



2018 HARVEST FESTIVAL CHILI COOK OFF

Saturday, September 29, 2018



The Flushing Chamber of Commerce is hosting the annual Chili Cook Off as part of this year's Harvest Festival. Bring your secret recipe and all of your cooking equipment to Downtown Flushing and prove your chili prowess!!

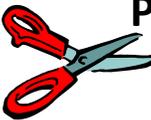
- 1st Place- \$100 Gift Certificate
- 2nd Place- \$50 Gift Certificate
- 3rd Place- \$25 Gift Certificate

- + Limited tent space and table area available for an additional \$10.00 fee.
- + Contestants must make enough chili to fill two chafing dishes (16 quarts).
- + The public will be the judges, deciding who makes Flushing's best chili.
- + Prizes will be awarded to the top three winners.
- + This is an "open" cook-off, whatever you call chili; we call chili. (Vegetarian, Red, White, etc.)
- + Small propane/butane burners are preferred.
- + THERE IS NO ELECTRICITY PROVIDED.
- + Please see Rules and Regulations on back.

Sponsored by:



Please fill out the application below to enter into the competition.



Name _____ Team Name _____

Address _____

City, State, Zip _____

Phone Number _____ (cell) _____

E-mail _____

I agree to the Rules and Regulations and the Waiver of Liability

Signature

Rules and Regulations

1. *No ingredients may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and or mixing of spices. Meat may be treated, pre-cut or ground. MEAT MAY NOT BE PRE-COOKED. Other ingredients may **NOT** be chopped or prepared ahead of time and cannot be cooked until the official onsite start. * **EXCEPTION TO ABOVE RULE, LICENSED COMMERCIAL KITCHENS.**
2. You must be at least 18 years old.
3. Check in is 9/29/2018 and starts at 7:00am.
4. Check in is located at 105 E. Main St. in downtown Flushing.
5. Teams are allowed to start cooking as soon as they are setup and their supplies have been inspected. The cooking period will be 3 hours, 8:00 a.m. until 11:00 a.m. Tasting starts at 11:00 a.m. and ends at 2:00 p.m.
6. A representative of the contestant's organization shall attend a contestant's meeting, at which time final instructions are to be given and questions answered, within 30 minutes prior to the official starting time of the cook-off.
7. Contestants are responsible for supplying all of their own cooking utensils, etc. Sponsor will provide an area for each contestant. Contestants must supply chafing dish and sterno for final display and sampling.
8. Teams are required to wear hair restraints such as hairnets or baseball caps & non-latex food handling gloves when handling food. In addition, each team should have 3 buckets marked: "Wash, Rinse, and Sanitize" for utensil washing. Food prep areas must be covered by a canopy.
9. Hand-washing stations will be available in the cooking area. No exceptions will be made to the above rules per the Genesee County Health Department.
10. Chili may be cooked over a fire of Bunsen burners, wood, charcoal or propane gas. Generators are allowed, electricity is **NOT** available.
11. Each contestant must cook a minimum of two chafing dishes of competition chili prepared in one or two pots for sampling.
12. Popular vote of judging by the public will determine the winner.

Waiver of Liability: In consideration of your acceptance of this entry form and fee, I, the undersigned intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the Flushing Area Chamber of Commerce or the Harvest Festival Committee and their agents, successors and assigns for any and all injuries suffered to me in this event. I further grant permission to the Flushing Area Chamber of Commerce and the Harvest Festival Committee and/or agents authorized by them to use any photographs, videotapes or any other record of this event for legitimate purpose.