



Following the C-Ville
Chill 5K Run and the
Outhouse 500 Races.

to participate in the

6th Annual Coopersville Chili Cook-off

inside the Coopersville Farm Museum on
Saturday, February 27, 2010
11 a.m. - 2 p.m.



**Cook up your best chili and let the people judge
whether or not yours is the best around!**

Limited to 12 participants - \$25 registration ends February 19, 2010. \$30 Late registration accepted until February 26, 2010. NO on site registration the day of the event.

(See Rules & Regulations for details of the event)

Don't want to cook the chili? **Sponsors* are also needed!**
Sponsor your favorite chef or sponsor a trophy*.
Help with supplies or volunteer your time*.

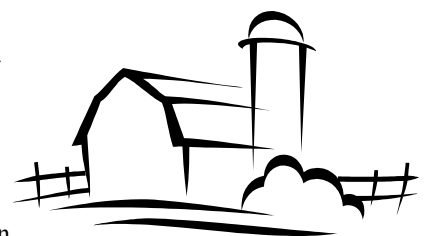
Rules, forms, and registration information may be requested
by calling or stopping by the Coopersville Farm Museum.

Community starts here

Coopersville Farm Museum
PO Box 64, 375 Main Street
Coopersville, MI 49404
info@coopersvillefarmmuseum.org
(616) 997-8555

*Contact LeeAnn Creager
at extension 14
about these opportunities.

All proceeds help support this
501(c)(3) non-profit organization



6th Annual Coopersville Chili Cook-off
"Official Fuel of the Outhouse 500"
February 27, 2010



Ask a business to
sponsor your table



Chili must be to temperature
and ready to sample by
11:00 am.

Chili Cook-off Registration

All interested parties are required to complete and submit a signed copy of Rules and Registration form along with the required non-refundable entry fee by February 19, 2010.
The event will be limited to the first 12 entries on a first come, first registered basis.

Registration fee per contestant/team is \$25.00
Late registration will be accepted through February 26th with a non-refundable fee of \$30.

Space is limited. **NO** on-site registrations will be accepted.

Group or organization: _____

Contact Person: _____

Address: _____ City: _____ Zip: _____

Phone numbers: _____

Email address: _____

Enclosed Entry Fee: \$ _____

Mail completed form and registration fee to:

Coopersville Farm Museum
Chili Cook-off Registration
PO Box 64
Coopersville, MI 49404

Additional information may be obtained by contacting LeeAnn Creager at (616) 997-8555 ext. 14 or leeannc@coopersvillefarmmuseum.org

Rules & Regulations
Coopersville Chili Cook-off
Coopersville Farm Museum
February 27, 2010
11:00 am - 2:00 pm

1. Official signed Chili Cook-off registration forms must be received with a non-refundable \$25.00 entry fee by February 19, 2010. All registration is in advance of the event. Late registration will be accepted with a non-refundable \$30.00 registration fee through February 26, 2010. Space is limited. There will be no on-site registration the day of the event.
2. A Chili entrant team will consist of two people: one to dispense chili into tasting cups and one to serve the public.
3. One six foot table will be provided per team. Teams must provide their own table covering.
4. Set up of your assigned area must be complete and chili ready to serve to official judges by 11:00 a.m. Entrants may begin setting up tables at 8:00 a.m.
5. Appropriate “themed” decoration of your table and related costuming is encouraged.
6. The Coopersville Farm Museum will provide an assigned table, sample cups, tasting spoons, tickets, and a ballot box to contestants.
7. Chili must be cooked from scratch off site and brought on site the day of the cook-off. Each team must prepare 6 - 8 gallons of chili to be judged by the public.
8. All meat and poultry must be obtained from USDA approved sources. Please note: home canned and home prepared meats are not allowed.
9. A list of ingredients used to make the chili must be displayed to the public. Quantities do not need to be included.
10. The chili container must be a crock-pot or electric roaster to maintain the chili at a temperature of 140° or higher. Each team should have a supply of extension cords reaching up to 50 feet.
11. Contestants will provide a food thermometer to check internal temperatures of chili to assure proper temperature for serving. The Coopersville Farm Museum will have a thermometer on site for use, if necessary, and will be monitoring food temperature periodically throughout the event.
12. Contestants will provide multiple sets of utensils to be changed out in the event of contamination. Utensils should be kept in the chili or exchanged out for clean every 15 to 20 minutes.
13. The Coopersville Farm Museum will provide a limited number of power strips, extension cords, and buckets containing sanitizing solution for cleaning work surfaces and spills.
14. All food, equipment and utensils must be stored at least six inches off the floor protected from contamination.
15. No bare hand contact with food is allowed. REMINDER: Contestants MUST wash their hands after using toilet facilities, coughing/sneezing, and before entering work station.
16. All food-handling personnel shall maintain a high degree of personal cleanliness by wearing clean outer garments and hair restraints (cap, hat, or hair net).
17. At the discretion of a representative from the Ottawa County Health Department or a Co-

persville Farm Museum director, participants may be required to taste their own chili prior to serving or at anytime during the event.

18. All food must be covered when not in use to protect from customer handling, coughing, sneezing, or other contamination.
19. No smoking, eating, or drinking will be allowed by people handling food while in the work area.
20. No non-working, unauthorized person will be allowed behind the tables or in the work areas.
21. All personal belongings must be stored in a designated area away from food, equipment, utensils, etc.
22. No deliberate sabotage to another contestant or their entry will be tolerated and such an act will lead to disqualification without a refund.
23. Firearms, explosives, or other pyrotechnics will not be allowed on the premises.
24. Contestants agree that all money(s) collected will be donated to the Coopersville Farm Museum, the 501(c)(3) non-profit organization hosting the event.
25. Contestants must remain at their work stations until at least 1:00 pm and must remove all food from work station when leaving.
26. Voting ends at 1:30 pm and ballots will be collected by Coopersville Farm Museum director.
27. Contestants must clear all food, equipment, utensils, and personal belongings from their work stations by 2:00 pm.
28. Awards/Trophies will be presented at 2:00 pm inside the Coopersville Farm Museum.

- 1st, 2nd, and 3rd People's Choice Awards
- Best Decorated Table
- Royal Highness Award
- Possibly additional awards by specific sponsors

Please sign and return with entry form and registration fee. PO Box 64, Coopersville, 49404

I, _____, have read the above listed rules and regulations for the 2010 Coopersville Chili Cook-off and agree to abide by them.

Date: _____

For further information contact

LeeAnn at (616) 997-8555 ext. 14 or leeannc@coopersvillefarmmuseum.org