Festival Schedule

Friday, Sept. 18th, 2026 – 7:00 PM

- **Chiefs Cooks Meeting**
- Location: Beerfoot Craft & Draft (2816 Ave R ½, Galveston, Tx 77550)

Friday, Sept. 25th, 2026 – 7:30-10:00 PM

- **Friday Kick-Off Party**
- Location: Saengerfest Park (23rd and Strand)
- Fried shrimp dinner, live music, open bar

Saturday, Sept. 26th, 2026

- 9:00 AM
  - Shrimp Scamper 5k begins on Seawall
  - Teams begin cooking
- 10:00 AM
  - Vendors open on 23rd & Strand
- 11:30 AM
  - Information Booth opens for Will-Call tickets
- 12:00 PM
  - Public Gumbo Stroll begins
  - Strand Merchant Walkabout begins
  - Live music begins
- 1:00 PM – NEW!
  - Jackpot Montanya Rum Punch Contest begins
- 2:00 PM
  - Shrimp Burger Turn-In
- 3:00 PM
  - Open Shrimp (Chef's Choice) Turn-In
- 4:00 PM
  - Shrimp Gumbo Turn-In
  - Public Gumbo Stroll ends
  - Strand Merchant Walkabout ends
- 5:30 PM
  - Awards Ceremony (Saengerfest Park – 23rd & Strand)
- 8:00 PM

  Event area closes

Cook Off Rules & Regulations

Team Coordinator: Richard Garza - 409.789.2288

Galveston County Health District: Consumer Health Services - 409.938.2300 | www.gchd.org

Fire Marshall - 409.766.2147

Mandatory Categories

Shrimp Gumbo- MANDATORY category for all amateur teams. Using Wild Texas Gulf shrimp only. "Gumbo" is defined as a Cajun soup containing a cooked roux, thickened with gumbo file (dried sassafras leaves), shrimp, okra, seasonings and served over rice or starch of your choice. Canned and bottled products are NOT considered pre-cooked. Again, this category is 'Shrimp Only', no other protein; meat or seafood can be used. DO NOT TURN IN WITH RICE! Use rice only on the public Gumbo Stroll.

Optional Categories

Shrimp Burger- Using Wild Texas Shrimp only, prepare your version of a patty. The patty must utilize a form of binding and may not exceed 8 ounces per patty. Contestants must submit two patties for judging. Mandatory ingredients: shrimp, egg and cheese. Put your spin on the burger by adding any other ingredients of your choice, in the patty or on top of the patty, but NO BUN! Sauces, cheese and any other ingredients are accepted on top of the patty. One turn in container will hold 2 patties PER ENTRY.

Chef's Open Shrimp- Using Wild Texas Shrimp only, prepare any shrimp dish of your choice. You may add any other ingredients. Must turn in minimum 12 shrimp, no shrimp in shell, tail can be left on. If the judges have to peel them they won't eat them!

Jackpot Montanya Rum Punch Contest - See attached entry form for rules.

Rules

1. **Teams participating in the Public Gumbo Stroll are required to have a Health Permit (Yaga's Entertainment will submit for you!), and a Texas Food Handlers certification (You must provide your own). Teams that do not participate in the Public Gumbo Stroll DO NOT need a health permit and are restricted from distributing food, drinks or alcoholic beverages to the public.**
2. Teams are restricted from displaying competing brands of the Festival's sponsors. This includes using competitive branded tents, table cloths, banners, and flags.
3. Teams are restricted from serving the public alcoholic drinks.
4. Teams are asked to have a minimum of 2 assistants in their cooking area during the event.
5. Prior to 9 a.m. cooks may only test their stoves and begin on-site preparation of sauces, grinding and/or mixing of spices and beverages, chopping, slicing and peeling.
6. Please follow each category definition and restriction carefully.
7. Teams may submit a turn in for each space. Ex: Team has 3 spaces, can turn in 3 Shrimp Gumbo, but not mandatory.
8. Cooking before 9:00 a.m. will result in automatic disqualification.
9. Access to electricity will not be provided and outside generators are not allowed.
10. This is an outdoor event; teams must provide adequate support for tents & structures in case of high winds.
11. Teams must use and provide their own propane as the means of cooking. Charcoal is not allowed! Propane tanks must be secured to a fixed object with a chain, no bungee cords or ropes will be allowed to secure the propane. Teams must provide fireproof grease shield under all cookers and a 10lbs ABC fire extinguisher with a one year current inspection.
12. Absolutely no grease or grey water allowed in the streets of Galveston…it goes straight to the Gulf! Teams are also responsible for removing all trash from their space at the end of the event. Yaga's Entertainment will provide a grey water tank to dispose of any liquids including wash water, soap water, gumbo etc. Grease barrels will be placed throughout the cook off to dispose of all grease.
13. Gumbo Stroll Teams are required to have at least one Texas Food Handlers Certification.
14. In case of an emergency, call 911.

