

## Grateful Shelter Festival Vegetarian Cook-Off Rules

Your entry fee includes general admission to the Festival for two, 10<sup>th</sup> anniversary pint glass, and t-shirt! 100% of proceeds are donated to the Santa Cruz County Animal Shelter to help support our county's animals in need.

- Vegetarian is defined as any chili containing no meat.
- Chili must be VEGETARIAN.
- Chili prep must be done in an industrial kitchen. Amateur competitors that are not already registered cottage food vendors are required to prepare ingredients in a certified industrial kitchen. The shelter will provide industrial kitchen space free of charge the evening before the event and the morning of. Please email [sheila.golden@santacruzcounty.us](mailto:sheila.golden@santacruzcounty.us) to arrange this option.
- The ingredients are up to you. All cooking teams will be required to post a list of ingredients at their table in plain view. This is so that people can know of any potential allergy issues before sampling the food.
- Contestants are responsible for supplying all of their own heating pots, serving utensils, fuel, transportation to and from the event, and source for heating. (We recommend a camping stove, propane burner or sterno.) We will also have an electrical strip for crock pots, but you will need to provide an extension cord to run power to your table. We will provide a table and two chairs. You will need to bring any additional tables, chairs, pop-ups or equipment needed. We will provide serving cups, spoons, and napkins for guests to taste.
- Each contestant must cook a minimum of TWO (2) gallons of chili.
- Each contestant will be assigned a number and given judging cups, which will be submitted at a certain time (TBA).
- Contestants are allowed (but not required) to give away bread, crackers, corn chips, and/or other toppings to tasters.
- Judges will be told that they should vote for the chili based on the following major considerations: good chili flavor, consistency, blend of spices, aroma and color.
- Chili will need to be ready to serve at noon.