

Soup and Chili Cook Off

RULES

Thank you for registering to participate in the first annual St Patty's Soup and Chili Cook Off. Below are some basic ground rules and instructions you will need to follow. We are looking forward to making this event a success and appreciate your participation and support. Please feel free to contact Kitty Merkley with any questions or concerns at (812) 630-1252.

1. All soups should be cooked at the event using a grill, turkey fryer, or soup kettle. All soups must be homemade - no box mixes, etc. In order to have enough for sampling, please make between 3 and 5 gallons of soup. You must supply your own ladle or serving spoon, and we will supply the tasting cups and spoons. (2 oz. sample cups)
2. Please provide your own table, tent, etc.
3. There will be a professional category and a non-professional category. If you are representing a restaurant, please feel free to present business cards, menus or anything to promote your restaurant. You are also welcome to decorate your area if you would like. Please make a sign with the name of your soup. We will provide you with a number; please put that on your sign.
4. The tasting begins at 11:30 am. Cooks can arrive at 8:00 am to set up and prepare soup.
5. Categories are: Cream-based, Broth-based, or Chili. There will be official judging in the "Non-Professional" category with one overall winner in each category. Cash prizes will be awarded. There will be official judging for the "Professional Category" with the winner receiving bragging rights. There will also be an overall "People's Choice" award!
6. Prizes will be awarded at approximately 3PM.
7. Please provide a list of ingredients to avoid potential food allergy reactions. You can provide a recipe if you would like.

Good Luck!

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