



29TH ANNUAL NJ STATE CHILI & SALSA COOK-OFF



January 2018

Dear Cook-off Contestant:

On behalf of Downtown Toms River, we invite you to participate in the 29th Annual NJ State Chili and Salsa Cook-off. This year's exciting event takes place on Saturday, May 19, 2018 along Washington Street in Downtown Toms River, from 11:00 AM – 5:00 PM...*RAIN OR SHINE!* This state level competition is sanctioned by the International Chili Society (ICS).

First place ICS Red Chili, Chili Verde, and Salsa winners automatically qualify to compete in the 2018 World's Championship Chili Cook-off. This year the Chief Judge will be Dave Lorenz. The Chief Score Keeper will be Mary Ellen Weber.

Enclosed please find the ICS application and Hold Harmless Agreement to be completed for both the ICS contests and the People's Choice Chili and Salsa contests. Also enclosed are the rules and fee listing. **If you compete in an ICS category, 2 gallons of chili or salsa is a required part of your ICS entry fee. We recommend 15 gallons.**

Please note: The Ocean County Board of Health will be enforcing their food safety requirements. Chili must be made on site **or** in a licensed commercial kitchen. Please refer to the enclosed letter for details.

You can register for the Cook-off conveniently and securely online at www.Chili-NJ.com with PayPal or by check. If paying by check, please make your check payable to **Toms River Business Development Corp.** and mail it along with your application to **53 Main Street, Toms River, NJ**. Proceeds will benefit the preservation of the cultural, historic, tourist and civic interests of Downtown Toms River.

The Cook-off schedule is as follows:

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| ▪ 7:00 Cooks' arrival – enter Washington St. via Hooper Ave. | ▪ 12:00 People's Choice Chili/Salsa tasting
Start stoves for Red Chili |
| ▪ 8:00 Complimentary breakfast begins in building behind Judging Tent. | ▪ 12:30 Turn in ICS Salsa for judging |
| ▪ 9:00 Cooks' mandatory meeting | ▪ 1:30 Turn in ICS Chili Verde for judging |
| ▪ 9:30 Cooks prep for ICS Salsa, Chili Verde and Red Chili | ▪ 3:00 Turn In ICS Red Chili for judging |
| ▪ 10:30 Start stoves for ICS Chili Verde | ▪ 4:00 Turn in People's Choice Ballots
People's Choice & Salsa Tasting ends |
| ▪ 11:00 FESTIVAL OPENS TO PUBLIC
<i>2017 Winners Ride of Fame</i> | ▪ 4:30 Awards Announced |

Please visit www.Chili-Nj.com, or contact me by email at kdippolito@downtowntomsriver.com or call 732-341-8738 for further Cook-off details.

We look forward to your participation in the 29th Annual NJ State Chili and Salsa Cook-off!

Sincerely,

Kim Dippolito, Marketing Director



Ocean County Board of Health's Food Safety Requirements for Contestants

1. Proof of food sources required:
 - a. Receipts for food purchased ready to cook at event.
 - b. Copy of commissary inspection/permission to use commissary(for any food prepared off site).
*No foods made, stored, prepared or cooked at home will be allowed.
2. Protect all foods from contamination (i.e., dust, flies, consumer access, change ice frequently, probe style thermometers)
3. Personal hygiene
 - a. No bare hand contact; barrier between hand and food required; use of gloves.
 - b. Utensils encouraged.
 - c. Effective hair restraints; use of clips/tie backs/bands encouraged.
 - d. No smoking allowed in booths.
 - e. Deli tissue required with frequent hand washing.
4. Cold Hold Temperatures:
 - a. Temperatures in coolers need to be <41F maximum (with thermometers)
5. Hot Food Temperatures:
 - a. Foods need to be kept at 135F minimum or better; probe style thermometer required.
6. 3 Bay sink or bucket series(Wash, rinse & Sanitize), then air-dry(change water regularly)
7. Hand wash stations, i.e., urns or coolers with spouts, must be posted with hand wash sign provided with pump style soap & paper towels; provide catch bucket below water container;
8. Stored food and clean kitchenware must be kept 6" above the ground, covered where needed to protect against insects and weather conditions. Utensils stored in clean containers with handles extending upward.
9. Waste water cannot be discharged onto the ground.
10. Contain trash and dispose of appropriately at end of event.



29th ANNUAL NEW JERSEY STATE CHILI & SALSA COOKOFF PEOPLE'S CHOICE CONTESTANT RULES & INFORMATION



1. The People's Choice category is open to all competitors, either individuals, teams, or commercial kitchens (i.e.: restaurants, firehouses, community groups).
2. Your People's Choice Chili recipe can contain any kind of meat or combination of meats, chili peppers, various spices and other ingredients, but **MUST** have beans or pasta.
3. We recommend that you make 15 gallons of chili. The more you make, the better chance you have of winning!
4. You do not have to be a member of the International Chili Society to compete in the People's Choice category.
5. Your People's Choice Chili and Salsa must be made in a licensed commercial kitchen or prepared on site at the Cook-off. Please see the Ocean County Board of Health's requirements.
6. Contestants are responsible for supplying all of their own cooking utensils, including a fire extinguisher. Contestants must also supply their own tent, table, chairs and booth decorations. The cook-off committee will provide a 10' x 10' space for each contestant, and a 2 oz. ladle for serving the chili, as well as cups and spoons for tasting the chili.
7. Contestants **MUST** turn in Ballot Canister to Town Hall by 4:00 PM.

Is it your first time competing? Here are some People's Choice Tips:

1. The People's Choice Chili Champion will be the contestant who receives the most ballots cast by the public. Ballots, cups and spoons are contained in the tasting kits sold the day of the event.
2. For the Salsa competition, we recommend you pre-scoop salsa into the tortilla chips. Place the chips on a tray. Ballots are contained in the tasting kits sold the day of the event.
3. The more chili and/or salsa you have, the more you can give out, thus increasing your chances at getting votes.
4. Having a unique chili and/or salsa name, a festive booth and showmanship can draw the public to your booth for tasting. It's a fact that the best booths get the most votes. Have fun, bring family & friends!
5. Your chili should be original enough to stand out from the rest but not so hot that you scorch the palate of the public. Any one can make it hot but it takes skill to make it taste great!



Hotels

for



NJ State Chili and Salsa Cook-off



The Ramada Inn

2373 Rt. 9

Toms River, NJ 08755

732-905-2626

(A block of rooms are reserved for 5/20 & 5/21.

Mention CHILI COOK-OFF to secure rate. Must reserve by 4/20/16.)



Howard Johnson

Cedar Grove Road, Toms River, NJ 08753

www.HoJo.com



Clarion Hotel Toms River

815 Rt. 37 West, Toms River, NJ 08753

www.clarionhotel.com
