

Application



Sunday, February 19, 2017

1pm until the Chili's gone

American 1 Events Center | Jackson County Fairgrounds

Please check category: Professional Chili (restaurateur or chef) \$75 Any Salsa \$25
 Non Professional RED Chili \$50 Non Professional WHITE Chili \$50 Media \$50
 BOOTH ONLY (No chili/salsa) \$50

Date: _____ Chili Name: _____

Contestant Name: _____ 2 T-Shirts – Sizes: _____

Contestant Contact Phone Number: _____

Contestant Address: _____

City / State / Zip: _____ Email: _____

Restaurant Name (if professional): _____

Description of Chili: _____

Mail registration and payment to:
Ashley Smith, K-105.3, 1700 Glenshire Dr., Jackson, MI 49201
*** Make all checks payable to Jackson Radio Works, Inc. ***

Event Guidelines & Details Sunday, February 19, 2017

1. Sponsors will provide: napkins, bowls, spoons, trash receptacles, (1) 6-foot table and 2 chairs.
2. Chili contestants must provide minimum 10 gallons of chili with all prep done on site according to Jackson County and State of Michigan health standards (see detailed rules).
 - a. 2 oz. serving for 500 people = 7.8 gallons
 - b. Please note we had over a thousand attendees in 2016 and expect similar turnout
3. Application and registration fee is due by February 8, 2017. Mail check or money order to Jackson Radio Works, 1700 Glenshire Dr., Jackson, MI 49201 (Attn: Chili Cook-Off)
4. Doors open at 7:45am for booth setup/decoration at the fairgrounds. All meat check-in and cooking will commence after the mandatory cooks meeting at 9:15am.
5. Chili cook off categories: Media Division, Professional Division, Non-Professional Division, People's Choice
6. Doors will open at Noon for the public to watch the cooking – tasting will begin at 1pm.
7. There will also be a Salsa and Best Booth in Show prize
8. All contestants must be prepared and ready to show by 12:45pm.
9. Winners will be announced around 4pm / after most of the chili is gone.
10. There will be beer/alcohol beverages for sale on site for patrons 21 years of age or older.

Your entry fee includes:

- 10 by 10 booth space
- (1) 6-foot table
- 2 chairs
- 2 contestant cook-off T-shirts
- Spoons, napkins, tasting cups to serve your chili
- Parking – park in front of the building to unload, but then please move your vehicle to the side lot
- Cooking instructions/rules. Please review the cooking instructions and health department rules prior to submitting your team application.

About the Chili Cook-Off:

1. Cash prizes will be awarded to the People's Choice, Judge's Professional Pick and Judge's Hometown Pick. 1st place prizes: \$250 People's Choice, \$100 for Professional Pick and Hometown Pick. Each winner will also be awarded trophies.
2. The Chili Cook-Off will take place inside the Events Center at the fairgrounds. This is a rain or shine event.
3. Each booth will be provided a container for the public to place their votes in for People's Choice.
4. We encourage teams to compete for "Best Decorated Booth" by picking a theme and decorating your crew and booth accordingly. Prizes for 1st, 2nd and 3rd place will be awarded for "Best Decorated Booth."
5. Setup starts at 7:45am and must be completed by 9:00am. Mandatory cooks meeting is at 9:15am on the day of the Chili Cook-Off. Judging cups will be handed out at the chefs meeting. In order to compete for the Chili awards you must have an official judging cup provide by the staff at K-105.3.
6. Chili may only be served by cooks. We will begin serving chili to the public at 1pm but will open the doors at noon so the public may watch. Salsa serving will start at noon when the doors open.
7. Doors will open to the public at Noon. \$5.00 per person 12 and older. Kids get in free, but voting tickets will only be provided to paying patrons.
8. Beer, beverage and other food or vendor sales will be made separately.

Questions: asmith@k1053.com

Or call (517) 787-9546 & ask for Ashley