

# Application

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## Sunday, February 10, 2019

### 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: \_\_\_\_\_ Contact Person: \_\_\_\_\_

Contestant Contact Phone Number: \_\_\_\_\_

Contestant Address: \_\_\_\_\_

City / State / Zip: \_\_\_\_\_ Email: \_\_\_\_\_

Restaurant Name (if professional): \_\_\_\_\_

Short description of Chili, Salsa 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. \*\*\*

1. We will provide: napkins, bowls, spoons, tables & chairs. Trash receptacles will be placed throughout the room; it is recommended for you to bring a small one for inside your booth.
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 information). Salsa approx. 5 gallons.
3. Application and registration fee is due by February 1, 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 checks 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, Salsa, and Best Booth.
6. Doors will open at Noon for the public to watch the cooking – salsa tasting begins right at noon, while chili tasting will not begin until 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 ~ approx. 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 K-105.3 Chili Cook-off souvenir T-shirts
- Tasting cups to serve your chili/salsa (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: 1<sup>st</sup> place prizes: \$250 People's Choice, \$100 for each Judge's Choice (Professional and Non-Professional divisions). 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 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place will be awarded for "Best Decorated Booth." There is no overall theme – pick your own!
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. You will be provided with an Official Judging Cup and further instructions.
6. Doors will open to the public at Noon. \$5.00 per adult. Kids get in free. Voting tickets are given to paying patrons at the door.
7. Beer, beverage and other food or vendor sales will be made separately.
8. You will receive more information on setup instructions, booth info etc. when the event gets closer.

Questions: [asmith@k1053.com](mailto:asmith@k1053.com)

Or call (517) 787-9546, ext. 204