



REGISTRATION FORM

Put your team together and participate in Porterville's First Annual Chili Cook-Off

Saturday, April 16th, 2011

9:00 a.m. to 5:00 p.m.

On Main Street at Morton

Deadline to register is Friday, March 25th

Head Cook's Name: _____

Team Name: _____

Business or Organizational Sponsor (if any): _____

Address: _____

City: _____ St: _____ Zip: _____

Phone: _____ Email: _____

Choose your booth size:
(check only one)

10'x10'

10'x10'

Without Sponsorship

With Sponsorship

20'x10'

20'x10'

Without Sponsorship

With Sponsorship

Entry Fee

\$35.00

\$75.00

\$60.00

\$100.00

(Sponsorship fee only applies to For-Profit entities)

Return Registration and Entry Fee to:

Porterville Chamber of Commerce

93 North Main Street

Porterville, CA 932578

For more information, call (559) 784-7502

Total Amount Enclosed: \$ _____



OFFICIAL COOK-OFF RULES

EVENT – Porterville Chili Cook-Off

ENTRY FEE – For \$35, a team will be assigned a 10'x10' cooking area and allowed to submit one (1) chili entry. An additional 10'x10' space next to the other (a total of 20' wide) can be purchased for \$25 more

TEAM SPONSORSHIP – A business or organization may sponsor a cooking team and display their name at or on the booth for an additional fee as follows:

- For-Profit Business or Organization: \$40 per team
- Not-For-Profit Organization: No additional fee

WHAT WE WILL PROVIDE – Each entrant will be assigned at least a 10'x10' area to set up their cooking station on. Hot water will be provided for hand washing. Official 32 oz. judging cups and 2 oz. sample cups and spoons will also be supplied.

WHAT YOU NEED TO BRING – All equipment and supplies necessary to prepare your chili must be provided by you, including:

- 10'x10' free-standing canopy, or other over-head cover, for each booth area occupied.
- Table(s)
- Cooking equipment including fuel
- All ingredients needed for chili recipe
- Enough supplies to prepare at least 2 gallons of chili for public sampling (we recommend 5 gallons)

No electricity will be provided. We recommend propane cook tops for your cooking source.

CHILI JUDGING – Each chili entry will be judged on the following considerations:

Aroma • Consistency • Color • Texture • Flavor • Aftertaste

TEAM JUDGING – Each team's cooking area will be judged on the following considerations:

Originality • Creativity • Enthusiasm • Over-all appearance

PRIZES – Awards for the top three (3) chili entries, People's Choice, and Best Team will be awarded as follows:

- \$250 & Plaque – First Place Chili
- \$100 & Plaque – Second Place Chili
- \$50 & Plaque – Third Place Chili
- \$100 & Plaque – Best Team (décor and team spirit)
- Plaque only – People's Choice

COOKING RULES

CHILI COOKED ON SITE - All chili must be cooked from scratch on site the day of the cook-off. All chili must be prepared in the team's assigned area (no cooking in motor homes, etc.).

CHILI COOKED FROM SCRATCH – No ingredient may be pre-cooked in any way prior to the event. The only exceptions are commercial canned or bottled products such as tomatoes, peppers, and broth. Meat may be treated, pre-cut or ground. **MEAT MAY NOT BE PRE-COOKED.** All other ingredients must be prepared (chopped, cut, cooked) at the event.

COOK TIME – Cooks will have up to four (4) hours to prepare their chili. No lighting of fires or any form of cooking will be allowed until after 9:00 a.m. and only after the announcement has been made to begin. All judging cups, filled to at least ¾ full with chili, must be delivered to the Information Booth promptly at 1:00 p.m. (You are not required to start cooking at 9:00 a.m. but you must have your chili ready to present at 1:00 p.m., regardless of when you begin.)

NO FILLERS IN CHILI - Beans, macaroni, rice, hominy, corn, or other similar ingredients are not permitted and will disqualify your entry. (Beans may, however, be added for public tasting but never for judging)



CHECK-IN – On the day of the event, prior to set-up, each chili cook must report to the Information Booth and check-in to receive their team number and Judging Cup. The team number will be randomly selected and written on the exterior of the cup as well as on the sign-in sheet. A team representative will then sign to confirm that the cup and number were given as described. Teams may arrive anytime after 6:00 a.m. or at least early enough to set-up their cooking area and be prepared to cook by 9:00 a.m.

PROTECT THE JUDGING CUP - Once judging cups have been issued, each head cook is responsible for his or her judging cup. Do not decorate, write on, or alter your cup in any way. Cooks must also not tamper with the numbers on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.

SANITATION - Cooks are to prepare and cook chili in a safe and sanitary manner as discussed in the *Temporary Event Food Vendor Requirements* from the Tulare County Environmental Health Department. Hot water will be provided by event holder.

INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the Tulare County Environmental Health Dept. (Failure to comply is subject to disqualification.)

COOKS MAY HAVE TO TASTE THEIR CHILI - At the discretion of the official(s), chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)

ONE CHILI ENTRY PER TEAM - Each team is responsible for preparing five gallons of chili that he or she intends to be judged and will turn in one judging cup of chili from that pot. No more than one judging sample can be taken from any one pot. Only chili is to be submitted. Do not include extra items or condiments (onions, cheese, jalapenos, crackers) on top of the chili.

CHILI TURN-IN – Cups will be filled to at least $\frac{3}{4}$ full and be turned in at the Information Booth promptly at 1:00 p.m. Your entry cups will then be placed inside another cup to hide their identity from the judges.

SAMPLES – Each team is required to provide chili samples to the public once the judging cup has been filled and submitted for judging. Samples will be put into the 2 oz. sample cups supplied in Entry Bag. Visitors will be required to purchase a “tasting wristband” in order to sample chili. Teams are asked to only provide samples to persons wearing the wristband. If more cups are needed they will be provided. A table at the front of your booth area will be required for distributing the samples. The public is not allowed into the cooking area.

PENALTIES - Failure to comply with cook-off rules will result in disqualification of a team. Decisions of the official(s) are final.

For questions or additional information about the event, contact:

Porterville Chamber of Commerce
93 North Main Street
Porterville, CA 93257
(559) 784-7502



This event is brought to you by the Porterville Chamber of Commerce as a part of the Porterville Iris Festival.