

2015 Chili Cook-Off Registration Form

Think you've got a chili recipe that will blow everyone away???!!! Come out and compete for cash prizes and bragging rights. Enter now to compete! Spaces are limited and will go quickly. **Entry deadline: September 21, 2015**

Group or Organization Name: _____

Contact Person: _____

Address: _____

Phone Numbers: Home _____ **Work** _____ **Cell** _____

Email: _____

2 printed copies of your recipe must be submitted with your application

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

Signature _____
Date

Registration fee: \$25.00 in 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
www.cornerstonetrc.org

Authorization by Cornerstone Rep below:

Paid by Check/Money Order: # _____ Date Paid: _____ Initials: _____

CHILI COOK-OFF Overview

- The event will be held at the Ramona Outdoor Community Center located at 421 Aqua Lane, Ramona, Ca. (Rodeo Grounds west of Main St)
- Each contestant/group will be provided a 10x10 space for their booth.
- 2 printed copies of your recipe must be submitted with your application
- Each contestant/group may enter one chili only
- Must prepare a minimum of 10 gallons of your best chili
- Contestants may arrive at 11:00 a.m. on Saturday September 26th and start cooking and set up/decorate booths.
- Event opens to the public at 5:00 p.m., Saturday, September 26th & ends at 10 p.m. Expected attendance is 300+
- Cornerstone will provide tasting cups for all contestants
- Access to on-grounds kitchen sinks for clean-up will be available until 4 p.m.
- Voting is by people's choice the day of the event
- Contestants may not tear down booth until end of event or at a time designated by Cornerstone Event Management

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

WHAT TO BRING

- Cooking stove and fuel: propane or white gas. No charcoal bbq's allowed
- Cooking pot, utensils for cooking, cutting boards, knife, cooler, ice, paper towels, bbq lighter, clean-up supplies
- Extension cords, if needed
- Gloves for people who are serving chili
- All ingredients
- Fire extinguisher
- Tables, chairs, EZ-Up or tent for your booth space (**EZ-UP/Tent required**)
- Decorations for booth, props, costumes (if you're so inclined!), a banner or sign with your team name
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RULES AND REGULATIONS

- All chili must be cooked from scratch on-site the day of the competition and prepared at the event venue. From "scratch" is defined as starting with raw meats and vegetables. Meat may be pre-cut. Meat may 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

- Cooking conditions are subject to inspection by event management.
- All meat must be purchased from a commercial source. Any commercially packaged or canned food must remain unopened in the original container until you begin cooking at 11:00AM on Saturday, September 26th
- 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 at the event venue

MEAT GUIDELINES

- All meat must be USDA inspected
- Wild game is allowed provided that it has been purchased and/or processed by a professional meat-packing company or butcher
- Must be sealed in original container/packaging
- County Health Department requires all meat must be stored and transported at 41 degrees (F) or below
- County Health Department requires meats must be cooked at a minimum temperature of 155 degrees (F) and fowl at 165 degrees (F)
- Country Health Department requires cooked chili to 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
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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