



**Do you make awesome chili?  
Think you can win a contest?  
Join us for some fun and friendly competition.  
Businesses, individuals & groups  
are welcomed to enter.  
See the rules (page 2) and enter today!**

**Cash Prizes to be awarded by a panel of judges:  
1st \$250 & Bragging Rights, 2nd \$150, 3rd \$50  
Trophies will also be awarded to 1st & 2nd winners!  
People's Choice Award: \$50**

**2011: 6,000+ Crowd**

**October 13, 2012, 11-5:00pm  
Hagan Stone Park  
5920 Hagan Stone Park, Pleasant Garden, NC 27313**

**Chili cook-off entry form**

Contestant/Team Name: \_\_\_\_\_

Head Cook/Boss (1): \_\_\_\_\_

Additional Team Members (3): \_\_\_\_\_

\_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_ *Email will be our primary source for contact.*

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Number of spaces (\$25.00 per 12x12 space with one 8' table) \_\_\_\_\_

I will need to rent a pop-up tent add \$125, extra 8' table add \$15 My TOTAL \$ \_\_\_\_\_

*\*All fees are non-refundable no rain date*

The above information is correct to the best of my knowledge. I have read the rules and guidelines and I hereby agree to abide by such rules and regulations.

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Accepted By: \_\_\_\_\_ Date: \_\_\_\_\_

Mail this form and Make Checks Payable to:  
SE Guilford Community Foundation  
PO Box 14056  
Greensboro, NC 27415  
More Info: 336-937-4176 or [www.sefunfest.com](http://www.sefunfest.com) [info@sefunfest.com](mailto:info@sefunfest.com)



**October 13, 2012**  
**11-5:00pm**  
**Hagan Stone Park**  
**Chili cook-off Rules & Guidelines**

- These guidelines are designed to provide helpful hints for your entry into the world of competition chili cooking by amateurs. This Chili Cook-Off will be conducted using a set of rules that professional chili cooks routinely follow and have evolved to meet the high standards required in a fair and impartial judging of chilies. These guidelines, along with the rules, will be strictly enforced.  
Participants found not abiding by the Rules and Guidelines set will be subject to removal from the competition.
- Participants: Any individual is welcome to enter the competition. You do not need an actual team to participate. If you have a team, the number of members is limited to (1 team leader 3 assistants). Only members of the team who have been identified on the registration application may assist the team.
- Each team will be provided with a 12'x12' area and one 8' table. Please bring a collapsible cover or tent, along with chairs. Also provided will be the sampling cups, small spoons and napkins.
- Set up time will begin at 7:00 AM. Tear down time will begin at 4:00 PM. For safety reasons, no vehicles will be allowed in the event area earlier than 5:15 PM. Bring your cooking stove and fuel: "Coleman" type, with propane only. One Fire Extinguisher. Electricity is NOT available. No Generators.
- Participant is responsible for providing ingredients (hand cut meat or chili grind, spices, and other ingredients for chili.) No precooked meat is allowed. Beef, Chicken and Pork only. Participant will also need to provide cooking pots, cutting board, utensils, cooler (for meat and veggies), paper towels, can opener, matches and any other equipment needed to prepare your chili.
- Please post if you use any type of alcohol, nuts or peanut oil in your chili. Someone tasting may have allergies. Alcohol will not be permitted in the event area, unless it is used strictly as an ingredient in the chili.
- Quantity: This is a competition that includes judges & public tasting. You must prepare and have your chili ready to serve the panel of judges at 12 NOON, public tasting is shortly after. A minimum of 2-3 gallons of chili is required for tasting.
- All chili must be cooked on site the day of the cook-off. All chili must be prepared in the open (no cooking in motor homes, enclosed tents, etc.).
- The food handling areas must be separated from the public. Smoking, eating, and drinking are not allowed in the preparation and serving areas. Items used in preparation should be stored off of the ground and should be protected from contamination during use and storage.
- All food cooking and preparation areas, especially cooking equipment, grills, etc. must be protected from direct contact with the public: separate using a table.
- Temperature control is the most important safeguard against food borne illness. Minimum cook temperatures with a food thermometer: Chicken 165°F, Ground Meats 155°F, Pork, Beef Cubed (not ground) 145°F and Vegetables 135°F.
- Pull hair back with hats or ponytails in the preparation and serving areas.
- Participants are to prepare and cook chili in the most sanitary manner possible. Each cook is expected to utilize safe and clean stoves and other equipment. The cooking area must be a safe and clean working environment. Cookers MUST wear supplied gloves.
- Judging will be conducted by a panel of judges at 12 NOON, public tasting begins right after the judge pickup until 3:00 pm. Samples will be served from your area. Each chili sample will be judged on the following criteria:  
AROMA – Chili should smell appetizing  
CONSISTENCY – Chili should be a smooth combination of meat and gravy  
COLOR – Chili should look appetizing  
TASTE – Chili should taste good  
AFTERTASTE – Chili should leave a pleasant taste after swallowing
- Awards presentation will be held at 4 pm. CASH PRIZES 1st & Bragging Rights, 2nd, 3rd and the Peoples Choice Award.
- The last rule is the most crucial.....HAVE FUN!! This is a great way to meet new people, swap cook-off stories and enjoy a day of FRIENDLY COMPETITION!! Contact: 336-937-4176 [www.sefunfest.com](http://www.sefunfest.com) [info@sefunfest.com](mailto:info@sefunfest.com)