



## Chamber Chili Cook-Off

### Saturday, October 5th

### Registration Form



During the Annual Classic & Antique Fly-In at the Hamilton County Airport.

Name: \_\_\_\_\_  
Phone: \_\_\_\_\_  
E-Mail: \_\_\_\_\_  
Name of Chili: \_\_\_\_\_

### Rules & Regulations

1. You are responsible for supplying all ingredients and cooking devices.
2. There are no restrictions on ingredients for your chili. Use of meats, beans, pasta, spices, and all other ingredients are up to the discretion of the cook.
3. All ingredients must be pre-cooked and treated prior to the event - chili is to be brought "ready-to-eat". Chili will be served to the general public.
4. Each contestant will be assigned a number and the chili will be judged blind (no one knows the identity of the cook).
5. Judging will be based on the following characteristics:
  - a) Color - The submitted chili should look appetizing
  - b) Consistency - Chili should be a smooth combination of sauce and meat.
  - c) Taste - The most important factor! The taste should consist of the combination of the meat, spices, etc with no particular ingredient being dominate.
6. **Judging will begin at 10:30 am & chili needs to be on site no later than 10:15 am.**
7. The Chamber will provide spoons, cups to serve to the general public. If you supply your own serving utensil, make sure it is marked with who it belongs to.
8. Chili cooking devices & serving utensils can be picked up between 1:00 - 1:30 pm.
9. Winners will be announced at 1:00 pm.
10. Each contestant will receive two movie tickets to the Northrup Theatre for each entry.

**Awards (Top 3 places will receive an additional 2 movie tickets)**

1st - \$50.00

2nd - \$30.00

3rd - \$20.00

Prize money donated by Davis Motors