



Chilly Cook-Off 2025 Registration



a Freezefest event for Mother Hubbard's Cupboard

Please complete this form and return to Mother Hubbard's Cupboard by Monday, January 10, 2024.

Phone: (812) 339-5887

- The chili cook-off is Thursday, January 23 with final time TBD (estimated 5 to 7 pm with setup from 2:30 to 4:30 pm).
- Cooks must register view a Monroe County Health Dept. Food Safety Guidelines video. Even if you participated in the cook-off previously or have participated in similar events, viewing this video and agreeing to adhere to all guidelines is required.

Participant Information: Drop off or mail this form to the Hub (1100 W. Allen St. Bloomington, IN 47403), or complete the online form found on the event website: mhfoodpantry.org/chilly-cookoff

Name: _____

Email: _____ Phone: _____

Company (if applicable): _____

Name of Chili: _____

Food Serving Requirements

- I will heat my chili using my own electric heating device. (Note: All cooks using electric heating devices must bring a three-pronged extension cord no longer than 6 feet.)
- I will heat my chili using my own chafing dishes.

Note: Serving containers and eating utensils are provided, but cooks must use their own serving utensils.

Ingredient Information

My dish contains...

- | | |
|--|------------------------------------|
| <input type="checkbox"/> Dairy | <input type="checkbox"/> Soy |
| <input type="checkbox"/> Wheat | <input type="checkbox"/> Red meat |
| <input type="checkbox"/> Eggs | <input type="checkbox"/> Shellfish |
| <input type="checkbox"/> Tree nuts or tree nut oil | |

Other: _____

My dish is....

- Vegetarian
- Vegan
- Gluten Free
- Organic

The heat level is...

- No heat
- Low heat
- Medium heat
- High heat
- Extreme heat

Note: All cooks should display at their serving station a full list of ingredients with heat level.

- I will view the Monroe County Health Dept Food Safety Guidelines video and confirm completion.
- I have read and agree to follow the Chilly Cook-Off Guidelines and Food Safety Guidelines.

Signature: _____ Date: _____



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- The cook-off takes place at The Mill (642 N. Morton St., Bloomington, Indiana) on Thursday, January 23. While the final time is TBD, we expect the event to run from 5 to 7 pm, with setup taking place the same day from 2:30 to 4:30 pm. Cooks should be finished with setup by 4:30 pm. Cooks are expected to serve their chili throughout the entire event.
- In order to share your chili with the public at the cook-off, cooks must view the Monroe County Health Department's Food Safety Guidelines video prior to the event; materials will be shared with chefs following their confirmed participation in the event. Cooks must adhere to these Food Safety Guidelines throughout the event.
- Registration is limited to 20 entrants. If you submit a form after we have reached the registration limit, you will be added to a waiting list and notified in the event of participant cancellation.
- There is no contest entry fee. Registration must be received by Monday, January 10. If not returning your form in person or via mail, e-mail registration forms to ceo@mhcfoodpantry.org or use the online form at mhcfoodpantry.org/chilly-cookoff.
- Registered cooks commit to preparing a minimum of two gallons of chili in order to have sufficient chili to serve throughout the event.
- Chili should be prepared and fully heated before the event. Cooks are responsible for transporting their chili. Chili must be made with USDA approved (store-bought) ingredients. Ingredients must be pre-cooked prior to the event. Each contestant is solely responsible to ensure that no ingredient is undercooked and/or that there is no risk of food-borne illness. The cooking period must occur within 24 hours of the event.
- Cooks will use their own heating devices to maintain proper food serving temperature. All cooks using electric heating devices should bring an extension cord (3-prong, no longer than 6 feet).
- The event organizers will test food temperatures throughout the event to ensure proper heating.
- Cooks are required to bring serving utensils. Serving containers and eating utensils for event guests will be provided.
- Cooks are limited to one serving assistant due to limited space. Both the cook and assistant will have free admission to the event. Two chairs will be provided at each serving station. Each cook will have one 18" X 72" serving table.
- Cooks should display a full list of ingredients with heat level at their serving station to avoid all possible conflicts with allergies and dietary restrictions. Blank ingredient cards will be provided
- Cooks may voluntarily share their recipes with guests, but no pre-printed recipe cards will be provided.
- Cooks can provide preferred condiments to enhance their chili as desired.
- Chili will be judged by a panel of judges in the following categories: best overall, best vegetarian, most creative. Attendees will be provided one ticket to cast their vote for People's Choice award.