

EVENT GUIDE AND REGISTRATION

10th ANNUAL SEPTEMBER 9, 2023 WINDSOR TOWN GREEN



CHILI COOK-OFF OVERVIEW

The event will be held on September 9, 2023 on the Windsor Town Green on Market Street. The venue opens at 7:00 a.m. on Saturday 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 10 gallons of chili for judging. You will be provided 2oz. soufflé tasting cups and spoons.

Judging is done by our panel of celebrities and experts 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 Overall (a combination of best chili, people's choice and best themed booth)
- Showmanship (best costumes, booth, and general pizazz)

What to Bring

- Cooking stove and propane, butane, wood or charcoal fuel
- Cooking pot, utensils for cooking, cutting boards, knife, cooler, ice, paper towels, bbg lighter, cleaning supplies
- Gloves for people who are serving chili
- All ingredients and equipment
- Fire extinguisher
- EZ-UP or tent and tables and chairs. Your tent should not exceed 100 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 a clean and sanitary fashion. Each booth is considered to be a separate kitchen. No prep work can be done in advance of the event (no pre-smoked meat, 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.

DEAD INFS

Entries will be judged based on originality, creativity, taste, aroma and audience appeal.

Traditional Chili entries must be submitted to the judges at 12:00 p.m.

Homestyle Chili entries must be submitted to the judges at 1:00 p.m.

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



9001 Windsor Road PO Box 367 Windsor, CA 95492 Info@windsorchamber.com



WWW.WINDSORCHILICOOKOFF.COM

CHILI TEAM REGISTRATION FORM

Submission Deadline: August 25, 2023

Team Name _

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Team Captain or Chef					
The fee for one chili entry is \$30. The fee for two chili entries is \$50.					
I will enter a Traditional ChiliI will enter a Homestyle Chili					
I have read and understand the Windsor Chili Cook-off Rules and Regulations. Initials:					
Contact					
Mailing Address					
City	_ State Zip				
Phone E-mail					
Amount Paid \$ check credit card info below call in Credit Card Billing Name Credit Card Billing Address					
City					
Signature	Date				
Visa or MC#					









