

PTAC STAMPEDE CHILI COOK-OFF PARTICIPATION FORM

CONTACT NAME _____

COMPANY // ORGANIZATION _____

CONTACT EMAIL _____

- Timing to be determined based on availability but chili must be cooked prior to event. Provide enough chili for 60 small servings (a single crockpot should be efficient).
- Contestants may choose the type of chili they wish to make (turkey, beef, vegetarian, etc), spice level, and anything else that makes your chili a winning recipe.
- PTAC will provide supplies such as: tables, extension cords, voting items, tasting cups, spoons, napkins, etc.
- Participants must provide booth area materials, i.e. pop-up banner(s), fliers, pamphlets, decor, and, etc. No alcohol can be served at chili booths.
- Participants must delegate at least 2 representatives to serve chili.

General safety guidelines:

- Participants of the Annandale Area Chamber of Commerce Chili Cook Off are exempt from obtaining a Food License to serve prepared chili during the event.
- Meat /Poultry/Fish used in chili must be Canadian graded or have been processed (wild game) at a licensed processing facility.
- Chili must remain at a temperature of 140 °F or above for the entire serving duration to prevent bacteria growth. A food thermometer is also recommended to verify and ensure the proper temperature.
- We insist that you to refer to [the Alberta Food Regulations pdf](#) to ensure your chili is prepared, handled, and served properly.

Required marketing materials:

Organization logo needed by as soon as possible, but no later than July 1 to make it into pre-event newsletter and digital marketing. Accepted logo file types: High Res. (min. 300 dpi) eps or jpg.

PLEASE SUBMIT THIS FORM TO LAUREN GILMORE AT LGILMORE@PTAC.ORG

PTAC



METHANE HUB