

3RD ANNUAL



CHILI COOK-OFF ENTRY FORM

Drop off forms at the Cape Fair Eagle Aerie or mail to Cape Fair Eagles
P.O. Box 58, Cape Fair MO 65624

Team captain:

Team Name:

Chili Recipe name:

Address:

Phone:

E-mail address:

I have read and understand the cook-off rules. I agree that our team will be responsible for its set up and clean-up of assigned booth area.

Team Captain signature

Date

Entry Fee: \$10 for Individual Team(s) and \$20 for Business Team(s). Make Check(s) payable to Eagles Aerie 4278.

Entries are taken on a first come basis and the number of entries is limited to 24 teams. Get your entry in early to assure your spot at the Cook Off.

This Event is for the Benefit of St. Jude Children's Hospital.



EVENT DATE: SATURDAY, OCTOBER 20, 2018

CHILI COOK-OFF RULES

1. Individual Teams must file an Entry Form with a \$10 check to Cape Fair Eagles 4278 to reserve a spot. Business Teams must file an Entry Form with a check for \$20 to reserve a spot **Registration must be submitted before Saturday, October 6.** Only the first 24 Teams will be entered.
2. The cook-off site will open at 7:30 a.m. for registration sign-in and set up. Mandatory team meeting with cook-off officials will be at 7:45 a.m. to review rules. The competition chili cook-off begins at 8 a.m. Teams will begin serving chili to judges at 11ish a.m., so don't be late.
3. Teams will be assigned a 10' x 10' m/l preparation area. If ya'all need more room, well ... call us.
4. All teams must consist of at least two people and no more than 4.
5. Each team is responsible for all cooking utensils, tables, chairs, cooking ingredients (3 gals. Minimum), set up and clean-up. A tent or overhead covering of some sort may be required.
6. Each team must supply all cooking equipment: propane camp stove, grills, generators, etc. (No electrical outlets are available, but water will be).
7. No chili can be pre-cooked or prepared prior to competition. All food preparation must be done on-site in a sanitary manner. Veggies can be pre-cut but not pre-cooked. A sanitation station to wash, rinse and sanitize utensils and hands will be available for use in compliance with the health department. Please keep chili tightly covered when not serving.
8. All ingredients must come from approved food sources, so it's absolutely safe for public consumption (No roadkill).
9. Chili powder and other spices are fine and dandy, but complete commercial chili mixes are not permitted. Thickeners such as corn meal, masa or flour are allowed – so are canned tomatoes, chipoltes and beans if you use em. Hate to be this obvious, but no canned chili is allowed ... just sayin'.
10. Teams are encouraged, urged and otherwise motivated to decorate their area and themselves. The best decorated and costumed team(s) will win an impressive award.
11. Each contestant will be assigned a contestant number by the chief scorekeeper and given a cup with lid for their chili. An official of the cook-off will deliver the chili entries to the judges for a blind taste test.
12. Judges will announce the Chili Cook-off winners around 1 p.m. The winning team will be presented with a big bragging-rights award. The decision of the judges is final. Tasting Cups / Bowls, spoons, napkins and voting bags will be provided by Eagles 4278.
13. The public will select the People's Choice Award. The public will purchase a Tasting Kit (baggie with votes to give to their favorite chili and/or team along with spoons, tasting cups and napkins). The team with the most votes wins. It's up to you to entice them to try your chili and cast their vote for you. The more chili you have, the more votes you can get – but a minimum of 3* gallons is required. People's Choice Award winner will also receive award.
14. Business Teams may advertise their service, products, etc., but not sell anything.
15. HAPPY COOKING & HAVE A GOOD TIME!

This charity event supports St. Jude Children's Hospital.

Contact: Roger Kelley at 417-527-2366 [E-mail rogerjkelley@yahoo.com](mailto:rogerjkelley@yahoo.com) Form &

Information available at www.foe4278.com