

Chippewa Valley Top Chef Chili Cook-off



**Do you think your chili is the best?
Then we are looking for you!**

Registration Form

Contact Person: _____ Phone: _____
E-mail: _____ Name of Chili: _____

Does your chili have meat?	YES	NO		
Does your chili have beans?	YES	NO		
How hot is your chili?	Mild	Medium	Hot	Flammable!
Will you need electricity at your table?	YES	NO		

General Rules:

- The Chili Cook-off will be held at Eagles Club 11:00 am - 3:00 pm on Sunday, March 11, 2011.
- Chili is defined as any kind of spicy, stew-like dish cooked with chili peppers, meat (optional) and/or beans (optional). Various other spices and ingredients may be added with the exception of rice or pasta.
- Beans may be used. You must indicate its inclusion in the name (e.g. "Red Hot Bean Chili.")
- Chili must be cooked before arriving at the event. Check-in and set-up for the vent will start at 10:30am. Your chili should be ready for judging at 11:00am.
- Chili should be kept hot, preferably by electric crock pots or similar means. Electric connections will be provided.
- Please provide at least 2 Gallons of chili for the judging. You may provide more if you would like to allow friends and spectators to be able to sample your chili.
- Participants are responsible for cleaning their container(s) after the event. Container(s) can be picked up at 3:30pm unless already gone before hand.
- Please let your friends and family know about the event - the more people the better chance of winning.

"BEST CHILI" will be judged by the following criteria: the most money in your jar at the end of the event.
1st 2nd 3rd place prizes will be given away

Registration Fee per chili is \$20.00 (includes 1 meal ticket)

Please make check or money order payable to LLS

Please mail registration form with fee enclosed no later than March 1, 2012 to:

Rachel Larson
"Chili Cook-Off"
128 Woodward Ave.
Chippewa Falls, WI 54729

For more information or questions email

rachelstraining4acure@yahoo.com



100% of proceeds to benefit the



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