



## CATCH THE WAVE OF GIVING

TO: TWU Chili Cooks

FROM: Sheri Dragoo (ext. 2664)  
Tracy Lindsay (ext. 3377)  
SECC Co-Chairs

DATE: October 10, 2007

RE: SECC Chili Cook-Off  
Thursday, October 25, 2007, in Pioneer Hall

The 3rd Annual SECC Chili Cook-Off will be held on Thursday, October 25, 2007, in Pioneer Hall in conjunction with the Live Auction. Chili cooks are encouraged to make plans for their day according to the schedule below. Time frames are approximate on the end times of some slots as noted. There will be several parking spots on the North end of the Pioneer complex reserved from 9:00 am to 1:00 pm for loading and unloading of chili and auction items only. Please use these as necessary, but note that you may not remain parked in these spots.

9:30 to 10:00 am	Chili Set-up in Pioneer Hall
10:15 am	Judging (Chili cooks must leave the judging area during this time)
11:15 am	Chili Sampling Opens to the Public for \$2.00 Fee
	Silent Auction Opens to the Public and Registration Opens for Live Auction
12:45 pm	Chili Sampling Ends (approximate due to quantity of chili served)
	Public Vote is Tallied
12:15	Live Auction Begins (runs until 12:45)
12:45 – 12:50	Chili Awards Are Announced From Platform
12:50 to 1:00	Live and Silent Auctions Winners Payout Completed

Within this document, please find:

- Chili Cook Registration Form
- Chili Cooking and Sampling Guidelines
- Activity Waiver Form. Required for each registrant.

The participant fee is \$10.00 per chef. Multiple cooks may participate from each department as long as each registers separately. **Make checks payable to TWU SECC.** Competition materials and entry fee are to be sent or delivered directly to Sheri Dragoo in the Fashion and Textiles on the Denton campus. **The deadline for entry is Monday, October 22nd at 5:00 pm.**

Encourage your department to attend the event and vote for your favorite chili. The \$2 admission fee for those who sample will secure appropriate sampling containers, spoons and a bottle of water.

All proceeds from registration fees, concession profits, auction items and donations will go toward our Denton SECC goal of \$50,000 and 85% participation. Please help us meet these goals by participating.

**Please join in the fun and help with this worthy cause!**

**Healthy Competition!**

**Lots of fun!**

**Great Chili!**

**Wonderful Auction Items!**

## Chili Cooking and Sampling Guidelines

Cooks can enter in one of three categories:

All Around Best Tasting  
Hottest  
Best Vegetarian

The following *Notes* should be made:

- Recipes do not have to be shared, however, a list of ingredients should be available upon question for both the judges and individuals sampling. This will alleviate concern over allergy restrictions from the public and response to judges while the cooks are out of the room.
- Cooks should prepare food using care for health and sanitary concerns. Food safety guidelines can be found at [http://www.nsf.org/consumer/food\\_safety/fsafety\\_cooking.asp?program=FoodSaf](http://www.nsf.org/consumer/food_safety/fsafety_cooking.asp?program=FoodSaf)
- The quantity of chili made available may directly influence people's Choice award winners. If the cook runs out of chili early, votes from the public will be lost. Samples will be in 1 to 2 ounces per sampler. The event may 80 to 100 samplers. Please consider this as you judge an appropriate quantity of chili. Please judge quantity of chili to be cooked and sampling size based on these facts.
- Warmers or crock-pots should be used to keep food at appropriate and safe temperature levels prior to and during the time of sampling. Please note that due to electrical restrictions, you may only be able to have one crock pot plugged in within the judging area at a time (choose the size of your crock pot accordingly). Extension cords and electricity will be provided.
- Table placement will be assigned. When cooks arrive they should check in at the registration table to be directed to their set-up area.
- Cooks must come prepared with a ladle or serving utensil. The diameter of the opening of the sample cup is 2". Serving utensils should be selected accordingly.
- Cooks may "decorate" their table area if so desired. A black table covering will be placed on each table and cooks will be assigned two to a table.
- The Judges will award a first and second place in each category with One Overall People's Choice Award.
- MOST importantly....Happy cooking...we look forward to tasting your delicious chili!