

2017 CHILI COOK-OFF

REGISTRATION FORM

1. Complete all the fields below.

First Name: _____ Last Name: _____

City: _____ State: _____

Phone: _____ Email: _____

How did you hear about the Chili Cook-Off? _____

2. Attach a **legible list of your ingredients** to the form. (For food allergy purposes, we will not share details publicly.)

3. Bring this form and list of ingredients along with your **\$25.00** non-refundable entry fee (cash, check, or credit card) to any one of our three locations by end of business on **Saturday, February 11, 2017**.

- Public House Brewing Company: Rolla Brewpub | 600 N Rolla St, Rolla, MO 65401
- Public House Brewing Company: St. James Taproom | 551 State Route B, St. James, MO 65559
- St. James Winery Tasting Room | 540 State Route B, St. James, MO 65559

Please note: The Chili Cook-Off is limited to the **first 20 entries received**. (We will write the time and date of your registration on your entry form when it is received.)

4. Prepare your chili (minimum of 8 quarts) using the ingredient list you submitted with your entry form.

5. Bring your prepared chili to Public House Brewing Company: St. James Taproom Mezzanine on Saturday, February 18 at 11 a.m. **You must bring:**

- **A minimum of 8 quarts of your chili in a working crockpot (must be at serving temperature by 11:30 a.m.)**
- **A serving spoon (for filling small 2 oz. sample cups)**

We will supply an electrical outlet for the crockpot, table space, sampling cups and spoons for samples. Entries must arrive at Public House no later than 11:30 a.m. or they will not be included in the judging.

6. Judging starts at 11:30 a.m. with a panel of three specially selected judges. The chili will be judged based on the following criteria:

- Color - Does the chili look appetizing? Does it look bright and colorful or dull and bland?
- Aroma - Does it smell good? Does the aroma make you want to dig in?
- Consistency - How is the meat-to-sauce ratio? It shouldn't be runny, mushy or overly thick.
- Taste - How is the flavor? Do the ingredients blend well, or is one too overpowering? Does the first bite make you want another one?
- Aftertaste - Once you swallow, is there a spicy taste ("bite") that stays on your tongue? Is it pleasant?

7. **You will serve samples of your chili to the public from 12 p.m. – 2 p.m** in the Public House: St. James Taproom Mezzanine. *Note: This is a requirement for all contestants in the contest, no exceptions.*

(Continued on other side.)

8. Winners of the Chili Cook-Off will be announced at 2 p.m. **First place receives \$100 cash, second place receives \$75 cash, and third place receives \$50 cash.**

Initial All Statements Below

I agree to bring a minimum of 8 quarts of prepared chili in a working crockpot with a serving spoon to the Chili Cook-Off. _____ (Initials)

I agree to serve samples of my chili to the public from 12 p.m. to 2 p.m. at the Chili Cook-Off. _____ (Initials)

I hereby release Public House Brewing Company and St. James Winery, Inc. from any liability whatsoever resulting from my participation in the 2017 Chili Cook-Off. _____ (Initials)

Sign

Signature

_____/_____/_____
Date