

## Chili Cook-Off Registration/Rules

**The theme for this year fall festival is “Wilderness Adventure” so come dressed in your favorite forest ranger or woodsman.**

Should have 1 ½ gallons to 2 gallons of chili available to taste. Remember the more chili the more tasting chances. Have chili in a slow cooker, hot and ready to serve. A variety of chili’s are encouraged- meatless, spicy, white, or surprise ingredient.

Have a card with all the ingredients listed to place in front of your cooker. This is very important for those with food allergies. Also, the range of spice level should be very visible on the card, “Hot” “Medium” “Mild”.

Name of Group \_\_\_\_\_

Name of person to contact \_\_\_\_\_

Phone number of contact person \_\_\_\_\_

Type of Chili: \_\_\_\_\_

Email to [mullinvilleks@gmail.com](mailto:mullinvilleks@gmail.com)

[Give to or call Tammy Alexander – 620-338-0071 or take into Mullinville City Office – Monday, Tuesday, Wednesday & Friday from 8:30 to 12:30](#)