

Cooking Team Application



8th Annual Wahkiakum Chamber's Labor Day

BUZZARD BREATH CHILI COOKOFF September 3, 2011

Team Name: _____

Head Cook: _____

Phone: _____ Cell Phone _____

Address: _____

City: _____ Zip: _____

E -MAIL: _____

Special Theme: _____

Read and understands the rules? Yes ____ No ____

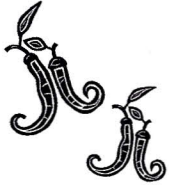
Do you need electricity? _____

Please fill out application and return to:

Lynda Gerlach
Wahkiakum Chamber of Commerce
35 Butler Street
P.O. Box 52
Cathlamet WA, 98612
360-795-9996
e-mail: wchamber@cni.net

Thank you!

Small Towns, Big Hearts



RULES & REGULATIONS



8th Annual
Wahkiakum Chamber's Labor Day
BUZZARD BREATH CHILI COOK-OFF
Saturday, September 3, 2011

1. The event will take place at the Elochoman Slough Marina. • Please be set up and ready to cook by 10:00 AM, cook for 3 hours, and be ready to serve the public at 1:00 PM.
2. All food products used in the chili must be purchased from an approved source.
 - No home grown products.
3. City or bottled water must be used for cooking and cleaning. • City water is available at the marina.
4. Refrigerate or ice any potentially hazardous foods (meat, cheese, etc).
5. Cooks must keep cooking area clean at all times.
6. Each cook must have 3 sets of utensils. • If you drop or soil one, discard it and use a clean one. • Or cooks can have hot wash and rinse water on site.
7. Chili must be cooked on site in your designated booth space and prepared in a sanitary manner
8. Booth spaces do not have running water or electricity. There is running water in the park's permanent bathrooms and electrical outlets within the event grounds, bring your own extension cord.
9. Each team will be responsible for their cooker- charcoal, gas, Coleman Stove, or electric.
(If you use an electric pot, you will need a 50' extension cord.)
10. Each team will be responsible to provide for their own table, chairs, etc. •
(Boaters check with *Abe* at the marina if you need help with this).
11. The chili will be taken for judging at 1:00 PM. •
Make sure you have at least 12 OZ. available for the judges.
12. Chili will be judged on flavor, aroma, texture, and presentation.
13. At **1:00 PM** we will open the cook off to the public. • There will be a Chamber Donation for bowls and spoons and the opportunity to taste the different chilies. • You are encouraged to allow people to try your chili. • Please plan to cook at least 2 gallons of chili. • You can offer condiments if you wish- onions, cheese, cornbread, etc- as long as it is kept in a clean safe environment.
•WE RUN OUT EVERY YEAR!!!
14. Chili teams can bring an ice chest for drinks and storage for foodstuff; however beer should be purchased from the Chamber Beer Garden. • Through donations and beer sales, the Chamber hopes to recover event and marketing costs.
15. **Thank you for joining us for the 8th annual cook off.** • We hope that you have a fun time and this event will grow each year. •

Questions: Please feel free to call *Lynda Gerlach* at the Chamber office (360)795-9996.