



November 9, 2019
Team Check-In: 8:00 a.m.
Overton Square Courtyard

Team Name (exactly as you wish to be listed):

Sponsor Name/Company (if any):

Team Captain:

Mailing Address:

City:

State/Province:

Postal Code:

Country:

Home Phone:

Cell Phone:

Fax Phone:

Email:

Team Entry Fee:

- Enclosed is a check for our \$75 team entry fee

Please email this form to Jo Anne Fusco at (joanne@thrivemem.org), mail to
THRIVE Memphis P.O. Box 171136 Memphis, TN 38187.

Chef's meetings will be held at THRIVE Memphis on **Monday, October 28th at 5:30 p.m.**

PRIZES TO BE AWARDED FOR THE FOLLOWING:

1st place, 2nd place, and 3rd place

(As voted on by judges based on the following criteria: appearance, originality, spiciness & texture)

People's Choice Award (as voted on by patrons)

Jon Poulin Spirit Award – Presented to team with best tent decorations, costumes, and spirit (as voted on by our spirit team)



A Special Place where those
with Special Needs
THRIVE

Contact Jo Anne Fusco at (901) 387-5002 or email Jo Anne at joanne@thrivemem.org or Jamie at jamie@thrivemem.org for more information or visit www.thrivemem.org

Team Information

- The Chef's meeting will be held at THRIVE Memphis on **Monday, October 28th at 5:30 p.m.** One Chef's Meeting is required for teams, and at least one representative from each team should attend the meeting.
- Ingredients List are to be turned in at Chef's Meeting – The ingredients list is required by the health department and will need to be posted on the day of the event for allergy reasons.
- Each team will cook at least 10 gallons of chili prior to or on the day of the event.
- 1 quart must be cooked on-site day of the Chili Challenge
- **The THRIVE Memphis will provide:**
 - Day-of schedule of events
 - 2 tables
 - 2 folding chairs
 - 2 community grease buckets
 - Gloves
 - Taster cups and spoons for patrons sampling chili
 - Judges sample containers
 - Aluminum Foil
 - One roll of paper towels
 - One garbage bag
 - One fitted tablecloth
 - 10 wristbands and 10 votes
- **Each team will supply (if necessary) their own:**
 - Tent
 - Team Sign with Team Name outside of tent (responsible for hanging sign yourselves)
 - Burner and stand
 - Cooking Pot(s)
 - Propane tank (or coals). You will not have access to electricity.
 - Skillets or grill to cook meat
 - All ingredients for your chili
 - Utensils used to prepare your chili (knives, forks, spoons, spatula, etc.)
 - Cutting board(s)
 - Something large to stir your chili
 - Strainer for grease
 - Can opener(s)
 - Ladle for serving
 - Aprons
 - Thermometer
 - Paper towels (if need more than the two rolls provided)
 - Non-drinking water if needed for cooking/cleaning
 - Extra metal tins for left-over chili to take home or donate
 - Lighter(s)



- **Sanitation**
 - Hands and cooking utensils must be washed and sanitized
 - There will be hand washing stations available
 - Rubber gloves/latex gloves are encouraged to be worn while preparing and serving chili
 - Bring meat and other perishable ingredients in a cooler (wild game must be packaged and have a certified processor stamp)
 - Cooks are encouraged to wear hats
 - No Smoking
 - Please keep your area as clean as possible. Trashcans will be around facility and dumpsters will be on site.
- **Serving**
 - Prepare at up to 10 gallons of chili (either at home or at the event) for the people's choice tasting
 - **Must have one quart of chili available for judging made on site**
 - Tastings will begin at 10 a.m.
 - Judging will begin at 12:30 pm
- **Beverages**
 - If beer is part of your recipe, do not pour a partially consumed beer in the chili!
- **Judging**
 - **Must have one quart of chili available for judging made on site**
 - Judging will begin at 12:30 pm
 - Criteria for judging include: appearance, originality, spiciness & texture
 - Be sure when you submit your judging sample(s) it is hot!
 - The container will be provided for judging
 - The awards are:
 - 1st place
 - 2nd place
 - 3rd place
 - People's Choice
 - Jon Poulin Spirit Award

