



CHILI COOK-OFF

WHEN: Sunday, November 13th, 2011
Gates open at 9a.m.

WHERE: The Shed
610 McNinch St
Charlotte, N.C. 28208
(Inside Tailgating National Headquarters, just two blocks from the stadium)

WHAT: A Titans vs Panthers Tailgate Party, where Inside Tailgating Magazine will be throwing a Chili cook-off, as they search for the best Chili in the Carolinas, to be featured in a full page spread in their upcoming issue! Think your Chili has what it takes to impress?!? Register below and bring it ON!

This event features your fantastic chili, music, corn-hole and other great tailgating games, raffle with awesome prizes and the pre-game show airing on a 120in projection screen!

REGISTRATION FORM

_____	_____
Head Cook	Phone
_____	_____
Mailing Address	Email

City, State Zip	

Alternate Contact Person & Phone	

Team Name:	
_____	_____
Chili Name	Chili Name
Chili Category:	Chili Category:
<input type="checkbox"/> Meat <input type="checkbox"/> Vegetarian,	<input type="checkbox"/> Meat <input type="checkbox"/> Vegetarian,
<input type="checkbox"/> Other, Specify:_____	<input type="checkbox"/> Other, Specify:_____

Complete and mail to Tailgating Ventures, no later than Monday, November 7th, 2011

ENTRY INFORMATION

ENTRY FEE: \$25.00

REGISTRATION: All applications are “first come & paid, first served.” Entrants may register by mailing in your registration information.

Mail your registration form and entry fee to:

Tailgating Ventures

ATTN: Chili Cook-Off Registration

610 McNinch St

Charlotte, N.C. 28208

PAYMENT: WE ACCEPT CASH, CHECKS & SOME MAJOR CREDIT CARDS. Please make all checks payable to “Tailgating Ventures”. We will provide you a tax receipt if you require one.

DEADLINE: All cook-off entries and monies must be in by Monday, November 7th, 2011.

RULES & REGULATIONS

1. The cook-off will be located at The Shed, 610 McNinch St. Charlotte, 28203.

2. PARKING: One vehicle per entrant will be permitted in the cook-off area to drop off ingredients and supplies between 9:00am and 10:00am on the day of the event. All vehicles will be removed from the event area by 10:00am. Parking will be provided for your vehicle during the event in the lot outside of the building. No vehicles will be permitted back into the cooking area until after the chili cook-off event ends.

3. COOKER SCHEDULE

- CHECK-IN anytime between 9:00 and 10:00AM!
- Cooking areas must be completely set up by 10:30am on the day of the event. Chili Cook-off opens to the public at 11:00a.m.

4. All teams must provide a minimum of one gallon of chili to be served. May be cooked in advance or the day of.

5. Contestants must provide:

- chili made with only USDA approved (store bought) ingredients
- a table display to place in front of your serving location listing the name of your chili, and the chili category entered
- a warming/serving container for your own chili. Electrical outlets are not provided and will not be available. Chili must be warmed to 140 degrees and stay at 140 degrees throughout the event.
- a chili serving utensil (i.e., serving ladle, cup) and a thermometer for testing chili temperature.

- your own clean up.
- any special condiments for your chili.

6. Contestants will be provided with:

- a 10'x10' area. You are highly encouraged to decorate your space!
- bowls and spoons for serving your chili.
- four (4) cooking crew admission passes and one (1) parking permit.

7. SANITATION: Sanitation is a must! All contestants shall deposit all trash and refuse in the appropriate containers and leave their work area clean.

8. JUDGING: Judging begins at 11a.m. You will be judged by the public for a “People’s Choice Award” and by a panel of 3 local celebrity judges. Voting ends at 1p.m. to allow anyone heading to the Panthers game to do so. The Shed will remain open until 6p.m. and we invite everyone to stay and enjoy the festivities.

Each chili will be judged based on 1) aroma, 2) taste, 3) after-taste. NO CANNED CHILI WILL BE JUDGED. All decisions of the judges are FINAL.

9. All contestants are responsible to see that visitors keep peaceful and orderly



Website: <http://insidetailgating.com/> • **Facebook:** <http://www.facebook.com/InsideTailgating>