

**KNIGHTS OF COLUMBUS #953
4th ANNUAL CHILI COOK-OFF
OFFICIAL ENTRY FORM**



WHEN: Saturday, May 3, 2008 12:00 p.m. - 5:00 p.m.
**WHERE: Newman Center Lawn, 5900 Newman Court,
Sacramento (near Sac. State campus)**
**WHY: To raise funds for Sacramento Life Center & Bishop
Gallegos Maternity Home, to taste some great chili, and
have fun!**

Team Name: _____

Contestant Name: _____

of team members: _____

Address:

Phone 1 (Day/Evening/Cell): _____

Phone 2 (Day/Evening/Cell): _____

Deadline to Enter is Friday, April 25, 2008

Send completed application with \$15.00 Entry Fee to:

Amateur Chili Cookoff
c/o Knights of Columbus #953, 5961 Newman Ct, Sacramento 95819
(Enter Soon, Limited Space Available)

A confirmation packet with directions and more will be mailed upon
receipt of your application.

For more information, please contact:
Dominic Ielati, Pro-Life Director, K of C #953

916-381-6855 or info@kofc953.org

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4th ANNUAL CHILI COOK-OFF

Amateur Chili Cook-off Rules

Equipment Needs

1. All entrants will be responsible for supplying their own white gas or propane Coleman stove and fuel. NO ELECTRIC STOVES ALLOWED. LP tanks (liquid propane) must be no larger than 5 lbs.
2. A maple or NSF (National Sanitation Foundation) approved plastic cutting board for vegetable preparation.
3. A 6' table. If you intend to place a stove on the table, please make sure you take proper precaution to protect the table surface from the heat of the stove. If you do not have a 6' table, please contact the organizers.
4. A sufficient number of cooking utensils. Any utensils that are dropped on the floor, or are otherwise contaminated, must be retired and replaced with a clean utensil.
5. A sufficient number of pans for prep, and a large stock pot for chili cooking.
6. One roll of paper towel in case of spillage, and pre-treated cleansing napkins (e.g. Wet Ones, Wash-n-Dry towelettes, etc) for hand washing.
7. Fire Extinguisher, hair nets, gloves for serving & prep, tongs for condiments, & a grease container.

Food Products

1. Commercial canned or packaged food must remain unopened and in original container until arrival at cookoff site.
2. All fresh vegetables must be washed before dicing.
3. All meat products must be stored & transported at a temperature of 41 degrees or less.
4. The finished product must reach a cooking temperature of at least 155 degrees for beef and pork or at least 165 degrees for poultry before consumption. Temperature will be tested by staff during the event.

Guidelines

1. The doors will open at 9:30 a.m. for registration and set-up. Please check-in and consult the floorplan for your designated cooking location.
2. Each cook/team (not more than 4 people) must provide their own table(s) whose length totals no more than 8 feet and their own folding chairs. This is considered your cooking station and must be kept clean and neat. Bleach water will be provided.
3. Upon arrival, all food products & utensils will be inspected for freshness & cleanliness.
4. Hair of shoulder length or longer must be restrained. (e.g. tied back, hat, headband, hair net)
5. Cooks must not taste their chili with their cooking spoons. Use a fresh disposable spoon for each taste!
6. **At least 1 gallon of chili must be prepared and be ready for judging by 1:00 p.m.** Judging samples will be collected and numbered by cookoff officials. Prizes will be awarded at the conclusion.
7. **DO NOT GIVE OUT YOUR COMPETITION CHILI UNTIL 1:30PM.** We recommend that you have a non-competition chili or salsa and chips for the public to taste until 1:30pm.
8. Tasting kits will be sold for public tasting after the judging sample has been collected. Sampling cups, napkins & spoons will be provided.
9. During the public tasting (after 1:30pm), the cooks must serve the chili to anyone possessing the cups from the tasting kits.
10. Electricity is not available for cooking.

