12th ANNUAL BENEFITING SPECIFICATION SHIP

Dec. 4, 2021 · Chili Team Info

We're pumped you've signed up your team and are on the quest for the heavyweight belt! In order to keep the competition fair, fun and safe, below are a few guidelines.

WHAT YOU PROVIDE

- All teams must prepare no less than 5 gallons of chili
- Cooking begins at 7:30am and ends at 11 judging will take place at 11:30am
- Pre-cooking meats and beans is allowed, but chili must be fully assembled at competition
- Chili must be homemade
- Teams are responsible for not preparing or serving harmful ingredients you must be willing to eat your own chili!
- Must display allergen warning if recipe contains milk, eggs, fish, tree nuts, peanuts, sesame or wheat
- Bring own tables, chairs and tent (tent isn't required, however strongly encouraged)
- No electricity provided teams must provide their own heat source (propane, camp stove, sterno)
- Cooking thermometer, cooking equipment, utensils and plastic serving gloves
- Trash can and bag for team use
- Maximum of 5 members per team
- Teams are responsible for keeping their area tidy, setting up/breaking down and cleaning surrounding area post-event.
- Be on site and serve chili from 11:30am-3:00pm

WE PROVIDE

- 10x10' space for team randomly assigned
- Sample cups, spoons, napkins
- Voting boxes
- Free chili sampling + beverages for team members
- Chili voting slips
- · Composting and recycling services
- Live music + the crowd!

EVENT SCHEDULE

7:30am-11am: Setup + Cook

11:30am-3:00pm: Serve!

3:30pm: Awards

LET'S HAVE A CLEAN FIGHT!

- Practice proper sanitation keep your area clean
- Perishable items must be kept in a cooler packed with ice
- Use separate cutting boards for meats and vegetables. And wash those veggies!
- Clean hands = clean chili use sanitizer or wear plastic gloves while preparing and serving
- Use a food thermometer cook all foods and keep at 140 F