Chief Cooks Meeting

Friday, September 18, 2026 at 7:00pm
Beerfoot Craft & Draft 2816 Avenue R 1/2, Galveston, TX 77550

ONE representative from each team is **REQUIRED** to attend the Chief Cooks Meeting where the following items will be addressed:

- Questions or concerns with the Rules and Cook Off
- Team Space Assignments
- Optional Public Gumbo Stroll
- Team Cook Off Bags: includes t-shirts, judging turn in containers, Friday Kick-Off Party wristbands, public gumbo stroll ladles, latex gloves and any sign up promotional items (shrimp, rice)

Judging

Each team is **required** to provide (1) judge for the judging process to help ensure a fair blind judging system. Judges are required for all 3 categories. Any tampered or marked judging cups will be disqualified immediately. The judging turns in is located at 2314 Strand, breezeway between Jammin' Sportswear and Tsunami Exotic Tequila Emporium. There will be a person at the top of the staircase to collect turn in containers. The winners will be announced at the Award Ceremony @ 5:30 pm on the Saengerfest Park stage (23rd & Strand). The judge's decision shall be final and binding.

Results: A list of the top ten teams for each category will be available after the award ceremony for review and also will be posted on the Galveston Island Shrimp Festival Facebook page… you'll have to like us to see!

Category Judging Turn-In Times

2pm-2:10pm Shrimp Burger (OPTIONAL)
3pm-3:10pm Open Shrimp Chef's Choice (OPTIONAL)
4pm-4:10 Shrimp Gumbo (MANDATORY)

Public Gumbo Stroll - OPTIONAL

Teams are asked to make 15 gallons of Shrimp Gumbo, but we encourage you to cook more (finished volume). Details on redeeming the shrimp will be emailed to the chief cook after registration is completed. Details of the festival's shrimp and rice sponsors are TBD.

From 12:00pm-4:00pm the Public Gumbo Stroll will take place. This gives the public the chance to taste and sample each teams Shrimp Gumbo! Teams will be issued a ladle to use when serving the public. Only festival attendees with the official tasting booklet will be served. **Keep in mind that the public will be voting on Public Choice Award, which includes taste of Shrimp Gumbo!**

Space Assignment

Are you a returning team? Sign up on or before July 1st to request a desired location and Yaga's Entertainment will do our best to accommodate! Teams will be placed located in the Historic Strand District on 23rd Street from Harborside to Mechanic and on Strand from 22nd Street to 24th street. Space assignments will be given to teams with a map at the Chief Cook's Meeting on Friday September 18, 2026 at 7pm located at Beerfoot Brewery 2816 Avenue R 1/2, Galveston, TX 77550.

Set Up

Saturday 9/26/26 Set Up begins at 6:00am
Please unload your equipment in a timely manner. Remove vehicles ASAP to allow other teams to set up.

Parking

Metered street parking is available through the city of Galveston.

Public Choice Award

Teams must participate in the Gumbo Stroll to be considered for the Public Choice Award that the public will vote on. Attendees on the Public Gumbo Stroll will have an official tasting cup and 12 tickets to cast their ballots. Public Choice will be voted on decoration, taste of Shrimp Gumbo and overall team spirit. *Teams are restricted from serving alcoholic drinks to the public.*

Each Team Space Receives:

1. 5 Tickets to the Friday Kick-Off Party

a. Deadline for Cook Teams to purchase additional Friday Kick-Off Sponsor Party tickets at $35 is August 23, 2026.
b. Each team may purchase a limit of 4 extra Friday Kick-Off Sponsor Party tickets at $35

2. Teams that register for the Gumbo Stroll will receive 10lbs of Shrimp per space (if registered on or before August 26, 2026). Teams not registered for the Gumbo Stroll will receive 5lbs of shrimp per space (if registered on or before July 29, 2026).
3. Rice (if registered on or before August 31, 2026 or first 100 spaces)
4. Festival t-shirt
5. Judging containers for registered categories
6. Ladles to serve the Public Gumbo Tasting (if participating)
7. 1 box of latex gloves (Only those participating in the public gumbo tasting)
8. Temporary Health Permit (Only those participating in the public gumbo tasting)

