



CHILI COOK OFF

Registration Form

Cornerstone Therapeutic Riding Center is taking over Creek Hollow Ranch in Ramona on Saturday, June 5th, 2010 for our second annual Chili Cook-Off!

Think you've got a chili recipe that will blow everyone away? Come out and compete for cash and bragging rights. Enter now to compete! Spots are limited and they're gonna go fast.

Entry deadline: May 22, 2010

Group or Organization Name: _____

Contact Person: _____

Address: _____

Phone Numbers: Home _____ Work _____ Cell _____

Email: _____

Please sign and return with payment. I understand and agree to the rules:

Registration fee: \$25.00

Please make Check or Money Order payable to:
Cornerstone Therapeutic Riding Center

Please mail Registration Form with entry fee to:

Cornerstone Therapeutic Riding Center
Attn: Judy – "Chili Cook-Off"

25201 Creek Hollow Drive, Ramona, CA 92065

For more information: Phone: 760-788-2872 Email: judyb@cornerstonetrc.org

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CHILI COOK-OFF Overview

Prizes will be awarded to the top three favorite chili's and will be a "people's choice" judging format.

There will be a "Best of Show" prize awarded for the most creative and fun booth decoration.

Set-up will be the day prior to the event from 10:00-7:00. All booths must be completely set-up by 7:00 P.M. Friday, June 4th

Event opens to the public at 5:00PM, Saturday, June 5th. Contestants arrive at 11:00AM and start cookin'! The winner will be announced at 8:30PM

Each contestant/group will be provided a 10x10 space for your booth.

2 copies of your recipe will need to be submitted with your application

The event will be held in a 30,000 square foot indoor riding arena

Cornerstone will provide tasting cups for all contestants

Each contestant/group may enter one chili only

When your registration form & entry fee is received, you will be contacted by Cornerstone Therapeutic Riding Center to confirm we have received your entry

WHAT TO BRING

1. Cooking stove and fuel...propane or white gas...no charcoal bbq's allowed
2. Cooking pot, utensils for cooking, cutting boards, knife, cooler, ice, paper towels, bbq lighter, clean-up supplies
3. Gloves for people who are serving chili
3. A cleaning station to clean pots, utensils, etc. (please contact Cornerstone for more info)
4. All ingredients for your chili
5. Fire extinguisher
6. Tables, chairs, EZ-Up or tent for your booth space
7. Decorations for your booth, props, costumes (if you're so inclined!), a banner/sign with your team name

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RULES AND REGULATIONS

- Cooking conditions are subject to inspection by event management. Failure to comply is grounds for disqualification
- All chili must be cooked from scratch on-site the day of the competition and prepared in the event venue.
- From “scratch” is defined as starting with raw meats and vegetables. Meat may be pre-cut. Meat will be inspected prior to cooking by event management. No marinating or pre-seasoning is allowed. Commercial chili powder is permissible, however “just add meat” chili mixes are not allowed
- All meat must be purchased from a commercial source
- Any commercially packaged or canned food must remain unopened and its original container until you begin cooking at 11:00AM on Saturday, June 5th.
- All original food containers and packaging must be kept at your booth until initial inspection by a health official is conducted
- All fresh vegetables must be washed before cutting/slicing. Vegetables may be pre-washed but all cutting/slicing must be done on-site the day of the competition in the event venue

MEAT

- All meat must be USDA inspected
- Wild game is not allowed
- You must bring your sales receipt to the event stating the purchase place, type of meat, and quantity of meat
- Must be sealed in original container/packaging
- All meat must be stored and transported at 41 degrees (F) or below. Food, temperature, and sales receipts will be inspected upon arrival. Food must be in original package, unopened and 41 degrees or less.
- Ground meats (hamburger) must be cooked at a minimum temperature of 155 degrees (F) and ground turkey, etc. at 165 degrees (F)
- When chili is cooked, it must be maintained at a minimum temperature of 140 degrees (F)
- You will need a metal thermometer with a range of 0-220 degrees (F) to be used to check temperatures



CLEANINESS AND SANITATION

- Contestants must prepare and cook in as clean and sanitary fashion as possible. Each contestants booth is considered to be a separate kitchen and must be maintained and kept neat, clean, and sanitary
- All food handlers will wear clean outer garments and effective hair restraints (baseball hat, tied back, hair net, head band, visor, etc.)
- Hands must be washed prior to handling food, utensils, cooking equipment
- Each contestant must provide an ample amount of chemically treated towelettes for cleaning hands
- **NO BARE HAND CONTACT WITH READY-TO-EAT FOOD.** Individuals working with food that is not going to be cooked may not touch food with bare hands. Please use gloves, utensils (spoons, spatula's, tongs, deli tissue). Ready to eat foods include slicing onions for "topping off" chili, grading cheese and sprinkling cheese on finished chili
- Enamel ware pans are not permitted for cooking or storage
- Cutting boards must be hard maple or nsf (National Sanitation Foundation) approved plastic, free of deep gouges and cracks. Cutting boards must be washed and sanitized prior to use.
- Cooks must use a disposable spoon for tasting and chili must be tasted from a separate disposable bowl or cup which must be discarded after each use.
- Only cooks may serve chili to the public
- You must provide a minimum of one roll of dry paper towels for spills
- There is no smoking, eating or drinking allowed in food preparation and service area

BEST OF SHOW COMPETITION GUIDELINES

- First and foremost...it should be fun!
- Do not interfere with other contestants
- Must be in good taste
- No nudity or lewd behavior
- No firearms, explosives or pyrotechnics (or anything that can catch on fire!)
- No loud music so as not to interfere with other contestants or with live entertainment at the event-will be monitored by event management
- Judged by Cornerstone event committee
- Failure to comply with these guidelines will result in disqualification from the "Best of Show" competition
- Judging criteria:
 - Originality
 - Creativity
 - Audience appeal

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