

Santa Cruz Elks Lodge, 150 Jewell Street Phone: (831) 423-8240

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## **Entry Form**

• Full Name:
Team Name (if applicable):
• Email Address:
Phone Number:
• Category: ☐ Traditional Chili (no beans). ☐ Chili with Beans. ☐ Vegetarian Chili
• List of Ingredients (must identify any food allergens, i.e., milk, eggs, soy, wheat, tree nuts, peanuts, fish, crustacean shellfish, sesame):
<ul> <li>All contestants must check in by 2pm on September 27<sup>th</sup>.</li> </ul>
• Chili must be ready for judging by <b>3:00pm</b> .
Cooking Rules
• Ingredients must be safe and appropriate for consumption.
<ul> <li>No canned chili or chili mixes allowed. No raw meat may be served.</li> </ul>
Bring chili in a crockpot with a ladle to serve chili into tasting cups. You must
maintain safe food temperatures (hot holding at 140°F / 60°C or higher).
<ul> <li>Accept the judges' decisions as final. Prizes for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> Place. People's Choice Award also awarded.</li> </ul>
Name:
Signature:
Date: