



Saturday March 10th, 2018 3:30pm

Food Arts & Sciences Building

“Chili Cook Off”

Beans or meat? Spicy or mild? Thick or soupy? Chili always invites spirited debate. This favorite cook-off always has a great crowd with some great chili for the tasting. The People’s Choice Award allows the Fairgoers to sample and vote for their favorite chili. Participants have two hours to prepare their recipe.

Classes

Adult: 18 years and older; this can be individual or a team

Youth: 17 years and younger; this can be individual or a team

Awards

Adult Class: First Place - \$500.00
Second Place - \$300.00
Third Place - \$100.00

Youth Class: First Place - \$75.00
Second Place - \$50.00
Third Place - \$30.00

People’s Choice Award - \$200.00

General Rules for Competitions at the Central Florida Fair

1. Teams or persons are expected to bring in only the whole and raw materials in the amounts stated in the recipe to execute the assignment. Products should be weighed, separated and clearly marked.
2. No advance preparation of vegetables is allowed. However, peeled potatoes, carrots, onions, garlic, shallots and cut mirepoix are allowed for cooking. Vegetables and salads may be washed, but not cut or shaped in any form. Leeks may be split for cleaning purposes.
3. All butchery will be done on-site.
4. Teams must bring in all equipment, knives, small wares and chinaware for all parts and phases of the competition.
5. Entrants must arrive at least one half-hour before the start of the contest to register. Please bring your completed Recipe Department Entry Form.
6. Recipe Department entrants will receive free admittance at the VIP gate for her/himself and one assistant on the day of the contest. Upon arrival at the Fair, entrant must report to the Food Arts & Sciences Building to deliver supplies for the contest. At that time assistance may be requested to bring in heavier equipment.
7. Entrants should prepare at least 75 sample size portions (approximately one ounce) to be considered for the People’s Choice Award.
8. Team members should dress appropriately. Aprons should be worn.
9. All General Rules & Regulations published in the 2016 Family Living Premium Book apply. Information is available at www.centralfloridafair.com.
10. Youth Class must be comprised of individuals age 17 or under. If any adult is found assisting the Youth(s), the team will be placed into the Adult Class.

Equipment

1. Teams must bring in all equipment that is needed to execute the meal.
2. Teams should only expect Central Florida Fair to provide tables, garbage receptacle, power supply and a refrigerator. Participants will need to provide extension cords, etc.
3. Tabletop burners, food processors, blenders, mixers, etc. must be brought if needed. A table and electric outlet will be provided.

A separate Intent to Compete must be sent for each competition entered.

**2018 Chili Cook Off
Intent to Compete Form**

Please type or print all information.

Individual/Team Name: _____

Recipe Name: _____

Contact Name: _____

Address: _____

City / State: _____ *Zip:* _____

Phone: _____ *Fax:* _____

E-Mail: _____

Class Entering: _____

This form is important so that adequate facilities can be provided.

Forms only are due at the Fair Office by **March 3rd**

Mail to: Central Florida Fair, Attn: Leslye
4603 West Colonial Drive, Orlando, FL 32808

or

Email to: Leslye@centralfloridafair.com

or

Fax to: 407-578-2509

Competition is open to individuals and groups. Entrants must reside in the State of Florida.

FOOD ARTS & SCIENCES – 2018 RECIPE DEPT. ENTRY FORM

Cooking Competition (Only)

Mail to: Central Florida Fair 4603 West Colonial Drive, Orlando, FL 32808 or
Online: www.centralfloridafair.com or fax to: 407-578-2509

Please type or print all information.

NAME: (First) _____ (Last) _____

ADDRESS: (Street) _____
(City) _____ (Zip) _____

PHONE: (_____) _____ E-MAIL: _____

Please verify that you enter the correct age Division: Adult Division – 18 years and older at the time of Fair
Special Division – if indicated on rules page Youth Division – 17 years and younger at the time of Fair

NOTE: All entry forms must be complete and legible. Incomplete forms may not be accepted. Failure to provide this information may cause a delay in receiving your premium award check.

Verify that your Intent to Compete form is submitted by the date indicated on the competition information sheet.

Use additional paper if necessary. Please make sure it is labeled or securely attached.

INGREDIENTS: Include the specific amount of ingredient(s) used. ex: ½ cup milk

Write step by step directions on how to prepare your dish. Include prep and total time for recipe; temperature settings and/or refrigeration; Cook/Bake time if applicable.

I have read the entry rules and regulations in the premium book that I have entered, and I agree to abide by them.

Agreed & Accepted by:

Entrant's Signature

Date

Received by: _____