

FOURTH ANNUAL

»»»—————«««  
**2014 CHILI COOK-OFF**  
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BEANS · BEER · BEARDS

**CHILI TEAM REGISTRATION FORM**  
**Registration Deadline: September 25, 2014**

**Team Information:**

Team Name:		
Type of team (Check one):	<input type="checkbox"/> Individual/Group <input type="checkbox"/> Organization <input type="checkbox"/> Restaurant	
Total # of people in chili team (Max. 4):		
Team member names:	1.	
	2.	
	3.	
	4.	
Email:		
Phone:		
Address:		
City/State:		
Cost:	<input type="checkbox"/> Non-member: \$25/2 people *\$10/additional person	<input type="checkbox"/> Member: \$20/2 people *\$5/additional person
T-shirt Sizes/Qty:	Small _____ Medium _____ Large _____	XL _____ 2XL _____

**IF REGISTERING AFTER OCTOBER 1  
 REQUESTED T-SHIRT SIZE NOT GUARANTEED**

**Chili Submission Information:**

Chili Name:		Heat Level:	<input type="checkbox"/> Mild <input type="checkbox"/> Medium <input type="checkbox"/> Hot
List all meat products in recipe:		List all allergens in recipe:	<input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Soy <input type="checkbox"/> Dairy <input type="checkbox"/> Eggs <input type="checkbox"/> Fish <input type="checkbox"/> Shellfish <input type="checkbox"/> Other _____

**Table Decorating Information:**

<input type="checkbox"/>	I would like to participate in the table decorating competition.
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**Payment:**

Payment :	<input type="checkbox"/> Enclosed Check <input type="checkbox"/> Credit Card <input type="checkbox"/> Cash- <i>deliver to museum</i>		
Credit Card #:			
CCV Code:		Exp Date:	

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Have you perfected the art of chili? If so, the Noyes Museum wants YOU! We are looking for hometown cooks, aspiring chefs, volunteer organizations, and restaurants to unveil their favorite recipe at the fourth annual Chili Cook-Off! Guest judges will award cash prizes to the top three teams, while event guests will determine the People's Choice and Best Decorated Table winners. Live music, beer tasting, and a beard competition will also be included in the festivities.

**Rules and Regulations:**

- \$25 per Non-Members chili team of up to 2 contestants, only one recipe per team.
- \$20 per Museum Members chili team of up to 2 contestants, only one recipe per team.
- \$10 each additional person on team for Non-members, \$5 each additional person on team for Members.
- All teammates will receive an event t-shirt.
- Deadline for submissions: September 25th. Limited space available, register ASAP!
- Museum will provide the following for each team:
  - an 8x7 foot **indoor** space
  - two chairs
  - one outlet for warming device, ie: crockpot
  - tasting cups, spoons, napkins
- Chili team must provide:
  - table, (foldable 6-8 foot), the first 10 registered teams will receive complimentary use of one 6 foot table
  - extension cord
  - all utensils and products relating to their chili submission and maintenance of its proper temperature for serving
  - crockpot/warming device, (*this is an indoor chili contest; no open flame allowed in the museum*)
  - any condiments necessary to accompany team's chili, ie: crackers, chips, cheese, sour cream, etc.
  - table cloths, table decor, team signage; **team with the best decorated table will receive a prize!**
- Water and sinks are available for rinsing.
- Set up time is 3:00-5:00 pm for registered contestants. The event will be open to the public for tasting from 5:00-8:00 pm. Judges will taste the chili throughout the event, and winners will be announced at 7:30pm. Clean up is from 8:00-8:30pm. ALL teams must be out of the building by 8:30pm!
- Each team is responsible for monitoring and cleaning up their space at the end of the event and removing all items from the area. No items can remain in the building after the close of the Cook-Off. Any trash or waste accrued by the contestants must be removed to dumpsters behind museum.
- Neither ICS, CAS, ICAS nor any other CHILI COOK-OFF ASSOCIATION rules apply to this cook-off; only these rules will apply!
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**Food Prep Guidelines:**

- For the purpose of this Chili Cook-Off, chili is defined as any combination of ground, chopped, or cubed meats combined with spices and seasonings along with vegetables, beans, rice, pasta, and liquids such as broth. You may enter meatless, beanless, vegetarian, chicken, or turkey chili (white chili). Sausage, either fresh or smoked, is considered meat for this cook-off.
- All ingredients must be pre-cooked and treated prior to the event – chili is to be brought "ready-to-eat". There is no cooking of chili allowed on premises, only warming of food.
- Chili must be made from scratch; commercial chili mixes are not permitted.
- One cup (8 oz.) of chili is required to submit for judging.
- A minimum of 2 gallons of chili must be prepared for distribution to the public.
- This competition involves sampling by judges and event attendees. Please be aware that each team's liability is based on ingredients cooked in your chili. **Teams preparing & serving harmful ingredients will be held liable.**

**Table Decorating Guidelines:**

- Table decorations must stay within the parameters of your designated 8x7' space.
- No flammable objects or pyrotechnics.
- You must clean your space at the end of the event. Large unwanted items must be removed to dumpsters behind the museum. Decorations that do not fit in the trash receptacles must be taken with you.
- Keep in mind that this is a family event – please nothing offensive or distasteful.

**For questions, comments, or more information contact:**

Jessica Jozwiak  
609-652-8848

[jessica@noyesmuseum.org](mailto:jessica@noyesmuseum.org)

**Please send completed registration and payment to:**

The Noyes Museum of Art  
Of Stockton College  
Attn: Chili Cook-Off  
733 Lily Lake Road  
Oceanville, NJ 08231



[www.noyesmuseum.org](http://www.noyesmuseum.org)