

31st ANNUAL WOODS-N-WATER NEWS OUTDOOR WEEKEND

September 8-10, 2017 at the Eastern Michigan State Fairgrounds-Imlay City

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CAMP CHILI COOK-OFF



SCHEDULE - SATURDAY SEPTEMBER 9, 2017

- 8:00 am -- Open for cooking area setup.
- 10:00 am -- Cooks' meeting.
- 10:15 am -- Chopping and preparation of ingredients may begin.
- 10:30 am -- "Light your stoves!" Cooking may begin.
- 2:30 pm -- Judges' samples are collected.
- 3:00 pm -- Judging begins!

2016
Camp Chili
Champions...

Camp
Peppercan's
"Making Chili
Great Again"

COOKING RULES (Mandated by the Lapeer Co. Health Department)

1. Nothing can be prepared in advance and brought with you. Do not bring any ingredients measured out in advance or mixed together - leave them in their original containers for Health Department inspection. Start from scratch as you would at home. There is plenty of time.
2. You may not use home; canned, harvested, or raised ingredients. You must use commercially canned or bottled ingredients such as tomato sauce, beef broth, and the alike. Meat must be store bought as well.
3. All meat and perishable ingredients must be in original wrapping and be cooled to 45 degrees or less and kept in a cooler until cooked.
4. You must have a table, cooking stove (Coleman type), no open fire pits are allowed, fuel for stove, pots, pans, (non-enamel), all other cooking utensils, trash bags, paper towels, table cloths, decorations, cooler and printed recipes.
5. Chili must be heated to 145 degrees or higher.
6. All hands and cooking items must be washed and kept clean.
7. No enamel pots can be used.
8. No unethical conduct will be tolerated during the cooking. The judge has the right to disqualify anyone.

RECIPE

Our chili is defined by Woods-N-Water News as any kind of meat or combinations of meats, cooked with various spices and ingredients. There are no other restrictions. You are not eligible for any prize unless you have a printed or typed recipe ready to give to the judges when you arrive. The winning recipe becomes public and may be featured in upcoming editions of the Woods-N-Water News.

QUANTITY

You are required to cook at least one gallon of chili. You are permitted to give out samples during the day and once the sample for judging has been collected you are welcome to sell your chili for a nominal fee.

PRIZES

The three **best tasting chilies**, as determined by the panel of judges, will be awarded trophies and:

1st PLACE \$500 -- 2nd PLACE \$150 -- 3rd PLACE \$100
Plus a trophy will also be awarded for showmanship/best booth

31st ANNUAL WOODS-N-WATER NEWS OUTDOOR WEEKEND CAMP CHILI COOK-OFF REGISTRATION

Contest restricted to the first 20 teams to register! First come-first served!

TEAM NAME _____

HEAD CHEF _____

EMAIL _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____ PHONE _____

TEAM: _____ INDIVIDUAL _____ 2-PERSON TEAM _____ 3-PERSON TEAM

TEAM SHIRT SIZES: _____ Small _____ Medium _____ Large _____ X-Large _____ 2X-Large _____ 3X-Large

Please make your \$30 entry fee check out to Woods-N-Water News or
Credit Card Number _____ Exp. _____

Mail your entry to: Chili Cook-Off Woods-N-Water News, P.O. Box 278, Imlay City MI 48444

Or email to wnw@pageone-inc.com