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/tentWeights/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 fuelStove lighter Fire extinguisher 1 – 2 rolls of paper towels Chairs Cooler(s) for raw meat Cooler(s) for other ingredients / beveragesSingle use gloves Sharp knifes Mixing bowls Colander (for rinsing meat/veggies, etc.) Measuring spoonsCutting Boards / Food ChopperHot Pad HoldersApronsZip TiesExtra spicesBottled water/beverages for drinkingTrash bags   | **Safe Food Handling Supplies:**Thermometer to monitor food temperatureHand sanitizer Three water pans for wash/rinse/sanitizeWater for cleaning Dish Soap Sanitizing wipes Bleach/sanitizing tablets **If you are cooking CCC Open / People’s Choice:** Chili potsSpoon for stirring Chili Small ladle for serving 2 oz cups\* to the publicTwo – 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 |