



Naples Grape Festival 2022

CHILI COOK-OFF

ENTRY FORM

Contact and Registration Information *(Please print clearly)*

Name _____
Street Address _____
City _____ State _____ Zip _____
Phone _____ County _____
Email address _____

When: Sunday, September 18, 2022

Where: Engine 14 Brewery
52 West Avenue, Naples, NY

Time: Set up by competitor at 3:00pm
Tasting open to the public at 4:00pm

Chili Description *(Select 1 only)*

Red Class (circle one): Professional Amateur

White Class (circle one): Professional Amateur

Vegetarian Class (circle one): Professional Amateur

Requirements: All competitors must be able to produce at least three (3) gallons of chili for judging and public tastings. Each tasting is two (2) ounces and will be sold for \$.50 (tickets) from 4:00 until 5:30.

Payment Information

Entry Fee *(Now - September 2nd)*: \$5 per entry
Payments must accompany entry form. In the case of Venmo, payment will be on record. Go to either the Venmo account or mail a check to the address below:

Venmo: @naplesgrapefestse *(please designate Chili Cook-off Entry Fee)*
Checks payable to: Naples Grape Festival SE
Mail to: Naples Grape and Arts Festival LLC
6202 Stemple Hill Rd., Naples, NY 14512
Attn: Hollis Lawler, Event Chairperson

Deadlines

Entry Deadline with Entrance Fee: **Friday, September 2nd, 2022**

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General Rules

- There are two classes of competitors - Professional and Amateur. Professional is defined as anyone having been formally trained in the culinary arts or have cooked for a livelihood including restaurant owners. Individuals and groups fall into the Amateur categories.
- All competitors must reside in Ontario County.
- Upon entry, the competitor declares that his/her entry was homemade. No “store bought”, processed, or canned chili is allowed. Chili recipes must be original to the competitor. All proteins must be identified (i.e. beef, chicken, pork, venison, etc.)
- All chili must be prepared in advance and brought ready to reheat and serve in your personal crockpots. Please follow the rules of food safety when maintaining temperatures. Chili should be reheated to **160 degrees F for ground beef chili and 165 degrees F for ground turkey chili**. And kept at a holding temperature of 140 degrees F.
- Tables, electric, gloves, two-ounce cups, napkins, and spoons will be provided.
- There will be a panel of five (5) judges. Each tasting by the judges will be numbered according to competitor who will remain anonymous until awards presentation.
- Three chili categories will be judged in 2022 - Red Chili, White Chili, and Vegetarian Chili.
- There is a limit of only one (1) entry per competitor.
- Each competitor must be able to produce at least three gallons (12 quarts) of chili for both judging and public tastings.
- Each competitor is asked to create a “brand” name for their chili (i.e. Charlie’s Far Out Chili).
- Judging to be completed on-site and awards presented at the end of the competition.
- By entering, your information and picture may be used to promote current and future events.