

# 2019 Frostbite Chili Cook-Off

Saturday, February 23<sup>rd</sup>, 2019

3-5:30 pm

*Presented by the Manistee DDA*

## - Information & Entry Form -

Think you have the best chili recipe out there? Up to the challenge? All interested parties are required to complete and submit a signed copy of this form and your \$25 entry fee made payable to Manistee DDA by NO LATER THAN 5:00pm on Friday February 8th. They can be dropped off at the The Ideal Kitchen or Moving Spirits.

Tasting will be from 3:00pm – 5:30pm. Each entrant will be assigned a different storefront on River Street, unless the entrant has already secured a location downtown (please indicate if so). Scorecards, sampling cups, spoons, and napkins will be provided.

We suggest having **at least** enough chili for approx. **400 two-ounce samples (approx. 6 gallons)**. If you run out the public won't be able to vote for your soup! The public will have scorecards in order to rate each entry, which will be turned in for scoring.

**Get creative and have fun!**

### 2019 Frostbite Chili Cook-Off Entry Form

NAME(S): \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

NAME OF CHILI: \_\_\_\_\_

DOWNTOWN LOCATION (if already secured): \_\_\_\_\_

## Chili Cook-Off Rules:

1. A chili serving “team” is recommended: 1 person to dispense chili into tasting cups and 1 person to serve the public.
2. Appropriate “themed” decoration of your area and related costuming is encouraged.
3. Table, crock pots (or other heating equipment), chairs, etc. must be supplied by the contestant.
4. Chili must be cooked from **scratch at home** and brought on site the day of the cook-off.
5. All meat and poultry must be obtained from USDA approved sources.
6. A listing of ingredients used to make the chili must be available to event organizers, if requested.
7. The chili container must be a crock pot or electric roaster to maintain the chili at a temperature of 140 degrees or higher.
8. Contestants must provide multiple sets of serving utensils to be changed out in case of contamination.
9. Contestants must provide materials for clean-up (clorox wipes, etc.) for cleaning up work surfaces and spills.
10. No bare hand contact with food is allowed. Reminder: contestants must wash their hands after using toilet facilities, coughing/sneezing and handling soiled equipment, etc.
11. All food must be covered when not in use to protect from customer handling, coughing, etc.