

**AMERICAN LEGION DEPARTMENT OF
PENNSYLVANIA**

DEPARTMENT COMMANDER'S CUP

Chili Cook - Off

Registration Form

09 June 2024

10:30am -2:00pm

Group or Organization Name: _____

Contact Person (Print): _____

Daytime Phone Number: _____

Evening Phone Number: _____

I understand and agree to the rules: _____
Print Name

Email

Sign Name

Registration fee per booth \$35.00**

All Registrations and Fees must be received no later than 01 June 2024

**Please make Check or Money Order payable to
"AMERICAN LEGION CUMBERLAND COUNTY COUNCIL"**

Note: In memo portion of check write "Chili Cook-Off".

Please mail Registration Form with check enclosed to:

AMERICAN LEGION DEPT PA HEADQUARTERS

Attn: WOODY HOGAN – Adjutant

P.O. BOX 2324

HARRISBURG, PA 17105

For more information contact:

jwoodyhogan@pa-legion.com

717-730-9100 ext 111

AMERICAN LEGION DEPARTMENT OF PENNSYLVANIA

Cmdr.'s Cup Chili Cook-Off Rules

1. Contestants must arrive in plenty of time to ensure that chili is warm at the start of the competition and to set up your table. You **MUST** arrive at a minimum of one hour prior to the start time. We will open judging at 10:30 am for contestants. Any team not arriving at least 1 hour prior to the start time will be disqualified.
2. Provide a sign at your table if your chili contains items that may cause allergic reactions. Example: Peanuts, ETC.
3. Two to Three (2 - 3) people must register and be present during the chili cook-off. Someone registered must be at your table during the competition and tasting at all times.
4. The American Legion is not responsible for any damages etc. to entry's equipment or them while they are cooking and serving during the event. A waiver must be signed on the day of the Chili Cook-Off Competition. The American Legion is not responsible for lost, damaged or stolen items.
5. A table will be supplied for each entry. **It is the responsibility for the team to supply a tablecloth and napkins and a 10' x10' pop-up cover tent and chairs.** It is also recommended that crackers, mini corn muffins or similar items are also provided with each team's entry.
6. Serving gloves, must be worn while preparing and serving chili.
7. Contestants must bring their own heating device. ***There will be NO electric power provided, YOU must heat with sterno or propane you bring with you.*** Don't forget the ladle. No provisions shall be made to keep hot food hot (145 degrees F or above) and cold food cold (41 degrees F or under) this is your responsibility
8. All food handlers shall not use tobacco in any form while engaging in food preparation or service.
9. Each entry should supply 3 gallons of chili of one style of heat.
In addition, label the chili for public as follows:
 - HOT = Has Hot peppers or spice that makes it hot!
 - MILD = Not very hot.
 - REGULAR = Children and seniors can eat.
10. Have a poster with the name of your group for display. Brochures, etc. may be on your table.
11. Judging will be held at 12:30 pm. Chili will be served until 1:00 pm unless we run out of chili early! Awards will be awarded at 1:45 pm. **Contestants must be at your table in order for your group to win when each prize is announced.**
12. Entrees will be judged on three (3) Categories, Judges best score, Peoples' Choice, and the best Flag Day themed tent / serving area.

Chili Cook-Off

Preparation and Transport Guidelines

In order to prepare and transport a chili safely, the Health Department makes the following recommendations:

