

Cooking: Multiple Dish

Category Rules

The category is for entries consisting of one course containing four or more dishes. Only four dishes will be judged. The combination and choice of all four dishes will be considered. The authenticity of a multiple-dish entry is considered both with regard to the success of each dish and the following: its individual documentation, documentation that all four dishes were served or are appropriate to the same time period, season, region, and/or social status, or they are found in the same documented source. You may combine two recipes to create an entry component (i.e., meat with sauce and count as one dish) or count a two-component dish as two of the four required dishes, provided your choice is clearly noted in the documentation.

Other requirements:

- Documentation should address the historical origins of the dishes and demonstrate an understanding of pre-1600 foods, methods of cookery, as well as the occasion for the dishes (i.e., royal feast, manor house, holiday feast), and the presentation and serving method appropriate to the period. A complete menu as the dishes would have been served in period context if applicable.
- Each dish must be listed in the documentation and include the original recipe, translation (if not in English). A working recipe should be included listing clear instructions, ingredients, and amounts. Entrant should indicate if recipe is an original redaction or if it was translated and recreated by someone else.
- Any herbs and spices used in the dish or decorating a dish **must** be listed in the documentation with their Latin botanical names and **must** be in compliance with the Prohibited and Restricted Herbs list. Substitutions should be explained in documentation.
- 100% food-grade materials must be used. Sanitary methods of preparation should be strictly adhered to even if not period. Do not use non-food grade materials or ingredients because they are period. Commercial molds are allowed if they are food-safe and should be brought to the event to be displayed with the entry. The entrant may develop their own molds.
- Judges should consider acquisition and preparation of materials. A 16th-century London cook would not be expected to grow or grind their own wheat or butcher their own meat.

Research and Documentation (Score: 0-4 points)

- 0 No documentation provided with entry. Face-to-face judging adds very little information.
- 1 Minimal information is provided for time, place and style. Face-to-face judging adds some background information.
- 2 As in #1, generalized sources are given with no emphasis on primary and/or scholarly resources. In face-to-face judging, no further understanding of the resources is evident. Materials and methods of construction of the entry are described.
- 3 As in #2, there is a good balance of resources: primary and/or scholarly sources well supported by other resources. Documentation and/or face-to-face judging provides well developed discussion of research. Materials and methods of construction are described and the reasons for the choices made are discussed.
- 4 As in #3, in-depth and extensive documentation provides a good balance of resources, emphasizing primary (if available) and/or scholarly resources backed up with a significant selection of other resources. Documentation and/or face-to-face judging provide a good explanation of original research and experimentation related to the research. Face-to-face judging indicates a keen grasp of the research and the entrant can discuss it easily with active engagement. Appendices included in documentation (if any) help provide further pertinent information to subject and time period.

Materials and Methods (Score: 0-4 points)

- 0 Entry is completely modern with no relationship to period elements or practices.

- 1 Use of modern materials and methods to produce an item that would not be accepted in period but either bears some relationship to an authentic work or might be useful within SCA culture (ex: wines made with non-period ingredients).
- 2 Use of **both** modern materials and methods to produce a work that looks, feels, or tastes authentic to the intended time period or culture.
- 3 Use of **either** modern materials **or** methods to produce a work that looks, feels or tastes authentic to the intended time period or culture without explanation of any substituted materials.
- 4 Use of totally authentic materials and methods (hand-prepared materials, etc.) to produce a work that looks, feels, or tastes authentic to the intended time period or culture. Any substitutions and the period materials/methods are thoroughly explained. Substitutions of modern components and embellishment materials which are no longer readily available will not be penalized so long as an effort has been made to substitute materials with a close appearance to the original. For example, the entrant may combine elements from several original contemporary recipes to create a new dish, provided that the documentation and research supports the final product.

Scope (Score: 0-6 points for each bullet item)

Rank the **ambition**, not the success, of the entry for each of the following elements. Entrants who say they cannot physically do something due to handicaps will not be penalized (picking fresh fruit; gardening; hand-grinding if arthritic, etc.) Complexity is a factor here: consider the degree of preparation needed for the menu.

- Ingredients: preparation (modern commercial substances vs. hand gathered, home grown or home prepared), number and difficulty of use. Source of ingredients. Where found, if not local. Difficulty of finding. Attempt made to get best heirloom or artisan variety. History & understanding of ingredient.
- Preparation methods: number and difficulty of techniques and strategies (boiling vegetables vs. baking in a brick oven). Degree entrant went to or considered in best method of preparation.
- Presentation: how complex was the visual effect to achieve? How many elements are there? How hard is it to do what was done? Easy or very complex?
- Extent gone to ensure authenticity of techniques used.

Skill (Score: 0-6 points for each bullet item)

How well is the entry made? Rank the **success** of the entry for **each** of the following elements.

- Physical result: appearance, flavor, aroma, fusion of separate components.
- Presentation: suitability of dishes as a medieval menu, appropriateness to the occasion, appropriateness of servingware, attention to visual detail (finishing elements).
- Handling of ingredients: seasonings; initial preparation (grinding, dicing, crushing, whipping, shredding, etc.); temperature regulation (hot stays hot, cold stays cold).
- Integration: how well do the dishes combine, given period menu planning and styles (note combinations of seasonings and taste, looks; food types according to the cultural context and time, proportions, serving vessels and utensils, etc.).

Ingenuity (Score: 0-4 points)

Judge the ingenuity of the entry. Was the entrant resourceful and inventive in the approach to creating their entry? Does the entry reflect the entrant's vision of period context? Is original thought, contemplation, interpretation, and vision evident according to the entrant's period?

Judge's Observation (Score: 0-6 points)

Rank the entry as a whole. How well do all the separately judged parts fit together? The entry's overall effect is judged in this section. This is the only section of the criteria where the judges may allow their personality, private opinions, and personal preferences to influence scoring.