



Rotary Club of Del Mar Annual Chili & Quackers Challenge

CHILI COOK-OFF REGISTRATION ENTRY FORM & RULES

October 20, 2018 Powerhouse Park

JUDGING CRITERIA

The competition will be judged by judges and guests attending the event on the following six criteria:

1. AROMA – Chili should smell appetizing.
2. CONSISTENCY – Chili can be smooth or chunky.
3. RED COLOR – Chili should look appetizing.
4. TASTE – Chili should taste good.
5. AFTERTASTE – Chili should leave a pleasant taste after swallowing.
6. PERSONAL PREFERENCE – The guest’s personal opinion of the chili.

DIVISION: () Restaurant \$50 () Individual \$20

Name: _____ Chili Name _____

Head Chef’s Name (Restaurants Only) _____

Address: _____

Email: _____ Phone: _____

YOU ARE REQUIRED TO PROVIDE THE FOLLOWING:

RESTAURANTS must provide a minimum of five (5) gallons of chili and a bowl for the competition.

INDIVIDUALS must provide a minimum of two (2) gallons of chili and a bowl for the competition.

COOK CHILI BEFORE ARRIVING.

Table spaces will be assigned on a first received basis and are subject to availability.

() Check to “Del Mar Rotary” enclosed

() Credit Card # _____ UFC Code _____ Exp: _____

Signature x _____

Mail form and payment to: Del Mar Rotary Club c/o Chili & Quackers, PO Box 552, Del Mar, CA 92014

DEADLINE: Postmarked/delivered by October 15, 2018