

Chili Cook-Off



The DACC is hosting a Chili Cooking Contest 3/21/10 in our Community room from 1-4pm

Registration Form

All Cooks Are Welcome!!!

Name _____

Address _____

Phone# _____

E-mail _____

Amount Enclosed _____

Chili Contestant Rules

1. All contestants should be @ The DACC by 12:30pm and all chili be ready for sampling by 1pm
2. Chili must be prepared in advance from raw Ingredients –No mixes, No Hormel©
3. Chili can be made with or without meat or beans
4. Contestants should bring a minimum of 2 gallons for sampling
5. A complete list of ingredients must be available for each entry
6. Contestants MUST be willing to eat their own chili
7. All contestants younger than 16 should be accompanied by an adult
8. All contestants must have their own heating apparatus (ex. Crockpot, led cord)
9. Each cook is responsible for set-up and clean-up of their area and must keep watch over their own station/pot throughout the contest
10. All contest ballots will be collected by 2:30pm

Winners in the following 2 categories will be announced by 3:30pm

*Peoples Choice *Judges Choice

Fees:

DACC Members \$5~ Non-members \$10 ~ Professionals (Restaurants/Chefs) \$20

After judging~ All chili's will be sold for \$2 a bowl

Prizes:

Certificate and Bragging Rights

Contact Person

Darcie Adams
DACC Health & Fitness Director
518-895-9500 X114
Dadams@dacc.info

Send top portion of Registration form (one form per entry) and check made out to The DACC (Chili Cook-Off in memo)

Date:3/21/10
Place: DACC Community Room
Time: 1-4pm

