



2020 Great Bowls of Fire—Chili Cook-Off



Presented by:
Canyon County Sunrise Rotary
Benefiting Idaho Youth Ranch

TEAM REGISTRATION

(Deadline : April 20, 2020)

[On-line Sponsorship Registration:](https://canyoncountysunriserotary.org/event/2020-great-bowls-of-fire-chili-cook-off/) (Copy/past link below into browser)

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TEAM NAME: _____ HEAD COOK: _____

Business Name: _____ Email: _____

Address: _____ Phone #: _____

City: _____ State: _____ Zip: _____

LOCATION

- Indian Creek Plaza, Caldwell

DATE

- Saturday, April 25, 2020

COOK START TIME

- 10:00—12:00 PM

EVENT TIME

- 3:00 PM—7:00 PM

REGISTRATION FEE

- \$50—1 team
 - Basic—no tent included
 - 1 table included
- \$75—1 team
 - Deluxe—tent included w/sand bags
 - 1 table included

DEADLINE—Registration

- Monday, April 20, 2020

BASIC INSTRUCTIONS

- See the full & complete competitor instructions, separate document.
- Recommended 8 gallons of chili or a minimum of 5 gallons.
- Chili must be made from scratch, not from a mix or canned. Canned or bottled ingredients are allowed.
- No pre-cooked food or home canned food allowed.
- All food & food preparation should be done to meet all applicable codes & regulations.
- Having FUN is required!!
- Read the complete competitor instructions.

ROTARY: 4-WAY TEST

- Is it the truth?
- Is it fair to all concerned?
- Will it build goodwill better friendships?
- Will it be beneficial to all concerned?

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Day of the Event:

Logistics

- Check-in: No earlier than 10am and no later than noon - check-in at the Indian Creek Plaza Office at 120 South Kimball Ave. Caldwell, ID, 83605, on the west side of the Plaza, on the left, next to the restrooms. There you will check-in and receive:
 - ◇ Your Health Department compliance form, to be posted at your site.
 - ◇ Your official number that you post at your site.
 - ◇ Your People's Choice Bucket to receive People's Choice "#1" donations.
 - ◇ Judge's sample bowl, with your number written on the bottom.
- You will identify your spot, by number and Team name, on the concrete.
- You may unload items at the unloading zone and then move your vehicle to a public parking spot on or near 7th Ave.
- A 2 oz. serving ladle, as needed. If you are using a bigger ladle, make sure you only serve 2 oz./cup.
- Someone will be by to check your cooking station to insure tent is secure (if one is being used), proper ground protection is in place, as well as other items related to the cooking station.

Judging and Awards

- Judging samples will be pulled and put in a hot holding bath at approximately 3:30 pm.
- Judging will take place at approximately 3:30 pm.
- Judging will be based on: Taste (weighted by 3X), Aroma, Consistency, Aftertaste, and Color.
- There will be NO BRIBING, for People's Choice donations with alcohol or anything else.
- The People's Choice Award will be determined by the contestant with most donations.
- At 6:00 pm or as soon as possible, 1st, 2nd, and 3rd Places and the People's Choice Award will be announced. Teams collect their prize money.

Serving

- Each person who brings their sample cup to your booth will get only 1 (one), 2 oz. sample from you.
- As soon as the first contestants (who have made a minimum amount) start to run out, or at 5:30pm (whichever comes first) then serving may continue to any visitors, with cups. The People's Choice Judging is cut off at this time and your People's Choice ticket containers, with your number on the bottom, will be collected and counted. Serve until you are out.

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Staging, Ingredients, & Food Preparation, Cooking:

Staging

- You may check-in and set-up between 10:00 am and noon.
- You must bring your own food, utensils, trash can and hand and dishwashing station – wash, rinse, sanitize, and dry.
- You must pack out your own trash.
- You must lay cardboard or tarp on concrete to prevent oil, grease, and food stains on concrete.
- If you bring a tent, you must have weights or purchase them for \$20 from Indian Creek Plaza.

Ingredients

- Your chili must contain some type of pepper, in any form. It may be red, green, or vegetarian, but all chilis are judged together, regardless of type.
- Your chili must be made from scratch - not from a mix or canned. Canned or bottled ingredients will be permitted.
- Dried beans may be soaked ahead.
- No wild game shall be used.
- No extra condiments will be served, to keep a level playing field.

Food Preparation

- Ingredients may be chopped or ground ahead. Spices may be mixed ahead.
- No pre-cooked food or home canned food allowed.
- Chili is required to be prepared on-site, on pavement (if required for wood fire cooking). Many contestants use propane.
- No game meat is allowed.
- All food and food preparation should be done meeting all Idaho Food Codes: food handling, preparation, time, and temperature controlled for safety.

Cooking

- You must prepare a minimum of 5 gallons of chili or a recommended 8 gallons.
- Chili may not be put on to cook, before 10am and must be finished for serving, by 3:00pm, giving you a maximum of 5 hours of cooking time.