Each Team Must Provide

1. Dishwashing Station
2. Teams must provide 5-gallon insulated container with free-flowing spigot for hand washing station. Teams must provide warm water, rinse catch bucket, pump soap and paper towels for hand washing station (only those participating in the public gumbo stroll)
3. (1) 10lbs ABC fire extinguisher with a one-year current inspection.
4. Grease Shield/tray to catch any grease from hitting the street.
5. Metal stem thermometer

Award Ceremony – 5:30pm Saengerfest Park (23rd & Strand)

* **Top 5 teams per category announced at award ceremony. Top 10 teams listed on the Facebook page post event.**

Shrimp Gumbo
1st $1000.00 Cash, Trophy, (1 space) Shrimp 2027
2nd-3rd - Trophy
4th-5th - Plaque

Public Choice Award
1st-3rd plaque

Chef's Choice Open Shrimp
1st-3rd place – Trophy
4th-5th place - Plaque

Shrimp Burger
1st-3rd place – Trophy
4th-5th place - Plaque

Indemnity Form

Yaga's Entertainment, Inc., including all of its officers, directors, sponsors, servants, agents and/or employees, and the Owner/Exhibitor/Contestant, including parents and/or legal representatives hereinafter called "Exhibitor/Contestant" agree that Yaga's Entertainment, Inc. will in no case be responsible for any loss or damage or injury to the person, animals, or property of Exhibitor/Contestant, their agents, servants, family and/or employees, regardless of how such a loss, damage or injury is occasioned and by whom Yaga's Entertainment, Inc. and Exhibitor/Contestant further agree that the Exhibitor/Contestant will protect, indemnify and hold harmless Yaga's Entertainment, Inc., from any claims, suits and/or judgment(s), including the cost of defense of any such claim and/or suit and/or judgment(s) by, through or behalf of Yaga's Entertainment, Inc., brought by anyone as a result of any loss, damage, or injury, personal or otherwise to any person, animals or property occasioned by any action or inaction of Exhibitor/Contestant, either solely or in conjunction with Yaga's Entertainment, Inc. or anyone else. Exhibitor/Contestant agrees to abide by all Rules and Regulations, published or otherwise presented, of Yaga's Entertainment, Inc. Wild Texas Galveston Island Shrimp Festival.

Failure to follow these rules will be grounds for disqualifications. Yaga's Entertainment, Inc. reserves the right to make additional regulations as situations warrant. Gumbo Teams will be notified if changes are made. Decisions of the committee and judges are final.

GALVESTON HEALTH DEPARTMENT -TEMPORARY FOOD SERVICE ESTABLISHMENTS

GENERAL - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Temporary food service

establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waiver or modify requirements of the these rules. **RESTRICTED OPERATIONS** – Only those potentially hazardous foods that require limited preparation; require minimal handling or require limited cooking time shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting requirements of the law.

FOOD – Food shall be safe, unadulterated, honestly presented, and obtained from an approved source that comply with applicable laws. Food prepared in a private home, is considered to be from an unapproved source. This food may not be used or offered for human consumption.

EMPLOYEES – While preparing food, employee may not work if sick; may not wear jewelry; and shall not eat, drink, or use tobacco. Employee shall wear hair restraint, such as hats, hair coverings or net to prevent contamination of food, utensils, and single service articles.

HANDWASHING - A convenient hand washing facility shall be available for employee. A hand washing facility shall include an insulated container with a spigot that can be turned on to allow potable, clean warm water to flow; a wastewater container; soap; disposable towels; and a waste receptacle. Hand washing facilities are not required if the only food items offered are commercially prepackaged foods dispensed in their original containers. When handling ready-to-eat foods, employee shall utilize suitable utensils, gloves or a chemical hand sanitizer as barrier.

TEMPERATURES - The internal temperature of cold foods must be 41°F or below and hot foods 135° F or above. A metal stem thermometer shall be provided to check temperatures of hot and cold foods. Reheating for hot holding shall be done rapidly to 165°F and the time the food is between the temperatures may not exceed four hours.

ICE - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

WAREWASHING - Three clean containers with lids may be used, as alternative manual ware washing equipment - equivalent to a three-compartment sink. Food contact surfaces of all equipment and utensils shall be washing, rinsing, and sanitizing. Liquid bleach shall be provided for sanitizing equipment and utensils. A test kit that measures the concentration in mg/L of sanitizing solution is required.

CLEANING – Equipment shall be cleaned in a way that prevents food contamination and the general area shall be kept clean at all times. **SINGLE-SERVICE ARTICLES** - Only single-service tableware shall be provided to the consumer.

WATER – Water from an approved source shall be made available in a temporary food establishment for food preparation, hand washing, and for cleaning and sanitizing utensils and equipment. Water from an approved source includes: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tank, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

STORAGE - Single-service items, food equipment & utensils shall be stored at least six inches above the flooring.

