a little red wine or some meat stock, only a small amount of liquid is needed and stir. Most important, do not stir again until the food is ready to be served.

> Now pack in the layers of vegetables in order of their cooking times, like carrots and potatoes first and thereafter sweet potatoes, pumpkin, mushrooms etc. Add liquid until about 2 cm under the top layer of vegetables and just leave it for a couple of hours until ready. Add a little liquid when the food tends to cook dry, but only a little at a time as watery potjie is not nice and too much flavour is lost.

The event organisers will not be held responsible for any loss or damage to equipment or personal belongings.

Regretfully there will be no refunds.

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