

Scotiabank & Taber Lions Club present the
Kent Moffitt Chili Cook-off
Friday August 23, 2024

Dear Contestant,

1. Please check in at the organizers' tent at 3 p.m. for your team package and your refunded deposit.
2. Cooking will begin any time after 3:00 p.m. All ingredients are to be prepared (chopped and cooked) ON-SITE. (NO PRE-COOKING OR PREPARING- THIS INCLUDES SMOKING MEAT). You will be disqualified if you do not comply.
3. Because we are not charging an entry fee, no aprons will be provided. If you wish to purchase any for your team, they are \$16.00 while supplies last.
4. Teams are encouraged to post a sign or decorations at their cooking station to identify their sponsor or theme. Please have a fire extinguisher readily available. Please keep your cooking area clean at all times. Please ensure that you leave nothing behind.
5. Contestants are to supply their own ingredients, cooking utensils and cooking facility (wood/propane stove, BBQ, etc.) **As well as a table.** There are no electrical outlets available.
6. Teams are asked to prepare approximately 8 litres of chili. 1 litre will be required for the judging.
7. Teams must provide a temporary hand wash station to meet Alberta Health Services regulations. See attachment on how to set up a temporary hand wash station.
8. Around 6:15 p.m. each team will be given a container to fill for judging, please ensure you have enough to give them 1 litre for this purpose. All proceeds will be going to a Charity determined by the Lions Club.
9. Do not add toppings (eg. cheese, sour cream, etc.) of any kind to your chili or you will be disqualified.
10.
 - a) Cups and spoons will be provided for tasting/selling
 - b) You will collect a minimum donation of \$1.00 for each chili sample, with the proceeds going towards a Charity determined by the Taber Lions Club.
11. Judging will be based on: a) Smell b) Color (appearance) c) Spiciness (to your liking) d) Overall Taste e) After Taste
12. Prizes will be awarded for best chili as chosen by judges (1st, 2nd, and 3rd place). Winners will be announced around 8:15 p.m.
13. Each team is required to have at least one person who has completed the course 'Home Study in Food Safety for Special Events' which can be found online here: <http://www.albertahealthservices.ca/EnvironmentalHealth/wfep-home-study-in-food-safety-for-special-events.pdf> "After you've finished the exam and mailed it in, you'll receive a certificate to display at the Chili Cook off!
14. **There will be a Zero Tolerance policy for the use of alcohol during the competition.**
15. **There is to be NO VEHICLES parked on the grass. You may drive in to drop off but after that all vehicles must be removed and parked elsewhere.**

HAVE A GREAT TIME AND GOOD LUCK!!