



It is time again to get ready for the annual Woodstock Groundhog Days Chili Cook-Off.

Following is the entry forms and information to see if you would like to participate.

Please contact me if you have any questions.

**Rick Bellairs
815 334-2618
Rick@RickBellairs.com**



Groundhog Day Chili Cook-Off Schedule

Saturday, February 1, 2020

- 8:00 am Cook's meeting
 Woodstock North High School
 3000 Raffle Road, Woodstock
- 8:00 am – 11:00am Preparation
- 11:00 am – 12:00pm Transport to and set up at
 Woodstock Moose Lodge
- 12:00 pm – 1:00 pm Judging and public tasting
- 1:00 pm – 1:30 pm Announcement of winners
 Prizes awarded to first and second place
 winners and "People's Choice".

Sponsored by

Jewel-Osco

**Groundhog Day
Chili Cook-Off
Entry Form**

Name _____

Address _____

Phone (H) _____

(W) _____

(C) _____

E-Mail Address _____

Meat (Up to 4 lbs.)

___ Ground Beef

___ Boneless Chicken

___ Coarse Ground Beef

___ Chuck Beef (Stew Meat)

___ Ground Veal

___ Ground Pork

___ Turkey

___ Sausage _____

___ Bacon

Specify sausage type _____

___ Other _____

All meat donated by Jewel Foods in Woodstock.

Completed entry forms and entry fees must be in by January 25th. With limited space, entries are first come, first served.

I hereby agree to abide by the Rules and Regulations of the Woodstock Groundhog Day's Chili Cook-Off as provided, and as may be amended from time to time between now and the time of the Contest. All decisions are final and subject to the Judges' and Committees' rulings.

Accepted _____

Entries are due by January 27, 2020

Send entry form and check for \$25 payable to

Woodstock Groundhog Days to:

Rick Bellairs

Berkshire Hathaway Home Services

1710 S. Eastwood Drive

Woodstock, IL 60098

Any questions? Contact Rick Bellairs at 815 334-2618 or Rick@RickBellairs.com

Groundhog Day Festival
Chili Cook-Off
Saturday, February 1, 2020

1. Entry fee is \$25.
2. All meat will be provided at the school by Jewel Foods. (See Entry Form.)
Maximum 4 lbs.
3. Cook's meeting at 8:00 am at Woodstock North High School, 3000 Raffel Road. (Cooking from 8-11am).
4. All preparations must be done at school kitchen approved by Health Department.
5. Each contestant will furnish his or her own pots and utensils for preparation and cooking. The kitchen has burners, counters and a sink. You'll need to bring hot pads, cutting board, mixing spoons, knives, can opener, etc. The Health Department does not allow crock pots or enamel cookware. No automatic cooking devices (such as pressure cookers, etc.) may be used.
6. All other ingredients used will be furnished by each contestant and must meet Health Department guidelines. No home canned tomatoes, beans or sauces can be used. All must be commercially purchased. No alcoholic beverages.
7. Judging will be done by Official Judges and by "People's Choice" voting. Prizes awarded to First and second place winners and "People's Choice".
8. Judging and serving begins at 12:00 pm at the Woodstock Moose Club.
9. All entry fees (\$25) must be paid in full by January 27th.
10. Chili will be scored on Aroma, Consistency, Appearance, Taste and Aftertaste.
11. Rules are enforced by the Chili Cook-Off Committee and Health Department. Any violation of rules may lead to disqualification.
12. Steam tables will be provided to keep chili hot during the judging and public tasting. Cups and spoons will be provided for sampling. You may bring your own condiments, (cheese, sour cream, crackers, etc.)
13. Limited table space is available but you may use table props or costumes if you are so inclined to garner votes.
14. Entries can be solo or teams.