

2nd Annual Chili Cook-Off

Saturday, October 30, 2010

10:30 am – 3:00pm

(Please remit payment & form by October 22, 2010)

Contact Name

Team Name

Street Address

City, State, Zip

Day Phone w/ area code

Email Address

1. Chamber Chili Cook-Off Competition (Rules governing the ingredients and preparation apply. Entries will be submitted to a panel of judges).

___ Chili Competition - \$30.00 entry fee

___ Hot Wings Competition - \$15.00 entry fee (free if competing in Chili Competition)

___ Salsa Competition - \$15.00 entry fee (free if competing in Chili Competition)

2. Please mark the amount of space you will need:

I would like a 10ft. space _____

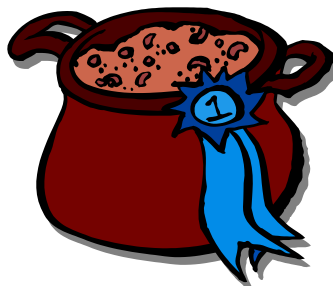
I would like a 20ft. space _____

- ☛ All teams must supply their own tables, chairs, tent and cooking supplies.
- ☛ A ribbon and cash prize will be given to the top three contestants in each category (chili, hot wings and salsa).
- ☛ People's Choice Chili and Scariest booth will win an additional prize so tingle their taste-buds and decorate to impress!

Signature

Date

Perryville Chamber of Commerce Chili Cook-Off, #2 W. Ste. Maries, Perryville, MO 63775
573-547-6062 * www.perryvillemo.com



2nd Annual Chili Cook-Off Registration

Judging

1. In addition to meats, peppers and spices, chili (red, verde, and or white chili) prepared for public sampling may include beans or pasta. Salsa may contain a variety of vegetables, fruits, herbs, beans and spices.
2. Chili, hot wings, salsa and all ingredients must be cooked on-site at the Chili Cook-Off on Saturday, October 30th, 2010. Exceptions include commercially canned or bottled tomatoes, beans, tomato sauce, peppers, pepper sauce, beverages and broth. Meat may be treated (i.e. marinated or seasoned), pre-cut or ground. MEAT MAY NOT BE PRE-COOKED. All other ingredients must be chopped or prepared during the preparation period.
3. Contestants are responsible for supplying all of their own cooking utensils, etc. (electricity and ice are not available).
4. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and be given an official 32 oz. judging cup. Each contestant should verify that the number on the bottom of their cups is the same as their assigned contestant number. Each contestant is responsible to deliver his or her cup, which must be filled to the bottom of the cup's rim, to the judging area at the official time for judging.
5. Twelve ounces of salsa is required for judging.
6. Six wings must be submitted for judging.
7. Judges will be told they should vote for the chili they like best based on the following major considerations: taste, texture of the meat, taste, blend of spices, aroma and appearance.
8. The decisions of the Chief Judge shall be final.
9. Contestants must prepare at least five gallons of chili to participate in the event. We encourage teams to prepare more so that we have plenty of samples available for our crowds. (We provide sample cups and spoons) Suggested amount – 5 to 7 gallons.
10. The event begins at 10:30 a.m. All contestants must have chili or salsa ready for public sampling at that time. You may come as early as 7:00 to start making your chili, salsa and/or hot wings.
11. The winners will be announced at the Awards Ceremony at 2:30p.m.
12. All food and food area should meet health codes (clean hands, proper food temperature, proper disposal of waste, etc).
13. Cooking Teams will be allowed (a maximum of) 10 team members.
14. For further information, please call the Perryville Area Chamber of Commerce at 573-547-6062.

Reminders from the Health Dept...

1. All Stands must have at least, a canopy or covering over the top
2. Hand washing facilities must be set-up inside the food preparation area. One hand washing facility per stand and used.
3. Food must be kept covered – except during preparation. That includes the sample bowls of chili, crackers and other ingredients or condiments.
4. Keep cold foods cold – 41* or below
5. Keep hot foods hot – 135* or above. (Keep chili this warm even after cooked)
6. Store all foods and single service items like paper plates, etc., at least 6 inches off the ground.
7. Do not touch ready to eat food with your bare hands. Please use gloves, deli tissue, etc.