**Entry Form and Rules**

Joe’s Grill & the DDRA’s

Chili Championship

Chili Cook-Off

Saturday, March 26, 2022

Rules:

* You must prepare THREE TO FIVE (3 to 5) gallons of chili for public sampling. Since there is a “People’s Choice” selection process, please have plenty to ensure you have enough.
* Each “taster” will buy a colored wristband, and only those wearing a wristband can be served. The taster will be given one ticket to vote for their favorite chili. A ticket bucket will provided and collected to count votes determining the winners.
* Teams must provide their own materials for preparation and cooking. Small serving cups, napkins and plastic spoons will be provided by the festival for the public. It is recommended that you fill these cups less than completely full.
* Cooking must be done on self contained heat sources such as propane stoves and cookers. Electricity is not available. Heat sources producing sparks and ash such as charcoal or wood fires are not allowed.
* DHEC standards must be followed, and a portable wash station, temperate probe and latex type sanitary gloves are necessary.
* Each team will be allowed a 12’x12’ space on the lot at Joe’s Grill, 306 Russell Street and along Siskron Street between Russell and Main Streets. Your team may wish to bring a 10’x10’ pop-up canopy tent and a cooking/prep table.
* All cooking must be done onsite. Prep work such as chopping, slicing, grinding, etc. may be done prior to the event.
* A sign identifying your chili may be helpful to get votes. If your chili contains foods known to cause allergies such as nuts, chocolate or similar ingredients, please let the public know by posting on your booth. You may choose to decorate your booth which is encouraged.
* Chili is, for the purpose of this contest, a meat and spice concoction which may also be cooked with peppers, onions, tomatoes, beans and other ingredients. Please do not make your chili so hot that the normal person cannot eat it!
* Please arrive by 9 a.m. Public sampling begins at 11 a.m., and the votes will be tallied at 1:30 p.m. to crown the Chili Champion.

*Schedule of Events*:

8am Set-up and begin cooking

11am Public sampling of chili begins

1:30pm Tickets taken up, sampling ends

1:45pm Winners announced

**Entry Information**

Team Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Team Leader\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Address\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Entry fee is $10 per team plus cost of ingredients

PRIZE – Joe’s Grill & DDRA First Chili Championship Belt

Contact for more information or to register

Olivia at Joe’s Grill 843-944-0626 or Harriet at 843-616-0651

or Lisa Rock at 843-992-1561 or info@buildupdarlington.org

Proceeds of the event will go toward the Darlington City Fire Department.