

Windham Community Garden
3rd Annual

Great Chili Challenge

Rules, Regulations and Guidelines

1. The entry fee is \$15 per application. Prizes will be awarded for 1st and 2nd place based on votes of the judges, and a Peoples Choice award based on the votes of the public.
2. Each contestant must cook a minimum of 5 quarts of chili. All entries must be pre-cooked, chili should be brought "ready-to-eat."
3. Be on site to set up no later than 10:30; do not break down earlier than 3:00. Tables must be attended at all times.
4. Each contestant is responsible for maintaining and cleaning up their area at the end of the day. No items are allowed to remain after the challenge.
5. Your booth name should be displayed. You should also have recipes available for the public. If you need to you may omit any top-secret ingredients as long as they will not adversely affect the final results. Ingredient information should be available for people concerned about allergies to certain foods. Please indicate the heat level of your chili in some way – you must be able to consume it yourself!

Food Hygiene Guidelines

1. All food handlers should wear aprons, clean clothing and secure their hair.
2. Hot food will be maintained at 145 F degrees or above, cold food at 41 F degrees or below. These are standard food safety regulations.
3. Food should remain covered when not being served.

Suggested Materials List

Power strip/extension cords

Tablecloth and Napkins

Crock pot

Ladles, serving spoons and spoons for tasters

Cooler w/ freezer packs (ice melts and is messy)

Condiments: sour cream, shredded cheese, chopped onion, tortilla chips, jalapenos, hot sauce, olives, whatever

Decorations: lights, plants, figurines, models, pictures, posters

If you want to win you want to attract the most tasters!

Uniform sized containers for serving chili will be provided

