

Cook teams will be assigned a 12' X 12' site on the lawn. There is no electricity or running water. Attendees purchasing tasting tickets will receive a napkin and spoon. Cook teams will be given an ample supply of 2 oz tasting cups along with a few napkins and spoons for attendees who misplace theirs. Other than that, if you will need it, you need to bring it. If you forget something, no worries. We will have a Cook's Pantry stocked with spices, chili fixings, and other items to help you out.

Admission to the event and parking free. Our main source of revenue is tasting ticket sales. We ask you only provide a 1 – 1½ oz serving of chili in exchange for a tasting ticket. *Be advised, any team handing out chili to attendees without tickets will be disqualified from all competitions & prizing.* You may be asked to taste your own chili, so if you would not eat it, you should not hand it out to the public.

The following list is provided to help you plan for what you may need throughout the day.

Checklist:

- Pop-up 10 x 10 canopy/tent
- Weights/stakes to secure your canopy
- Decorations to liven up your tent
- Team banner
- 1 or 2 folding table(s) prep and cooking
- Table covers
- 1-2 Propane cooking stoves (*one burner for each pot of chili you are making*)
- Propane fuel
- Stove lighter
- Fire extinguisher
- 1 – 2 rolls of paper towels
- Chairs
- Cooler(s) for raw meat
- Cooler(s) for other ingredients / beverages
- Single use gloves
- Sharp knives
- Mixing bowls
- Colander (for rinsing meat/veggies, etc.)
- Measuring spoons
- Cutting Boards / Food Chopper
- Hot Pad Holders
- Aprons
- Zip Ties
- Extra spices
- Bottled water/beverages for drinking
- Trash bags

Safe Food Handling Supplies:

- Thermometer to monitor food temperature
- Hand sanitizer
- Three water pans for wash/rinse/sanitize
- Water for cleaning
- Dish Soap
- Sanitizing wipes
- Bleach/sanitizing tablets

If you are cooking CCC Open / People's Choice:

- Chili pots
- Spoon for stirring Chili
- Small ladle for serving 2 oz cups* to the public
- Two – five gallons premade chili premade
- Or ingredients to make 2 – 5 gallons on-site + Recipes
- Tip: *It can get hectic at times so most experienced competitors pre-measure their spices*

*2 oz cups, spoons & napkins provided by the CCC