

2010 Downtown Manistee CHILI HOP Contest

Saturday, February 20th, 2010 during "Frostbite HomeGrown Saturday"

- Entry Form -

Think you have the best chili recipe out there? Up to the challenge? All interested parties are required to complete and submit a signed copy of this entire form by NO LATER THAN 8:00am on Tuesday, Feb. 16th. They can be dropped off at the Main Street DDA Office at City Hall, mailed to 70 Maple Street Manistee, e-mailed to tbalden@manisteedowntown.com or faxed to 723-1546 attn: Travis Alden.

The event will be limited to 16 entries on a first come, first registered basis. There is NO registration fee. Chili entries will be sampled and scored by the public with the top three entries winning prizes!

1st Place: \$100 Downtown Dollars

2nd Place: \$40 Downtown Dollars

3rd Place: \$20 Downtown Dollars

Setup will be from 10:30am-noon on Feb 20th. Each entrant will be assigned a different storefront on River Street. Electricity, sampling cups and spoons and napkins will be provided. We suggest having **at least** enough chili for approx. 100 two-ounce samples. If you run out the public won't be able to vote for your chili! The public will have scorecards in order to rate each entry, which will be turned in for scoring. Sampling will take place from 12noon – 3:30pm and the winning entries will be announced outside of the Boathouse Grill at 4:00pm. Get creative and have fun!

NAME(S): _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE: _____ EMAIL: _____

NAME OF CHILI: _____

Chili Hop Cook-Off Rules: (entrant must sign at the bottom of these rules)

1. A chili serving "team" is recommended: 1 person to dispense chili into tasting cups and 1 person to serve the public.
2. Appropriate "themed" decoration of your area and related costuming is encouraged.
3. Table, crock pots (or other heating equipment), chairs, etc. must be supplied by the entrant.
4. Chili must be cooked from scratch at home and brought on site the day of the cook-off.
5. All meat and poultry must be obtained from USDA approved sources.
6. A listing of ingredients used to make the chili must be available to event organizers, if requested.

(continued)

7. The chili container must be a crock pot or electric roaster to maintain the chili at a temperature of 140 degrees or higher. Contestants should also bring extension cords.
8. Contestants must provide a food thermometer to check internal temperatures of chili to assure proper temperature for serving. Event organizers may be monitoring food temperatures periodically throughout the event.
9. Contestants must provide multiple sets of serving utensils to be changed out in case of contamination.
10. Contestants must provide materials for clean-up (clorox wipes, etc.) for cleaning up work surfaces and spills.
11. No bare hand contact with food is allowed. Reminder: contestants must wash their hands after using toilet facilities, coughing/sneezing and handling soiled equipment, etc.
12. All food must be covered when not in use to protect from customer handling, coughing, etc.
13. This event is officially designated as a “potluck event” by the Manistee County Health Department.

Signature: _____ Date: _____