



Byron Chamber Chili Fest *Team Registration*

Saturday, September 17, 2011

B.J. Way Park—Event will be held rain or shine!

Cooking begins at NOON

Gates/Tasting/Voting at 4pm

Awards at 6pm

Applicant: _____

Team Name: _____

Name of Chili: _____

Team Theme: _____

Mailing address: _____

City: _____ **State:** _____ **Zip:** _____

Cell Phone: _____ **Business phone:** _____

Email: _____

Will team require electric hook-up? _____

(one outlet maximum)

**Need a tent? Rent one from us for \$25
and we will take care of a hassle and put it up for you!**

**Return Registration form to The Byron Chamber of Commerce,
PO Box 405, 418 W. Blackhawk Dr., Byron IL 61010
Fax: 815-234-7114 ♦ Call 815-234-5500 with questions!**



Byron Chamber Chili Fest

Team rules and regulations

1. **Officials will meet with all chili cookers at NOON the day of the competition. Chili may be fired up any time after this meeting.**
2. **True chili is defined by the Chili Society of North America as any kind of meat or meats cooked with chili peppers and other ingredients.**
3. **Ballots for the People's Choice award will be counted at 6:00 PM. Awards will be announced after the votes are counted.**
4. **All cooks will provide all of their own cooking ingredients, cooking devices, portable stoves, utensils, prep and serving tables, heavy duty extension cords (if electricity is needed). Please note that crock pots cannot be used - use roasters instead.**
5. **Spectator tasting and voting will begin at approximately 4:00 PM.**
6. **Competitors should make at least 5 gallons of chili, but can make more if desired.**
7. **All teams should come up with a theme, it can be based about any, outer space, a zoo, a business or organization of your choosing.**
8. **Ogle County Temporary Food Guidelines:**
 - A. No home canned or home prepared products are to be used or sold.
 - B. **Food must be prepared on site.** Food is to be obtained from an approved source (store, licensed food establishment, etc.)
 - C. Hand and utensil washing facilities will be provided.
 - E. Each station must have dish soap and paper towels.
 - F. Refrigeration will be provided. Please label all food that is to be refrigerated with team name.
 - G. No food, ice or paper products are to be kept on the floor or ground.
 - H. Chili must maintain a temperature of 140 degrees. Temperature will be checked. No chili can be served until checked by one of the officials.

*Please remember this is meant to be a fun event for both competitors and spectators alike.
Have fun!*