

## **Judges' Guidance – Period Cooking**

**For all entries: If you are not familiar with this type of art/science, can the entrant explain clearly the information you seek, based on their knowledge and research, in a verbal format?**

### **Documentation:**

- Did the documentation include timeframe and region of origin of the dish or dishes included in a complete presentation of a themed meal?
- Did it include the original context of the dishes or recipes?
- Who would have eaten this dish/meal?
- Did it include a discussion of the ingredients, tools, & techniques used to create the current entry?
- Were photos of the process or painting or woodcuts from period included?
- Were there appropriate sources and references both in the text and in a bibliography at the end?
- Were appropriate examples of the period recipes, as well as any necessary translations &/or redactions, provided?
- Did the entrant explain changes &/or compromises made in ingredients, tools, or methodology from the original pre- 1600 recipes &/or practices?
- Was the documentation organized, legible, and well-structured?

### **Complexity:**

- Did the entrant develop the dish or dishes from a pre-1600 source, use a modern translation/redaction, or use an original recipe or translation?
- Was the recipe complex (using many ingredients &/or requiring many steps or multiple techniques)?
- Was there difficulty of execution of the techniques used in conjunction with the ingredients and tools chosen?
- Was the work (e.g., mixing/kneading) done by hand?
- Were necessary tools handmade (such as a period oven, spit, or other tools used at the time)?
- Were ingredients home grown, produced, or purchased?

### **Creativity:**

- Was the entry presented in a creative manner?
- Did the entrant present an extant recipe, a variation of a recipe, or a new or extrapolated recipe?
- To what extent did the entrant enhance the recipe, keeping within the use of available ingredients, tools, and processes for the stated original time period and location?
- Was the entry garnished or decorated to enhance the appearance of the entry, or was the dish or meal presented in the form of a subtlety?

### **Authenticity:**

- Did the entrant use pre-1600 style tools & [manual] methods and appropriate pre-1600 ingredients?

- Did the entrant demonstrate proper pre-1600 culinary theory appropriate to the stated time period and geographic/cultural setting?
- If more modern ingredients, tools and processes, &/or culinary theory were used or substituted, did the entrant explain why?
- Was the entrant knowledgeable about the methods and tools used in period (even if they chose not to use them)?
- Were any components added to the dish (sauces, side dishes, etc.) appropriate?
- Overall, would this dish have been familiar to and easily produced by a cook within the entrant's stated pre-1600 setting listed in the documentation?

**Aesthetic qualities:**

- Was the dish presented in an attractive or artistic manner?
- Did it look, feel, smell, and taste the way it should (keeping in mind a pre-1600 aesthetic)?
- Was the overall effect pleasing and appetizing?
- Were textures & colors appealing?
- Was the food being served an appropriate temperature for the recipe?
- Were there any unpleasant aftertastes or other off (or inappropriate) flavors?
- If you were a person from the stated time period of the dish, would you eat more and serve to guests?

**Workmanship:**

- Did the entry reflect the recipe provided by the entrant?
- Were the ingredients well-chosen and appropriately prepared and mixed/combined?
- Were all of the components of the dish appropriately finished (i.e., properly &/or evenly cooked or prepared, without under- or overcooked regions, having appropriate texture, etc.)?
- Did the entrant ensure that all of the ingredients used would have been available within the stated time period and geographic/cultural region, and within the same season?