



2017 Gun Lake Winterfest

February 18, 2017



Chili Cook-off Registration



11:00 am	Check in Begins
12:00 pm	Judging begins at Main Tent
12:00 pm	Public tasting begins (1 ticket per taste)
3:00-3:30 pm	Winners Announced (Approx. Time)

All interested parties must complete and sign the entry form on the back.

Judging will take place on a number scale from 1-10 with 10 being the highest score. Each chili will be judged on several categories including: heat of spice, texture of meat, consistency of chili and the blend of spices and how well they permeate the meat although there are no absolute guidelines as to how each Judge will or should make their winning selections!

There will also be a **People's Choice Award** (determined by the number of tickets each chili receives)! The more people you bring or know the better chance you have of winning the People's Choice Award!

Judged winner will receive bragging rights, a trophy, and a free entry for next year. People Choice Award winner will receive bragging rights and a free entry for next year.

Entry fee of \$10.00 per team per chili.

Contestants must furnish own ingredients, equipment, and utensils. Power and tables will be supplied; contestants are encouraged to bring power strips and extension cords to ensure we have enough. All contestants are responsible for the maintenance of its proper temperature for serving.

You may NOT use canned, store bought chili or mixes. Pre-cooked beans are okay. All ingredients must be pre-cooked, chili is to be brought "ready to eat". You must bring your own condiments. *Extreme heat chili should be noted as such. We suggest having at least enough chili for approximately 100 servings of 2 ounce tasting cups. If you run out people won't be able to vote for your chili!

Company/Individual Name _____

Address _____

Contact Person _____ Phone _____

Email _____

Name of Chili _____

Chili cook off rules: (entrant must sign at the bottom of these rules)

1. Crock pots (or other heating equipment), chairs, etc. must be supplied by the entrant (table and power will be supplied by the organizer).
2. Chili must be cooked from scratch at home and brought on site the day of the cook off.
3. All meat and poultry must be obtained from USDA approved sources.
4. A listing of ingredients used to make the chili must be available to event organizers, if requested.
5. 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 and power strips.
6. 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.
7. Contestants must provide multiple sets of serving utensils to be changed out in case of contamination.
8. Contestants must provide materials for clean-up (Clorox wipes, etc.) for cleaning up work surfaces and spills.
9. 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.
10. All food must be covered when not in use to protect from customer handling, coughing, etc.

As an entrant in the Gun Lake Winterfest Chili Cook-Off, I agree to the above rules by signing below.

I hereby authorize the Gun Lake Business Association and the Gun Lake Winterfest to use my name, likeness, statements and other identifying information worldwide, in perpetuity, including in photographs, video and recordings for the purposes of publicizing and promoting The Gun Lake Winterfest activities, and to raise funds for the Gun Lake Business Association and the Gun Lake Winterfest. This authorization includes use in any media, including but not limited to print and on the internet. I understand that I will not be compensated for such use and that the Gun Lake Business Association and the Gun Lake Winterfest is not obligated to use my name, likeness or statements or other identifying information.

Signature _____ Date _____

Please make checks payable to Gun Lake Business Association

Mail to: PO Box 91, Shelbyville MI 49344

Forms can be faxed to 269.672-9330 Questions: Contact Linda Swartout at 269.720.6305