

Application



Sunday, February 18, 2018

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
 VENDOR 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 or vendor booth: _____

Mail registration and payment to:

Jackson Radio Works, Attn: Ashley Smith, 1700 Glenshire Dr., Jackson, MI 49201

*** Make all checks payable to Jackson Radio Works, Inc. ***

Event Guidelines & Details Sunday, February 18, 2018

1. We will provide: napkins, bowls, spoons, trash receptacles, tables & 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 the past and expect similar turnout
3. Application and registration fee is due by February 2, 2018. Mail check or money order to Jackson Radio Works, 1700 Glenshire Dr., Jackson, MI 49201 (Attn: Ashley Smith) – note Chili Cook-Off in the memo line. Sorry, we do not accept cash payments.
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. Contest categories: Media Division, Professional Division, Non-Professional White Chili, Non-Professional Red Chili, People's Choice Overall, Salsa, Best Booth
6. Doors will open at Noon for the public to watch the cooking – tasting will begin at 1pm.
7. All contestants must be prepared and have booths ready for show by 11:45am.
8. Winners will be announced after the votes are collected and tallied ~ 3pm.
9. 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 (no cover)
- 2 chairs
- 2 official Chili Cook-off T-shirts
- Tasting cups to serve your chili (Spoons and napkins will be handed out at the door)
- Parking
- 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: 1st place prizes: \$250 People's Choice, \$100 for each Judge's Choice (Professional and Non-Professional). Winners will also be awarded trophies / ribbons.
2. The Chili Cook-Off will take place inside the Events Center at the fairgrounds. No smokers may be used indoors – they can be used outdoors only. If you are using a smoker please let us know so we can place your booth near the door (limited availability). 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. Votes will be collected by K-105.3 staff at 3pm.
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 and collected before public tasting begins. 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 adult. Kids get in free, but voting tickets are only given 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