As leaders, we are always looking for fun, exciting and inexpensive ways to get our members involved in our union.

Hosting a Chili Cook Off can be a fun and inexpensive way to get everyone in your local involved; active, retired, and even our family and friends can join in the fun.

You can have the Chili Cook Off in conjunction with your local union meeting or any other event you may be having at your local such as: an expo, yard sale, health fair, etc. You can also host it as a stand-alone event with the big game playing on the TV or have a DJ playing some tunes.

All you need to do is have the member, family member, or friend submit their famous chili into the contest. They need to bring it in a crock pot with a serving utensil or ladle to the designated location at the designated time.

You will need tables and extension cords to set up and plug in the crock pots...it’s a good idea to use old boxes to place in front of the crock pots to keep the contestant unidentified. (see illustration included in this packet) You will also need tasting cups and spoons for the guest tasters. Table and chairs will be needed for the guest to sit and enjoy the varieties of chili.

Everything that you will need for a successful chili cook off is included in this packet. You will find the following forms:

- Rules and Information
- Entry Form
- Check List
- Volunteer & Duties Form
- Gift Certificates (in case you decide to give as award)
Rules and Information

ENTRY FEE: $_____ Sign up DEADLINE DATE: ________________
LATE ENTRY FEE: $_____ No entries will be accepted after ________________

All entries should arrive DATE: _______ TIME: _______ (entries will not be accepted after (time): _______). Upon entry, contestants will be assigned a number only known to the contestant and the cook off organizers. Any discussion of chili ownership will be disqualified.

All entries must be pre-cooked and brought to the cook off in a crockpot with serving spoon or ladle. Serving utensils will not be provided.

Judging will begin at _______AM/PM and end at _______AM/PM

   o We are looking for “The Best Chili”! All chili must be homemade! You decide what kind of chili you make; hot and spicy, home style, white bean, chicken, sausage, etc.
   o Please list all meats in your chili on the index card provided and tape it in front of the crockpot of your chili. Also include any special ingredients, i.e. peanuts, etc.

Tasting cups, plastic spoons, napkins and a score card will be provided to attendees to vote on their favorite chili.

Winner of the contest will be determined by the highest total score from the score cards. Judging will be done from 1-5 with 5 being best.

In the event of a tie or dispute, Chili Cook Off organizers will settle.

All leftover chili, crockpots, and utensils must be cleared no later than _______AM/PM.

If you have any questions, please call the Union Hall at __________________ or email at ____________________
ENTRY FORM

ENTRY FEE: $______ Sign up DEADLINE DATE: ________________
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In the event of a tie or dispute, Chili Cook Off organizers will settle.

CHILI NAME: ________________________________
TEAM MEMBER NAMES: ________________________________

CONTACT PERSON: ________________________________
ADDRESS: _________________________________________
PHONE #: ______________________ E-MAIL: ________________

Entry Fee must accompany entry form for registration to be complete.

Please call the UAW _______Local Union Hall at __________________ or email at __________________ with any question.

GOOD LUCK!
CHECK LIST:

☐ VOLUNTEERS
☐ TABLES
☐ TABLE CLOTHS
☐ INDEX CARDS (5x7)
☐ TAPE
☐ EXTENSION CORDS (100’ 16 gauge with ground)
☐ ELECTRICAL POWER STRIPS
☐ SERVING UTENSILS (spoons or ladles)
☐ TASTING CUPS (small 2 ounces)
☐ PLASTIC SPOONS
☐ NAPKINS
☐ REFRESHMENTS:
  ☐ SOFT DRINKS
  ☐ WATER
☐ CONDIMENTS:
  ☐ CRACKERS
  ☐ CHEESE
  ☐ ONIONS
  ☐ SOUR CREAM
  ☐ SERVERING DISHES WITH UTENSILS FOR CONDIMENTS
☐ AWARDS
☐ FLYERS
☐ ENTRY FORMS
☐ SCORE CARDS
☐ FINAL LIST OF ALL CONTESTANTS
DATE: ___________________  TIME: ____________

LOCATION: ____________________________________________________________

SCORECARD

Rate each dish on a scale of 1-5, 5 being best.

- Judge each chili on its own merit.
- Use a new spoon for each taste.
- Clear your palate between tasting the different chili entries.
- Place your score on the score sheet blank that corresponds to the judging number assigned to the chili you are judging. Keep your sheet folded when not entering scores.
- Do not talk to other judges about the chili or compare notes or scores during the judging. If you do, you will be asked to leave the judging area and your score sheet will be disregarded.
- When done, check your score sheet for legibility. The scores from all judges will determine the winners.
- If you have questions, please ask.

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<th>Rate 1-5, 5 being best</th>
<th>Chili 1</th>
<th>Chili 2</th>
<th>Chili 3</th>
<th>Chili 4</th>
<th>Chili 5</th>
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Thank you for participating in YOUR Unions Chili Cook Off!
VOLUNTEERS and DUTIES

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DON'T FORGET TO THANK YOUR VOLUNTEERS!
BOX ILLUSTRATION
View from the top

Table

Crock Pot

Box

Cut one side of the box off creating a U shape.