



Chili Cook-Off

REGISTRATION FORM

Registration Deadline: September 15, 2009

FREE WILL DONATION

Chili tasting from 5:00 p.m. until 7:00 p.m. or as long as the chili lasts

September 22, 2009

Group/Individual name: _____

Contact Person: _____

Phone: _____

I understand and agree to the rules: _____

Please sign and return with payment

Registration fee \$25.00 – You may enter for more than one category of chili if you wish.

Please make Check or Money Order payable to Lone Tree Farmers Market

Please mail Registration Form with check enclosed to:

Lone Tree Farmers Market
Attn: Helen Lemley
PO Box 107
Lone Tree, IA 52755

Or give your Registration Form with check included to Helen Lemley at the Tuesday Farmers Market no later than September 15, 2009.

For more information:

Phone 319-629-4299 or email elidalemley@hotmail.com

Lone Tree Farmers Market

Chili Cook-off Regulations:

1. Meet at the Lone Tree North Park Shelter located in the back of the park no later than 4:15 p.m. on Tuesday, September 22, 2009. Helen, Market Master will be assisting entries in the set up process.
2. Have two (2) typed copies of the ingredients. One to hand to Helen as she assigns you an entry number and one to keep with the chili for consumption by the public.
3. Lone Tree Farmers Market will supply tables, electrical outlets, tablecloth, serving gloves, tasting cups, spoons, and napkins for visitors and judges. Lone Tree Farmers Market is not responsible for lost, damaged or stolen items.
4. Each entry will prepare one (1) gallon of chili. Each entry must be labeled for public as follows:
 - HOT •MILD •REGULAR
5. Categories are: (select one or all chili to be entered into competition – must provide 1 gallon each)
 - Traditional
 - Most Unique
 - Firehouse
 - Vegetarian
6. All chili will be prepared off site and brought to the market in a container designed to keep at the proper temperature. The chili must be brought to 165 degrees during the cooking process and kept at 135 degrees during the event.
7. Please bring all items needed, such as: all recipe ingredients, crock-pots, thermometer, serving tools, extension cords.
8. Please have a poster with the name of your group for display. Brochures etc. may be on your table.
9. Serving gloves and hats or hair nets must be worn while serving chili.
10. All chili must be ready to be judged by 4:30 p.m. The judges will review the recipes provided.
11. All tables must be ready to serve the public for the Chili Tasting by 5:00 p.m.
12. A "Free Will" donation will be accepted when bowls are handed out to sample chili. This will go to offset the cost of the event.
13. You must be willing to staff your booth for at least two and one-half hours on Tuesday night, September 22, 2009 unless we run out of chili early.
14. All decisions by the judges will be final.