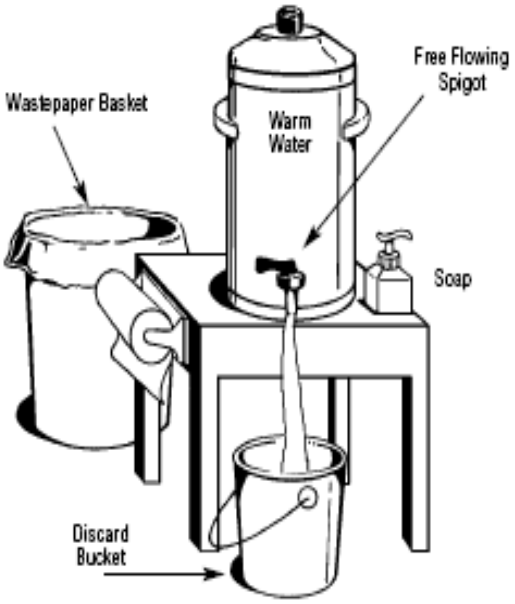
WET STORAGE - Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or positioning in the ice or water.

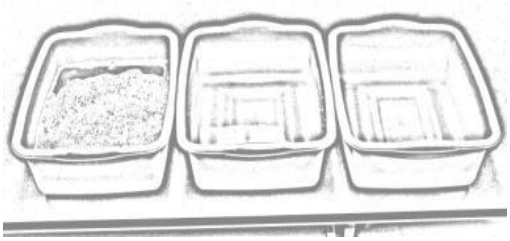
SEWAGE - A large covered container shall be provided to store wastewater until final disposal. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

STANDS OR BOOTHS - Booths or stands shall be constructed in such a manner as to prevent entrance of flies, dust dirt and other foreign matter. All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.

GARBAGE - All establishments shall have a covered garbage container.

RESTROOMS - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.**HANDWASHING STATION** ** Provide the appropriate test kit to check sanitize solution concentration





1 Wash (Warm soapy water)
2 Rinse (clean water)
3 Disinfect (Clean water plus disinfectant at 24° F for 45 seconds)
Provide the appropriate test kit to check solution concentration
(Bleach Chlorine 100ppm, "quats" 200ppm, iodine 25ppm)

Minimum cooking temperatures
Ground meats 155°F -All Poultry 165°F - Pork, Beef, Fish 145°F

JACKPOT MONTANYA RUM PUNCH CONTEST

12pm Saengerfest Park 23rd & Strand

AWARDS
1st Cash Jackpot, Trophy, Float Pool & Patio Bar Drink Menu

REGISTRATION FEE
$20.00 Registration Received on or before August 31, 2026
$25.00 Registration Received after September 1, 2026

RULES

- Participants must be at least 21 and must have proper identification available at check in.
- Participants must be entered in the Shrimp Gumbo Cook Off in order to participate in this event.
- **Teams are REQUIRED to use sponsor Rum only: Montanya Platino Rum**
    - **(2 – 1.5 ounces will be provided by Yaga's Entertainment)**
- Any other ingredients may be used including juices, liqueurs and garnish
- Teams will receive a 3-foot space to prepare and present their rum punch.
- A ticket will be assigned to each space for judging purposes.
- Check-in is at 11:30 in Saengerfest Park by the stage
- Ingredients may not be pre-mixed. Store bought juices are allowed.
- All ingredients will be inspected by the committee prior to competition.
- Only 2 members of the team are allowed on stage.
- All recipes must be original
- Costumes and themes are encouraged but not required
- Fire is absolutely not allowed as a special effect during performance
- Any type of glassware is allowed for final presentation, but no logos or distinguishable markings are permitted.
- Frozen rum punches are permitted. Power will be available, but contestant must provide extension cord & blender.
- Contest begins promptly at 12:00pm. No entries will be accepted once the contest begins
- Contestants are allowed 2 ½ minutes of preparation time. This ONLY includes set up of equipment and materials. NO juicing, cutting or slicing!
- Contestants are then allowed 5 minutes to prep, make and complete the rum punch.
- Contestants are required to make 2 of the same rum punch. 1 for tasting and 1 for presentation.
- Garbage receptacles will be provided, and it is the participant's responsibility to clean and dispose of their area after judging has ended.

JUDGING CRITERIA
(VOTING 1-5 SCALE)

Taste Strength of rum punch, not too strong not too weak, Level of acidity, Smoothness factor
Showmanship/Technique Bartending skills & flare displayed while mixing rum punch, creativity of theme/costume
Final Presentation Appearance of drink, appropriate glassware for drink prepared, Garnish