

RONAN AREA CHAMBER HARVEST FESTIVAL  
2ND ANNUAL  
CHILI COOK OFF

SATURDAY SEPTEMBER 18, 2010  
7:30 A.M. TO 2:00 P.M.  
JUDGING AT NOON  
LAKE COUNTY FAIR GROUNDS, RONAN, MT

OFFICIAL ENTRY FORM

- Four Member Teams, max (1 Chief Cook and 3 assistants)
- **Each team must supply everything;** table, cooking utensils and appliances, ingredients, water, free flowing hand wash station, etc.
- All fresh ingredients must be prepared and cooked during the competition: Meat (beef, chicken, pork, deer, elk, buffalo or what ever), vegetables (canned tomatoes and beans are okay) and spices (packaged is okay). Vegetarian is alright.
- Each team must prepare a minimum of one gallon of chili.
- There is minimal 110V power along fence line, first come first serve basis until amperage rating is met.

TEAM NAME \_\_\_\_\_

CHIEF COOK \_\_\_\_\_

ASSISTANTS \_\_\_\_\_

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ADDRESS \_\_\_\_\_

TELEPHONE NUMBER \_\_\_\_\_

Entry fee is \$25.00 per team; to benefit activities in the Ronan MT. area.  
Prizes: \$75.00 for first; \$50.00 for second; \$25.00 for third place to be awarded.  
Entry deadline is September 16<sup>th</sup>.

Please submit entry to:  
Ronan Area Chamber  
P O Box 254  
Ronan, MT 59864

Contact: Karen Dellwo  
Phone (406) 883-8806  
Or (406) 261-1001  
E-Mail: Karen.Dellwo@fib.com

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RULES

- Teams are limited to four (4) members
- A Booth approximate size is 10' X 10'
- Set-up can begin as early as 7:00 AM
- Set up must be completed and all vehicles that are not a part of the contestant's booth must be removed from the cook off area no later than 9:30 A.M. on the day of the competition.
  - All fresh ingredients must be prepared during the designated cook off times
    - Canned beans and tomatoes are acceptable
- All cooking must be done on site during the designated cook off times.
  - Preparation of ingredients will begin prior to 7:30 A.M.
  - Any type of meat is acceptable
    - Beef, pork, chicken, elk, deer, moose, or whatever
    - Vegetarian chili is acceptable
- Cooking must not commence before 7:30 AM. and must be completed by 12:00 P.M...(the official close of the contest) There will be a "stoves on" signal at 7:30 A.M. and a "stoves off" signal at 12:00 P.M.
  - Any Chili prepared prior to the designated cook off time will be disqualified.
- At the close of the contest each team will have 5 minutes to fill their official judging container (to be provided) and return it to the judge's area. Any chili received after 12:05 P.M. will not be accepted for judging.
- Although "real" chili does not have beans, they are acceptable as is spaghetti, macaroni or whatever your favorite family recipe may contain.
- Each team must prepare a minimum of 1 gallon of Chili.
  - 8 to 10 ounces will be submitted for judging
  - The remainder will be for public tasting and determination of a "People's choice" winner.
- There is minimal 110V power along fence line, first come first serve basis until amperage rating is met.

EQUIPMENT REQUIREMENTS

Booth and/or table

Cooking utensils

Ingredients

Water

Free Flowing hand washes station, disinfectant bucket or hand sanitizer