



Heritage Day 2018  
Potjiekos Competition – 22 September 2018  
Old Harbour, Hermanus

**Team name:** \_\_\_\_\_

**Business | Organization | NGO:** \_\_\_\_\_

**Type of Potjie:** \_\_\_\_\_

**Team members:**

1) (Captain): \_\_\_\_\_

2) \_\_\_\_\_

3) \_\_\_\_\_

4) \_\_\_\_\_

**Contact No:** \_\_\_\_\_ **Email Address:** \_\_\_\_\_

I hereby agree to abide by the competition rules as set out below.

.....  
**Captain's signature**

**Entry Fee:** R450 to go to the Friends of the Old Harbour Museum.

Please indicate if we would need to supply wood at R50 per bag in the space provided:

How many bags \_\_\_\_\_

**Prizes:** 2 Night Stay; Shark Cage Diving; Whale Watching and Various Spot Prizes

**Limited space available (only 12 teams) please forward signed entry form with proof of payment to [oldharbourqaynor@gmail.com](mailto:oldharbourqaynor@gmail.com) before Friday 14 September 2018.**

*Friends of the*  
**Old Harbour Museum**

Heritage Day



# 2018 Potjiekos Competition Rules – 22 September 2018 in the Old Harbour, Hermanus

## General Competition Rules:

1. Competition is open to all Organisations and NGOs. This will be subject to availability and criteria.
2. Participants must provide all their own ingredients for the potjie.
3. Participants to provide all their own equipment to execute the potjie.
4. Potjie entrants can start cooking from 08h00 onwards.
5. Coals/ fires can be made prior to 08h00.
6. The potjie is to feed a minimum of six persons including the plate for judging.
7. Judging of potjies will commence at 12h30.
8. Once judging is complete entrants may sell plates of potjiekos to the public at a price deemed suitable.
8. Judges decisions will be final.
9. Each entrant must clean their own area, leaving it in the condition found.

## Cooking Site Competition - Judging Criteria:

1. Judges will visit all the cooking sites whilst the potjies are being prepared.
2. The judges will decide on the three best potjie meals looking at flavour, colour, presentation, texture, as well as ingredients used and cleanliness of area.
3. The organisers will award a prize for the best team branding of Organisation/ NGO and a prize for the best team spirit.

## Potjie Competition Rules:

1. All the potjies must be prepared from scratch on the day of the competition. Prior marinating of meat/seafood/chicken will be allowed.
2. All entries must be cooked in a traditional cast iron pot or potjie over an open fire/coals.
3. The entry can be made from any ingredient or combination thereof such as meat, chicken, seafood.
4. With the exception of sautéing onions/ spices and the browning of the meat at the start of making your potjie, you may not remove ingredients from the pot. Remember your entry is a potjie and not a stew.
5. The Organisers will provide each competitor with a number and a site to work on.
6. The number that you are provided with also needs to be placed with your entry to enable the judges to score.
7. The contestants can start sending their numbers through to the judging table from 12H30 on, indicating that their 3 plates are ready. Contestants will be called by the judges. Judging will take place at the judges table.
7. The cut off time for providing food for judging is 14h00.
8. Once judging has taken place spectators/ friends can pay to have a plate of potjie.