

**FOREST FALLS CHILI COOK-OFF
SUNDAY MAY 24, 2026
RULES AND APPLICATION**

HAVE FUN AND BE A PART OF YOUR COMMUNITY!



Dress the part and decorate your booth

CHILI COOK-OFF PRIZES!!!!

Peoples choice \$350

1st place \$350

2nd place \$200

3rd place \$100



WHERE TO SIGN UP

APPLICATIONS ARE AVAILABLE AT THE ELKHORN GENERAL STORE
AND GILLMORE REAL ESTATE.

****** ALL PROFITS GO TO MOUNTAIN CARE ******

SCHEDULE

****** BOOTH SET UP PRIOR TO 8:30AM, SUNDAY MAY 24, 2026 ******

6:30AM	MAY START SETTING UP BOOTH
7:00AM	BEGIN PREPARATION OF CHILI
7:30AM	BE PROMPT!! COOKS AND ASSISTANT'S MEETING
11:00AM	PUBLIC CHILI TASTING OF YOUR CHILI BEGINS
12:00PM	KIDS AND PET PARADE
1:00PM	DUCK RACE
1:00PM	JUDGING BEGINS FOR CHILI
1:30PM	BUBBLE BUM BLOWING CONTEST
2:15PM	AWARD OF PRIZES – RAFFLE
3:00PM	TOWN PICTURE

CHILI MUST BE MADE ON SITE, THE DATE OF THE COOK-OFF. MEAT MAY BE CUT IN ADVANCE; BEANS MAY BE SOAKED IN ADVANCE ONLY!! ALL OTHER INGREDIENTS, INCLUDING YOUR SECRET SPICES TO MAKE THAT PERFECT WINNING CHILI MUST BEGIN NO EARLIER THAN 7:00 AM. THIS GIVES YOU FOUR HOURS TO PREPARE YOUR PRIZE-WINNING CHILI. JUDGING OF CHILI BEGINS AT 1:00PM. THIS CHILI

IN ADDITION, ALL BOOTHS MUST PROVIDE A MINIMUM OF **15** QUARTS OF CHILI & TOPPINGS if desired FOR TASTING BY THE PUBLIC STARTING AT 11:00AM.

FOOD PREPARATION, HANDLING AND STORAGE REGULATIONS

At least one Chili cook must have a valid Food Handler card.
<https://www.efoodcard.com/>

The proper preparation, handling and storage of the raw and cooked foods are critical to food safety. Chili cooks and must adhere to proper food handling during the transportation, cooking and storage of the products.

Your foods must be stored at **40** degrees F or less during the transportation and storage of your products. To achieve this, please bring your food items in an ice chest that will maintain your food at **40** degrees or less. If you have any problems with this, please bring it to the attention of one of our volunteers who will assist you in moving your food to a refrigeration unit until you are ready to cook.

Once your Chili has been cooked, it must be maintained at a temperature of at least **140** degrees F at all times.

Food handling and cleanliness is important to food safety. Please use disposable towels for clean up in your area. Bring a spray bottle, which contains bleach solution, for cleaning your tabletop areas. This is critical for all areas in which raw meat has touched. Do not reuse containers or knives that have touched raw meat. They must be washed and sanitized before reuse. Wash your hands and sanitize with a sanitizing solution or bleach solution frequently.

All long hair must be tied back.

If you have any questions about the safe handling or preparation of your food items, please see one of our volunteers. They will locate our food safety volunteer to assist you. The food safety volunteer will have food temperature probe and sanitizing solution. He or she will be checking the temperature of your food products. Food that has not been handled or stored properly will not be allowed to continue in the contest.

**FOREST FALLS CHILI COOK-OFF
SUNDAY MAY 24, 2026
ENTRY FORM**

ENTRY INFORMATION

GROUP NAME:

COOK'S NAME:

TELEPHONE NUMBER:

ADDRESS:

CITY:

STATE:

ZIP CODE:

QUANTITIES REQUIRED:

- CHILI – 15 QUARTS FOR PEOPLE'S CHOICE

DROP OFF YOUR ENTRY FORM AT:
ELKHORN GENERAL STORE OR GILLMORE REAL ESTATE

ALL PROFITS GO TO MOUNTAIN CARE

FOR FURTHER INFORMATION PLEASE CONTACT:
DEBI WELCH @909.794.2518 OR 909.260.0215

RULES FOR BOOTHS

- 1. NO SMOKING, CHEWING OR SPITTING**
- 2. TICKETS ONLY ACCEPTED IN BOOTH. NO MONEY IN BOOTH**
- 3. NO PASSING OF ALCOHOL TO PUBLIC IN BOOTH**
- 4. NO ANIMALS OF ANY KIND IN BOOTH**
- 5. LONG HAIR MUST BE TIED BACK**
- 6. ONLY ONE SCOOP OF CHILI PER CUP PER PERSON**
- 7. BOOTH MUST HAVE A HAND WASHING STATION.**

Example:



- 8. BOOTH MUST HAVE CANOPY AND SIDES, ie: tarp, plastic etc**

Example:



PRINT NAME _____ **SIGN NAME** _____