

AMATEUR COOK-OFF APPLICATION

Saturday, March 21, 2009
11:00 am – 2 pm



Please return this form
by Friday, March 13, 2009.

(Limited to the first 20 entrants)

Name: _____

Address: _____

Phone #: (_____) _____

Email: _____

How did you hear about the event? _____

Category Entering: _____ Traditional Red Chili _____ "Anything Goes" Chili
(See Rules for definitions)

Entry Fee: \$15 (Limited to the first 20 entrants)

Please make checks payable to: City of Lincoln City

Mail Application to: Chef Sharon Wiest
 Culinary Center in Lincoln City
 801 SW Hwy 101, Suite 401
 Lincoln City, OR 97367

Please check if electricity is needed: _____

I understand and agree that Lincoln City reserves the right to use my name, image, and recipe in future publications in conjunction with the event. I have read and agree to abide by the Rules and Regulations.

Signature

Date

AMATEUR COOK-OFF RULES, REGULATIONS, AND INFORMATION

Saturday, March 21, 2009

11:00 am – 2 pm



Cook-off Schedule	10:30	Amateur Chili Entries Deadline
	11:00	Festival Open to Public
	11:00	Amateur Judging begins
	1:30	Winners Announced
	2:00	Cook-Off Closes

Location & Mailing Address: Culinary Center in Lincoln City
801 SW HWY 101, Fourth Floor
Lincoln City, Oregon 97367

Judging and Prizes: Blind judging format. See attached form for judging criteria

Plaques and prizes will be awarded for 1st Place, 2nd Place, and 3rd Place in each division

Requirements:

1. Must submit a Chili (with a recipe) into competition
 - Minimum 1/2 gallon of chili for judging
2. Chili must be heated to 165.° and held at 140° or higher per the Lincoln County Board of Health . You may heat your chili at the Culinary Center if arranging in advance.
3. Any equipment needed to hold the chili at 140°
We suggest a crockpot.

NOTE: If your chili is not at 140° or higher at judging time it will be disqualified from the competition.

Information Numbers: Coordinator: Chef Sharon Wiest 541-557-1125
(sharonw@lincolncity.org)

Chili Requirements

1. Chili recipes are to be cooked using your own recipe
2. **Traditional Red Chili** is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden.
3. **“Anything Goes” Chili** is exactly as the name implies. It can have any kind of meat, beans, vegetables, and can even be vegetarian.

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Competitor Number _____

Judge _____

Criteria	Possible Points	Judge's Points
Aroma <i>(should smell appetizing)</i>	10	_____
Consistency <i>(Pleasant combination of ingredients)</i>	10	_____
Color <i>(Should look appealing)</i>	10	_____
Taste	10	_____
TOTAL	40	_____

COMMENTS:

RECIPE SUBMISSION*

Please return this form with your registration
by **Friday, March 13, 2009.**

(OK To Attach a Document)



Name: _____

Name of Chili: _____

Ingredients: _____

Method: _____

*Complete recipe must be submitted for dish to be judged.