



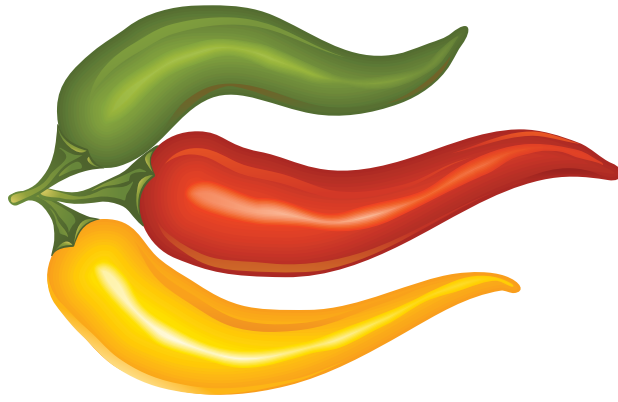
6TH ANNUAL **WINDSOR**
CHILI COOK-OFF



EVENT GUIDE AND REGISTRATION

JULY 13TH, 2019
WINDSOR TOWN GREEN

6TH ANNUAL WINDSOR CHILI COOK-OFF



CHILI COOK-OFF OVERVIEW

The event will be held on July 13th, 2019 at the Windsor Town Green on Market Street. The venue opens at 7:00 a.m. on Saturday July 13th for booth set up and decorations. Cooking may begin at 8:00 a.m. The event opens to the public for tasting at noon and ends at 4:00 p.m.

Each contestant/group will be provided a 10x10 space for their booth. Entries will be confirmed and assigned a booth in order of date received. We ask that you not tear down your booth until the event has ended.

Public tasting is an integral part of the competition. Contestants will serve out 1 oz. of chili to each ticket holder. Contestants must create a minimum of 4 gallons of chili for judging. You will be provided 320, 2oz. soufflé tasting cups and spoons.

Voting is done by professional judges and the winners will be announced at 3:45 p.m. You may enter 1 or 2 chilis to the competition.

Awards Categories

- A Traditional Chili (no beans or fillers)
- A Homestyle Chili (anything goes)
- People's Choice (most popular with the public)
- Best in Show (best themed booth, costumes, etc.)
- Best Overall (a combination of best chili, people's choice and best in show).

What to Bring

- Cooking stove and propane, butane, wood or charcoal fuel
- Cooking pot, utensils for cooking, cutting boards, knife, cooler, ice, paper towels, bbq lighter, cleaning supplies
- Extension cords if needed
- Gloves for people who are serving chili
- All ingredients and equipment
- Fire extinguisher
- EZ-UP or tent and tables and chairs. Your tent may not exceed 10 sq. ft
- Chili booth, sign identifying your team name, decorations, props, costumes, etc.
- Hand washing station with 2 wash tubs and liquid soap and paper towels

RULES AND REGULATIONS

Contestants must prepare and cook in as clean and sanitary fashion as possible. Each booth is considered to be a separate kitchen. No prep work can be done in advance of the event (no pre-chopped vegetables, for example). Food handlers must wear clean outer garments and effective hair restraints (hat, tied back hair, head band). Hands must be washed prior to food handling and gloves must be used when handling food that is not going to be cooked.

Cooking conditions are subject to inspection by event management. Failure to comply may be grounds for disqualification.

All meat must be purchased from a commercial source and must be USDA inspected. Any fresh vegetables must be washed before cutting/ slicing. County Health Department requires that all meat be stored and transported at 41 degrees F or below and cooked at a minimum temperature of 155 degrees F. Cooked chili must be maintained at a minimum temperature of 140 degrees F.

DEADLINES

Entries will be judged based on originality, creativity, taste, aroma and audience appeal. Traditional Chili entries must be turned into the judges at 12:00 p.m.

Homestyle Chili entries must be turned into the judges at 1:00 p.m.

Questions? Contact the Chamber at info@windsorchamber.com or (707)838-7285



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WWW.WINDSORCHILICOOKOFF.COM