

Chilly Cook-Off 2024 Registration



a Freezefest event for Mother Hubbard's Cupboard

Please complete this form and return to Mother Hubbard's Cupboard by Monday, January 8, 2024.

Return to:ceo@mhcfoodpantry.org or complete online form at mhcfoodpantry.org/chilly-cookoff

Phone: (812) 339-5887

- The chili cook-off is Thursday, January 18 from 5 to 7 pm. Setup is from 2:30 to 4:30 pm.
- Cooks must register for and view a Monroe County Health Dept. Food Safety Guidelines video. Even if you participated in the cook-off previously or have participated in similar events, viewing this video and agreeing to adhere to all guidelines is required by Fri., Jan. 12 in order to participate.
- Prior to the event a live Zoom Question and Answer meeting will be held by the Health Department. The video recording, Q/A meeting date, and Zoom link will be sent to all registrants after January 8.

Participant Information: Drop off or mail this form to the Hub (1100 W. Allen St. Bloomington, IN 47403) or complete the online form found on the event website.

Name:			
Email:	ail: Phone:		
Company (if applicable):			
Name of Chili:			
Food Serving Requirements			
	ing my own electric h ension cord no longer		s using electric heating devices must bring
I will heat my chili us	ing my own chafing d	ishes.	
Note: Serving containers	s and eating utensils a	re provided, but cooks must u	se their own serving utensils.
Ingredient Information My dish contains Dairy Wheat Eggs Tree nuts or tree nut oil Other: Note: All cooks should d	Soy Red meat Shellfish shellfish	My dish is Vegetarian Vegan Gluten Free Organic	The heat level is No heat Low heat Medium heat High heat Extreme heat
_		pt Food Safety Guidelines vid Cook-Off Guidelines and Foo	
Signature:		Date:	



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- The cook-off takes place at The Mill (642 N. Morton St., Bloomington, Indiana) on Thursday, January 18 from 5 to 7 pm, with setup taking place the same day from from 2:30 to 4:30 pm.
- Cooks should be finished with setup by 4:30 pm. Cooks are expected to serve their chili throughout the entire event.
- In order to share your chili with the public at the cook-off, cooks must register for and view the Monroe County Health Department's Food Safety Guidelines video on or before Friday, January 12. Registered chefs will be notified when the video is available.
- Cooks must review and adhere to the Food Safety Guidelines at mhcfoodpantry.org/chilly-cookoff.
- Registration is limited to 24 entrants. If you submit a form after we have reached the registration limit, you will be added to a waiting list and notified in the event of participant cancellation.
- There is no contest entry fee. Registration must be received by Monday, January 8. E-mail registration forms to ceo@mhcfoodpantry.org or use the online form at mhcfoodpantry.org/chilly-cookoff.
- Registered cooks commit to preparing a minimum of three gallons of chili in order to continue serving until the event ends at 7 pm.
- Chili should be prepared and fully heated before the event. Cooks are responsible for transporting their chili.
- Chili must be made with USDA approved (store-bought) ingredients.
- Ingredients must be pre-cooked prior to the event. Each contestant is solely responsible to ensure that no ingredient is undercooked and/or that there is no risk of food-borne illness.
- The cooking period must occur within 24 hours of the event.
- Cooks will use their own heating devices to maintain proper food serving temperature. All cooks using electric heating devices should bring an extension cord (3-prong, no longer than 6 feet).
- The Health Department and event organizers maintain the right to test food temperatures.
- Cooks are required to bring serving utensils. Serving containers and eating utensils for event guests will be provided.



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- Two chairs will be provided at each serving station.
- Cooks are limited to one serving assistant due to limited space. Both the cook and assistant will have free admission to the event.
- Each cook will have one 18" X 72" serving table.
- Cooks should display a full list of ingredients with heat level at their serving station to avoid all possible conflicts with allergies and dietary restrictions. Blank ingredient cards will be provided
- Cooks may voluntarily share their recipes with guests, but no pre-printed recipe cards will be provided.
- Cooks can provide preferred condiments to enhance their chili as desired.
- Chili will be judged by a panel of judges in the following categories: best overall, best vegetarian, most creative.
- Attendees will be provided one ticket to cast their vote for People's Choice award.