



**BRING THE
HEAT!**

**MORRISTOWN PROMOTIONS
PRESENTS**

The Great Chili Cook Off

**Sat. March 22, noon - 3 p.m.
Morristown Fire Hall**

**CHILI FROM THE AREA'S
BEST HOME COOKS!**

Cash and Prizes for Winners!

People's Choice Awards: 1st, 2nd, 3rd

\$5

**Entry and
Extra Voting
Tokens**

HOT PARTY FOR ALL

- **Lotto Board**
- **50/50 Raffle**
- **DJ and more!**

**Get a
Chili Cook-Off
T-Shirt! \$20 - all
sizes!**

Contact: riverlightsmorristownny.com



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The Great Chili Cook Off

Bring the Heat!

Chili Cook Off Entry Form

Showcase your chili-cooking talents and creative theme ideas and help make this a great community event!

It's easy to enter: Just fill out the form. No entry fee! We handle all the details with the Health Department for you! The regulations are pretty common sense.

How it works for cooks: You will prepare your chili at the Firehall's Commercial Kitchen and cover your costs. You will serve in your crockpot but we'll furnish electricity, serving bowls, spoons, napkins, and paper towels.

The Day of the Cook-Off: We'll be waiting for you at the Firehall where you'll prepare your chili. At noon we'll open the doors to the community. You'll serve **2-3 oz. samples** of your chili and family, friends, and neighbors will vote with tickets for their favorites. Plan to **serve 100 people**. At 2 p.m. we'll total the tickets and announce the winners.

FIRST NAME

LAST NAME

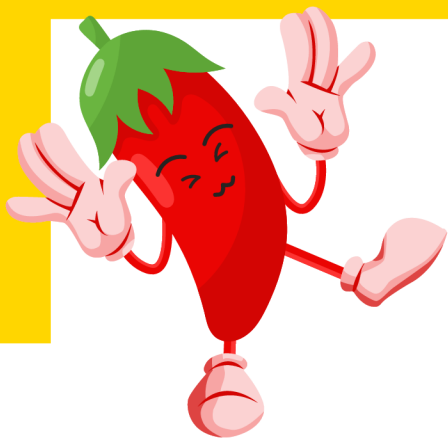
PHONE

EMAIL

CATEGORY

Contact:

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COOK'S CHECK LIST

1. Submit "Yes" to Jen Kelly by March 10th. jenniferakelly5@gmail.com

Prep all food on-site, at the event.

2. Purchase ingredients at a commercial store; no deer, bear, fish, etc., or home-canned goods.

3. No open sores or infected cuts. Use gloves. Wash your hands often. (We'll provide soap, water, towels, etc.)

4. Cook all food to required temperatures. Use accurate meat thermometer.

5. Avoid contact with ready-to-eat foods unless you are wearing gloves.

6. Protect the food during food service.

7. The serving utensils must be stored in contact with the food product. The handle of the utensil must not be in contact with the food.

8. Keep hot foods at 140 degrees or more at all times.

9. Keep cold foods at 45 degrees or less at all times.

10. Wear a clean apron.

11. Keep hair restrained in a hat or hair net.

Contact:

riverlightsmorristownny.com