



## 2018 18<sup>th</sup> Annual 'Thin Air' Chili Cook Off: Chili Making Application

Team Name	
Contact Person	
Email Address	
Cell Phone	

### EVENT INFORMATION

#### **No Entry Fee for Chili Makers!!!**

18<sup>th</sup> Annual 'Thin Air' Chili Cook Off

Date: **Saturday, September 1, 2018** over Labor Day Weekend  
from **12 pm - 4 pm**

Event Location: Kirkwood Village Plaza

Sponsored by the Kirkwood Community Association, the theme this year is focused on "Life Safety" with **the net proceeds benefitting the Kirkwood Volunteer Fire Department and the Kirkwood Rescue Avalanche Dog Foundation.**

The Chili Cook Off begins at noon on the Plaza with live music featuring the Wesley Orsolic Band, chili tasting, beer and wine tasting, and activities for the kids. Participants enjoy chili tasting along with wine and beer tasting and receive a commemorative glass for \$35. Admission for chili tasting only is \$20. Entry to the Kid's zone with face painting, games, a bounce house and arts and crafts is \$10. Attendees vote for their favorite chili; the best chili wins. Guests also vote for the Best Booth.

#### **What Chili teams Need to Know:**

Tables, tasting cups (appropriate for hot foods), napkins, spoons, ballots and saltines will be provided in the tasting kit. Additional tasting cups will also be available.

Chili team **must provide a printed list of ingredients (day of event)**, bring serving utensils and table decorations, and a **portable propane stove** to keep chili warm. Please do not plan to keep your chili heated with electricity as the number of outlets on the plaza are extremely limited.

A **minimum of five (5) gallons of chili** must be ready for tasting at 12:30. (This is not a sanctioned event and chili can be made off site)

Chili tasting can NOT begin prior to 12:30; serving tastes prior to that time will disqualify your team.

No Smoking.

Dogs are not allowed on the Plaza during the event.

**Cash Prize categories are: Best Chili, Crowd Favorite and Best Booth.**

For more information contact Cheryl Stern at 209.670.6655 or by email [cheryl.stern49@gmail.com](mailto:cheryl.stern49@gmail.com)

