



Calling All Chefs!

The Jackson Hole Chamber of Commerce and the Howdy Partners would like to invite you to participate in the eighth annual High Noon Chili Cook-Off. This year's event is part of the Elk Fest weekend (Annual Boy Scout Antler Auction) and will take place on Sunday, May 23, 2010 from 12-3 PM. The chili cook-off will be part of a great weekend with fun filled events, so come get involved!

We are looking for professional chefs to represent their restaurants, individuals who have a killer chili recipe, and groups representing their businesses or non-profit organizations. The Chili can be red or green, vegetarian, beans or without – it doesn't matter we are just looking for the best in Jackson Hole!

There will be two different categories with prizes awarded! A Restaurant/Professional category and an Organization/Individual/Business category. There will be 1st and 2nd place prizes awarded in each category as well as a People's Choice Award for best over all chili. A panel of judges will rate chili on four separate criteria: taste, texture, aroma and consistency.

There will be no entry fee to participate (with the exception of the \$20 Fee to the County Health Department). But you will need to provide at least 5 gallons of Chili for tasting by the public.

Some additional information:

- Unless you have a professional kitchen (approved by the health inspector), all chili must be prepared and cooked on site. You will be able to begin prep work at 5AM, but the chili must be ready by noon to qualify for judging.
- Attend a meeting with the Environmental Health Department. All participants must adhere to temporary food establishment guidelines.
- After unloading, park in established parking lots.
- Provide a minimum of 5 gallons of chili, cooked on site, on your own stove (there will be no electricity).
- Provide a garbage bin and table cloth for your work area.
- Provide a handwashing station. (all you need is a jug of water that dispenses water by pulling out a knob and free flows, plus antibacterial soap)
- Display the recipe or a list of ingredients on your table.
- Cook with USDA inspected and approved meat – be ready to show receipts and packaging.
- Not necessary, but if you can provide your own tent, it would help us out greatly.
- The JHCC will provide you with an 8-foot table, 2 chairs, hand and utensil washing stations, tent if you need one (if you have one it would be a big help to us), serving cups, spoons, beverage sales, and fire extinguishers.

And.... You Don't Have To, But

- Decorating your booth is a plus! This makes the event a lot more fun and could give you extra prize.

If you would like more information or want to register, call Maureen Murphy at 307- 733-3316 x26 or mo@jacksonholechamber.com. **Deadline to sign up is Monday, May 3, 2010.**