1. Prior to any food preparation, clean and sanitize the work surface/cutting board. This can be done by using a 6% bleach solution (made by using a half capful of bleach per gallon of water). Allow this to air-dry before any food preparation.
2. Remove all jewelry and watches, and then wash your hands with soap in 100 degree water for 15 seconds before rinsing, paying particular attention to fingernails and scrubbing up the arms over the wrists. Dry hands with a disposable paper towel, not the kitchen towel.
3. Do not smoke or touch your face or touch any other possible contaminated areas once you begin food preparation.
4. Do not allow animals in the food preparation area.
5. Do not prepare any food if you are feeling ill or if you have infected cuts on your hands.
6. Wear clean clothes and/or a clean apron.
7. Thoroughly wash any vegetables (including tomatoes) before preparation.
8. All meats (pork, beef) should be cooked to an internal temperature of 155 deg F and chicken to 165 deg F for at least 15 seconds. Check the temperature at the middle of the pot with a food thermometer.
9. When tasting your Chili during cooking, do not use the same spoon. Do not hang over the pot so there is less chance on contamination from hair and scalp.
10. Since you will be cooking the chili for transport, it will cool faster if you pour into smaller containers. Stir frequently to cool, or place container in the sink with 60% ice and 40% water. Your goal is to reduce the temperature to 70 deg F within 2 hours and 41 deg F within 4 hours. The chilled chili can be reheated one time, at a minimum internal temperature of 165 deg F within 2 hours for at least 15 Seconds.
11. If it is chilled, store and transport at a temperature at or below 41 deg F. If the chili is transported hot, hold and transport above 135 degrees F.
12. In transport, keep food well covered, using insulated containers.

**AMERICAN LEGION DEPARTMENT OF PENNSYLVANIA
DEPARTMENT COMMANDER'S CUP
Chili Cook-off Participant Liability Waiver**

I acknowledge and agree that: (1) I have received, read and understand the Rules and Regulations for the Cook-Off and agree to abide by the Rules and Regulations; (2) I am at least eighteen (18) years of age and otherwise eligible to enter the Cook-Off and win the Prize according to the Rules and Regulations; and (3) if I am signing this Registration on behalf of a minor who is participating in the Cook-Off, I am the parent or legal guardian of such minor, have the authority to sign this Registration on their behalf, and agree that I shall be responsible for the acts and omissions of such minor. I understand that failure to observe the Rules and Regulations will result in disqualification from the Cook-Off. I shall indemnify, defend and forever hold the American Legion Dept. of PA, Auxiliary and their affiliates, agents, employees, officers and directors harmless from and against any and all claims, liabilities, losses, costs and expenses (including, but not limited to, all claims of damage or injury to person), that may be asserted against or incurred by any American Legion Dept. of PA, Auxiliary and which arise out of or in connection with my participation in the Cook-Off and/or the participation of the minor child for whom I have signed this Registration.

NONE OF THE AMERICAN LEGION DEPARTMENT OF PENNSYLVANIA MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND WHATSOEVER TO PARTICIPANTS OR ANY OTHER PERSONS RELATING IN ANY WAY TO PARTICIPATION IN THE COOK-OFF AND/OR THE PRIZES. NONE OF THE AMERICAN LEGION PARTIES SHALL BE LIABLE TO PARTICIPANTS OR ANY OTHER PERSONS FOR, AND, EXCEPT WHERE PROHIBITED BY LAW, ALL OF THEIR AFFILIATES, AGENTS, EMPLOYEES, OFFICERS, DIRECTORS, OR PRINCIPALS ARE HEREBY RELEASED FROM ANY REMEDY, LIABILITY, DAMAGES, COSTS, OR LOSSES WHATSOEVER RELATING IN ANY WAY TO THE COOK-OFF AND THE PRIZES WHETHER ARISING UNDER THESE TERMS OR APPLICABLE LAW, INCLUDING CONTRACT, TORT, STATUTORY, OR ANY OTHER LAW.

MODEL RELEASE

For valuable consideration, the receipt and sufficiency of which are hereby acknowledged, I, the undersigned, hereby irrevocably consent to and authorize anyone authorized by AMERICAN LEGION DEPT. of PA, the use and/or reproduction of (i) any and all photographs containing my person, image or likeness; (ii) any and all audio recording containing my person, name or voice; and/or (iii) any and all video recording containing my person or that of my dependent's, image, likeness, name or voice; for any lawful purpose whatsoever.

By signing this form in person, I am agreeing to liability waiver & model release.

Signature _____

Print Name _____

Organization _____

Date _____