

2010 Chili Cook Off



Friday July 16



8:30am—11:45 am - Booth Set up —Downtown – Please limit space used to a 10 ' X 10 ' area. You will be provided with a trash bag, bowls, spoons & napkins for chili tasting. You will also be provided with one apron. These supplies are in a box you must pick up from the front porch of the Chamber of Commerce Office after 8:30am.

12:00pm – Team Captain ' s Meeting—Downtown

12:15-12:45pm - Chopping and food prep—teams must bring all their own ingredients

*Please note that any pre-made chili will be disqualified. All Chili preparation must be done on site. (prepare to make a minimum of 3 gallons of chili – this event is increasing in popularity and in recent years several teams have run out of chili before tasters ran out of tickets)

12:45pm - Light stove and start cooking (must wait for announcement before lighting stove)

4:45 pm - Samples Collected for Judging (Chamber representative will come around to collect one sample from each booth)

5:00pm - Chamber Representatives will begin selling tickets for taste testing (do not distribute chili until after samples have been collected for judging) One ticket should be collected per sample distributed.

6:00pm Awards- Marina Park

Please return left over spoons, napkins or cups to a Chamber representative after the event and deposit any trash in the dumpster next to the Chamber.



Have Fun and

Good Luck!

