

McKINLEY-THATCHER CHILI COOK-OFF

Guidelines and Rules – CHILI

1. Bring a crockpot of HOT chili for tasting. Make sure chili is hot; we will NOT have outlets for plugging in. Please bring a ladle for your chili.
2. Please have your chili to the cafeteria no later than 5:30pm on Friday, February 16th in order to be entered into the cook-off. Chili brought after 5:30 will be available for tasting but will not be entered into the contest.
3. Check in upon entering the lobby; then bring your chili to the cafeteria. Please bring a list of ingredients to attach to your chili.
4. Make sure your name is on the crockpot and ladle.
5. You are welcome to bring extras to make your chili stand out (cheese, crackers, bread, tortillas, etc).
6. Please make sure your chili is safely prepared, completely cooked, and heated through; remember that a lot of people will be eating your chili!
7. Chili will be judged. Prizes will be awarded for 1st, 2nd, 3rd, “people’s choice,” and “best staff chili.”
8. Chili crockpots, dishes, and utensils must be picked up between 7:30pm-7:45pm on Friday, February 16th.

Guidelines and Rules – DESSERTS for Cake Walk Event

1. Please bring your dessert to the stage in the cafeteria by 5:50pm on Friday, February 16th.
2. Please bring a list of ingredients to attach to your dessert for individuals with allergies. (NO NUTS, please!)
3. Your dessert will go home with a cake walk winner, so please bring it on a plate or in a container that you are prepared to give away. It is not necessary to provide utensils.

CHILI COOK-OFF ENTRY FORM - DUE 2/13/18

Your Name/Affiliation (Parent, Staff, etc): _____
Name of Student/Grade (or Name of Organization): _____
Phone: _____ Email: _____

*****Get involved to make this the best chili cook-off ever!*****

- I will bring chili (NEEDED...the more chilis, the better the event!)
- I will bring a dessert for the cake walk (also NEEDED, as our kids ADORE this event!)
- I will arrive early to help set up the event. I can arrive at ___ pm. (Set-up starts at 4pm!)

Questions? Call Lori Jurecko (720-588-6495), or email her at ljkeco@hotmail.com.