



Chili Cook-Off Contest

March 2, 2024



Contest Rules

1. Contestants must pre-register by February 17, 2024, at 4:00 PM; no walk-ups or late entrants will be accepted.
2. The Northampton Area Public Library must have at least 5 contestants for the contest to take place. If the library does not have at least 5 contestants by February 17, 2024, all entry fees will be refunded.
3. We will accept the first 15 contestants. You may register for the waitlist; waitlist entry fees will be returned the day of the event.
4. Registration forms must be fully completed to be accepted and **MUST** be accompanied by the entry fee.
 - a. Entry fee through Monday, January 29, 2024, at 8:00 PM: \$15.00
 - b. Entry fee after January 29, 2024: \$20.00
5. Contestants must sign-in at registration upon arrival.
6. Chili must be prepared in advance. Electric will be provided. Crockpots/slow cookers are recommended but will not be provided by library staff.
7. Chili must be warm upon arrival. Please note, we are unable to heat up cold chili.
8. Contestants must prepare at least 3-6 quarts of chili (1/2 to 1 full 6-quart slow cooker).
9. Contestants agree to comply with in-home food safety guidelines as the chili will be served to the public. (<https://www.fda.gov/consumers/womens-health-topics/food-safety-home>)

Ingredients

Use your favorite recipe, with or without meat, with or without beans, as hot or as mild as you like. Meat may be beef, pork, lamb, chicken or turkey, or wild game. Vegetarian (meatless) chili is okay. Beans are not mandatory. Ingredients may be cut, shredded, or ground to any size. Please have a list of meats, nuts or nut oils, milk, and any other common allergens to display as a warning. You may **NOT** use canned, store-bought chili or mixes. All ingredients must be pre-cooked prior to the event; chili is to be brought “ready to eat.”

Chili Cook-Off Schedule

- Registration & chili set-up for contestants: 12:30-12:55 PM
- Judging & flight ticket community vote: 1:00-2:00 PM
- Open community tasting: 2:00-3:00 PM
- Award ceremony: 3:00 PM

The library will provide:

- Limited tables
- Limited chairs
- Electricity for slow cookers
- Gloves
- Sampling cups, spoons, & napkins
- Hand sanitizer
- Paper towels
- Trash cans

Contestants will supply their own:

- Cooking vessel (slow cookers preferred)
- Ingredients for 3-6 quarts of chili
- Utensils to stir and serve your chili (2-ounce samples will be served.)

Sanitation at the event:

- Hands must be washed and sanitized.
- Gloves are encouraged to be worn while serving chili.
- No smoking
- Participants are encouraged to wear hats and/or hairnets.
- Please keep your serving area as clean as possible. Trash cans will be available.

Judging:

- Local judging committee & community vote
- The judging committee's votes will be weighted over the community vote.
- Criteria for judging includes color, aroma, consistency, taste, & aftertaste
- Be sure when you submit your judging sample it is hot!
- Must reserve 2 cups of chili for judging & display.
- Grand Prize: 20% of all contestant entry fees will be awarded to our 1st place winner along with a gold medal.
- Consolation Prizes: 2nd place-silver medal and an apron, 3rd place-bronze medal and an apron.

Disclaimer:

By participating in the Northampton Area Public Library Chili Cook-Off Contest, each entrant agrees to release and hold the Sponsor, the Northampton Area Public Library, the Friends of the Northampton Area Public Library, and the Borough of Northampton harmless for any and all losses, damages, rights, claims, and actions of any kind in connection with the Contest or resulting from acceptance, possession, or use of any prize, including, without limitation, personal injuries, death, and property damage, and claims based on any libel, slander, illegal competition or trade practice, violation of rights of privacy, infringement of copyrights, or other rights of third parties.

Food Safety at Home

Why should you care about food safety?

Each year millions of people get sick from food illnesses. Food illness can cause you to feel like you have the flu. Food illness can also cause serious health problems, even death.

Think you have a food illness?

Call your doctor and get medical care right away.

- Save the food package, can, or carton.
- Call USDA at 1-888-674-6854 for meat, poultry, or eggs.
- Call FDA at 1-866-300-4374 for all other foods.
- Call your local health department if you think you got sick from food you ate in a restaurant or other food seller.

Who is at risk?

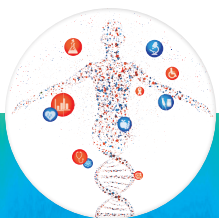
Anyone can get sick from eating spoiled food. Some people are more likely to get sick from food illnesses.

- Pregnant women
- Older Adults
- People with certain health conditions like cancer, HIV/AIDS, diabetes, and kidney disease

Some foods are more risky for these people. Talk to your doctor or other health provider about which foods are safe for you to eat.

This fact sheet was developed by the FDA Office of Women's Health.
To get other women's health resources, go to

www.fda.gov/womens



1. Clean

Always wash your food, hands, counters, and cooking tools.

- Wash hands in warm soapy water for at least 20 seconds. Do this before and after touching food.
- Wash your cutting boards, dishes, forks, spoons, knives, and counter tops with hot soapy water. Do this after working with each food item.
- Rinse fruits and veggies.
- **Do not** wash meat, poultry, fish, or eggs. If water splashes from the sink in the process of washing, it can spread bacteria.
- Clean the lids on canned goods before opening.



2. Separate (Keep Apart)

Keep raw foods to themselves. Germs can spread from one food to another.

- Keep raw meat, poultry, seafood, and eggs away from other foods. Do this in your shopping cart, bags, and fridge.
- Do not reuse marinades used on raw foods unless you bring them to a boil first.
- Use a special cutting board or plate for raw foods only.



3. Cook

Foods need to get hot and stay hot. Heat kills germs.

- Cook to safe temperatures:
 - Beef, Pork, Lamb 145 °F
 - Fish 145 °F
 - Ground Beef, Pork, Lamb 160 °F
 - Turkey, Chicken, Duck 165 °F
- Use a food thermometer to make sure that food is done. You can't always tell by looking.



4. Chill

Put food in the fridge right away.

- 2-Hour Rule: Put foods in the fridge or freezer within 2 hours after cooking or buying from the store. Do this within 1 hour if it is 90 degrees or hotter outside.
- Never thaw food by simply taking it out of the fridge. Thaw food:
 - In the fridge
 - Under cold water
 - In the microwave
- Marinate foods in the fridge.



Chili Cook-Off Contest Registration Form

I hereby apply as a contestant for the 2024 Northampton Area Public Library Chili Cook-Off Contest to be held at the Northampton Area Public Library on Saturday, March 2, 2024 from 1:00 - 3:00 PM.

DATE OF REGISTRATION

/ /

PERSONAL INFORMATION

Contestant Name:

Street Address:

City: State: Zip Code:

Home Phone: Mobile Phone:

Email Address:

CHILI INFORMATION

Do you require electrical access for your entry? Yes: No:

Heat Source: Crockpot: Electric Warmer Plate: Propane:

Other:

Type of Chili:

(Example: Beef, Chicken, Vegetarian, etc.)

Spice Level:    
(Circle one.)

ENTRY FEE

\$15.00 \$20.00

Cash: Check: Check #: Credit:

ENTRIES MUST BE RECEIVED BY 4:00 PM ON SATURDAY, FEBRUARY 17, 2024 AT THE LIBRARY.

I acknowledge that I will abide by all safe food handling guidelines as prescribed by the U.S. Food & Drug Administration, and I understand the contest rules & regulations.

Signature