



Your Invitation to compete in: **The TULLY ICE HARVEST FESTIVAL CHILI COOK OFF**



On Saturday, February 20, 2010 the Tully Rotary Club is sponsoring its first ever, Chili Cook Off, in conjunction with the Tully Area Historical Society's Ice Harvest. This is an excellent opportunity to showcase your business, or organization, or your own chili cooking skill, and have a lot of fun, and maybe, win some prize money, or an award. We expect a good crowd, and there will be some celebrity judges, and participants. The cook off will be under cover at the Cummings Park pavilion, next to the, "Station" in Tully (just down from Tully Bldg. Supply). When you register, we'll send you an information packet and map.

**PICK OUT A GOOD NAME FOR YOUR CHILI, FILL OUT THE ENTRY FORM, AND GET READY FOR FUN!!**

**Chili Name:** \_\_\_\_\_  
(examples: Rich's NASCAR Chili; Mom's Maniac Monster Chili, etc.)

**Chili Type:**  **Western Style (cook on site)**       **Eastern Style (crock pot)**  
(check one)                      (no beans, macaroni, etc.)                      (may include beans, macaroni, etc.)

**Head Chef:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Phone/email:** \_\_\_\_\_  
..... (tear here and attach entry fee) .....

**Basic Rules :**

1. Each team may have up to three (3) persons.
2. Each team will have a Head Chef, who is responsible for cooking, at least, one gallon of chili. It is recommended to cook more, than one gallon to increase your chances of winning the, "People's Choice" prize. Because, once you run out of chili there will be no more votes.
3. Only one cup, of each chili will be turned into the judges for either, "Best Western Style" or "Best Eastern Style" (Cups will be supplied by the judges).
4. Chili may be dispensed to the public after the judging sample is turned in at 1:00 PM.
5.  **Western Style Chili – Cooked on site**, the day of the event; must be made from scratch, with no commercial pre-mix ("just add meat") allowed; Cannot contain beans, macaroni, cornmeal, or similar fillers. Cooking time: 11:00 AM to 1:00 PM
6.  **Eastern Style Chili – Cooked at home**, typically in a crock pot; must be made from scratch, with no commercial pre-mix ("just add meat"), or pre-made (Hormel®) allowed; beans, macaroni, cornmeal, and similar fillers, are okay. In place by 12:00PM
7. A complete list of ingredients should be available for each entry.
8. Each team will provide all ingredients (including water), utensils, and accessories needed to cook chili. This includes: cook stoves, fuel, and/or electrical extension chords, folding table, chairs, and booth decorations. Electrical outlets will be available.
9. Head Chefs may, at the judges' request, be asked to taste their own chili, before turning it in for judging.
10. Health Dept. rules apply, and proper wash-up and toilet facilities will be provided. No dogs are allowed in the cook off area.
11. Entry fee is \$20.00 (pre-registration) and \$25.00 the day of the cook off. It is recommended that you arrive early, especially the Western Style teams. Judging samples will be taken at 1:00 PM, and the "Peoples' Choice" voting will then commence, ending at 3:30 PM. Winners announced by 4:00 PM.

**Prizes: Best Western Chili - \$150.00, Best Eastern Chili - \$150.00**  
**Peoples' Choice - \$ 75.00, Best Booth - \$50.00, Best Chili Name \$25.00**  
**Special Recognition Awards will also be given (Best Fire Fighter Chili, Best Chili from Preble, ...etc.)**

Mail Registration to:  
**Tully Rotary Club, PO Box 91, Tully, NY 13159** (check payable to Tully Rotary)  
(any question call, Hal Brown 1-315-396-4285, or email: hfbrown2@aol.com)