



OFFICIAL ENTRY FORM  
**Second Saturday**  
**November Chili Cook-off**



The Elizabethtown – Hardin County Heritage Council, and 107.3 The Point, are inviting you to participate in our first annual chili cook-off. Get your team together, create a name for your group, decide how to “present” your group, and register for the event. Registration is free and trophies and bragging rights will be given to the team with the best tasting chili as well as the best showmanship & presentation. An example of presentation would be the fire department opening their booth in uniform with a smoking bowl of chili, lights, and so on. The prize for taste will be awarded as a “Peoples’ Choice” award, and the public will be trying all the chili to make their decision. This is a fund-raising event for the Heritage Council but we hope it will become a fun and exciting annual event for everyone. Whether you are a non-profit, for-profit, or family, you are welcome to enter.

Rules and entry forms are attached. There are no fees for entering the contest this year. Call the Heritage Council at (270) 982-2209 for more information, or mail your registration form to:

Elizabethtown-Hardin County Heritage Council  
Chili Cook-off  
108 East Dixie, Suite 201  
Elizabethtown, KY 42701

**TEAM NAME:** \_\_\_\_\_

**HEAD CHEF’S NAME (one name please):** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**CITY:** \_\_\_\_\_ **STATE:** \_\_\_\_\_ **ZIP CODE:** \_\_\_\_\_

**DAY TELEPHONE #:** \_\_\_\_\_ **OTHER TELEPHONE #:** \_\_\_\_\_

**E-MAIL ADDRESS:** \_\_\_\_\_

(Very important for any updates; will not be released for uses other than Chili Cook -Off communications.)



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- **Booth spaces will be assigned on a first received basis** and are subject to availability. The sequence of entries will be determined by postmark on the entry envelope. You may have more than one space. Spaces are approximately 12' x 12' in size and if you have two spaces, you can have up to two entries. (*Call if you have special requirements for your presentation.*)
- There are **very limited electrical outlets**, please contact the office for details if you are hoping to have electricity.
- The Heritage Council will provide tasting cups for the competition, and the contestants must serve the chili, please have enough volunteers at your booth (**maximum of 4 people per booth**).
- We are not limiting the event to any particular type of chili; the public will decide their favorite among all varieties.
- **You must provide** a 10 x 10ft tent / canopy, for your booth, tables, chairs, trash can and cooking / warming equipment (camp stoves or propane heated pots are best – **no open campfires**.)
- If you are requesting a booth space next to another team, please send both entry forms together or make note of your request in the space provided below your top three selections.
- This is a fundraiser for the Heritage Council and the event will contribute to the revitalization of the downtown area. The Heritage Council will collect \$3 for each person wanting to try chili, and there is not a limit to how many times they stop by a booth.
- **The public will do the tasting** and receive tickets and an armband to show they've paid their \$3.
- Since the competition involves sampling by attendees, please be aware that each team's liability is based on the ingredients cooked in the chili. **Any teams preparing and serving harmful ingredients will be held liable.** Please read attached "Food Service Guidelines" page.
- Each team must prepare a **minimum of two gallons** of chili for the event.
- All teams are responsible for breaking down and cleaning up their booth and surrounding area at the end of the event. All items should be packed up and ready for a quick pick-up when you pull your vehicle around.

### **Chili Cook-off**

#### ***MAIL ENTRY FORM AND PAYMENT TO:***

**The Elizabethtown-Hardin County Heritage Council**  
**108 East Dixie Ave., Suite 201**  
**Elizabethtown, KY 42701**



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## Food Service Guidelines

1. Overhead covering for food prepared on site
2. Facility must be set up over controlled area such as asphalt, concrete, grass, etc... (*no bare dirt*).
3. If you need to make preparations on site, you will need an additional rear table.
4. Each team must have their own food handling utensils.
5. Each team must have a solid waste container with lid supplied for trash.
6. Single service supplies should be used (paper or plastic plates, plastic utensils, etc.)
7. Each team must have a simple hand washing facility. For instance, heated water in a cooler with a spigot, liquid soap, paper towels, gloves, and sanitizers.
8. Each team must have means of keeping food hot or cold, for example:
  - a. Foods cooked to proper temperature = 155 to 165 degrees.
  - b. Cold Food - 41 degrees or lower.
  - c. Hot Food - 140 degrees or higher.
  - d. Food should be covered when appropriate.
9. Elizabethtown Heritage Council will provide 2 oz. tasting cups to all teams for serving to the general public. Teams should serve chili to visitors with wristbands until their supply runs out—a new cup should be provided for each sample. Use these provided cups ONLY.