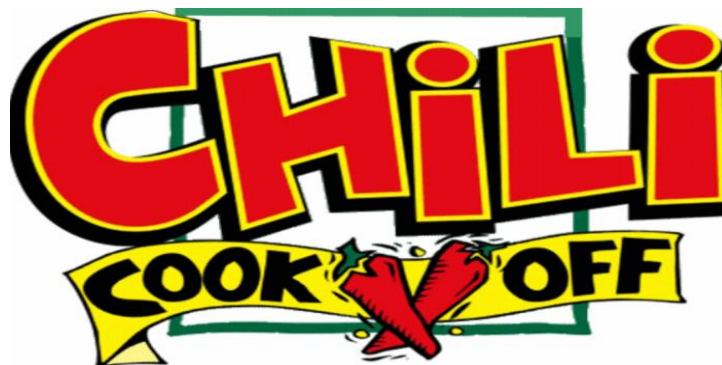


# EVANSTON COWBOY DAYS 2nd ANNUAL



## Entry Form

Competition spots are limited. Don't delay!!  
(Entries Due by Monday August 27<sup>th</sup>)

\_\_\_\_\_ Contestant Number  
(We will assign a number at Check-in)

\_\_\_\_\_ \$20.00 Entry Fee Paid

Name: \_\_\_\_\_

Contestant or Team Name: \_\_\_\_\_

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

City and Zip: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Please Fill out form and mail to:

Evanston Cowboy Days

P.O. Box 458

Evanston, WY 82931

Phone: 307-349-4012 with any questions.

# 2nd Annual Chili Cook – Off

Friday, August 31, 2018

- Contest will be located at the Uinta County Fair Grounds.
- Competition is limited.
- You may enter as an individual or as a team.
- There is a \$20.00 entry fee (nonrefundable)
- You may start setting up and decorating your booth at 3:00pm
- Tasting for the public will begin promptly at 5pm and Judging will start at 5:30pm
- Based on the number of entries, there will be a minimum of two judges and no more than 5 judges.

## COOKIN' RULES

- Chili may be prepared onsite or offsite and ready to serve at 5:00pm.
- Minimum 8 quarts of chili required and it must be covered when not serving.
- Ingredients must be from an approved source (store, licensed food est.)
- All preparation, serving and cleaning must be done in a sanitary manner.

## WHAT TO BRING

- Cooking stove and fuel/propane, electric is available but in short supply.
- Cooking pot, serving utensils, sanitation products.
- Paper towels, disposable spoons, and individual disposable tasting cups.
- Tables, Chairs and all Decorations for your Booth

**JUDGING CRITERIA** – Judges will start judging at 5:30pm and winners will be announced around 6:30pm. The public will select the People's Choice Award and given a ticket to cast their vote for the best Chili Overall Individual and Team. The Judges criteria is assigned a value of 5 points for Color, Aroma, Texture, Heat and 8 points for Flavor. Top score available is 28 points total (per judge)

- Color 5pts** – Chili should look appetizing
- Aroma 5pts** – Chili should smell appetizing
- Texture 5 pts** – Chili should be a smooth combination of meat and gravy.
- Heat 5pts** – Chili should be unique with right amount of spices
- Flavor 8pts** – Chili should taste good

## PRIZES

\*\*First Place Individual Chili – To be announced.

\*\*First Place Team/Business Chili – Traveling Trophy and \$500 towards 2019 Cowboy Days  
~Sponsorship~

\*\*Best Decorated Booth (Any Theme) – Trophy

\*\*Overall People's Choice Award – Trophy

Questions: Contact Bruce Butler at 307-349-4012 / Dustin Matthews at 307-679-8019