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.

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| --- | --- |
| **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 knifes  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 |