



19th Annual Halloween Chili Cook Off Registration

TEAM NAME: _____

TEAM CAPTAIN: _____

CONTACT NUMBER: _____

CONTACT EMAIL: _____

T-SHIRT SIZES (Adult sizes M, L, XL. For 2X add \$2, for 3X add \$3)

1:

2:

3:

4:

I understand and agree to the attached rules:

Team Captain signature _____

Registration is \$50.00 (Set up area is the size of a parking space. You can pay an extra \$20 for 2 spaces.)

If paying by check, please leave the "Pay To" line blank.

Are you cooking REGULAR or SPICY (circle one category)? No Flaming Hot Chili this year.

19th ANNUAL HALLOWEEN CHILI COOK OFF - OCT. 25, 2025

INFORMATION AND RULES FOR COOKERS

Date: Saturday, 10/25/25, 11am - 2pm

Location: **Rock City Harley-Davidson**

Contact: keliwilliams@iheartmedia.com

Thank you for cooking!

NOTE: Deadline to register is 8:00 am on 10/25/25.

PAYMENT: Registration is \$50.00. All teams get 1 parking space. You can pay an extra \$20 for 2 parking spaces side by side. Set-up space is on a first arrival basis. If paying by check, leave the "Pay To" area blank. Checks will be evenly distributed to the Humane Society of Pulaski County and Feed the Vets. Exact cash is accepted too. Include your team's name. We cannot accept payments by card. Deadline to turn in paperwork and payment is 8:00 am on 10/25/25. You may mail your registration and payment or drop it off at the station on Mondays or Thursdays between 10am-1pm (2612 S. Shackleford Rd. Suite B. Little Rock, AR. 72205). If you drop off your payment, ring the doorbell first. If there is no answer, slide an envelope between the doors. You will be sent a confirmation email once we receive your registration and payment.

CHECK-IN: Staff will be on site to check you in beginning at 5:30 a.m. on Saturday, October 25. There is no early set-up. Plan to check in between 5:30 a.m. and 8 a.m. No vehicles in set-up area after 8:00am. All team members must be inside the gate by 8am. Each team member will be given a wrist band. Anyone other than the 4 team members listed on the registration form will have to pay the \$5 entry fee. Please drop off/unload your equipment as quickly as possible so other teams can do the same.

Cooking: You MUST cook a minimum of 8 gallons of chili. Nothing can be cooked prior to checking in. (Food can be prepared for cooking, i.e., meat cut up, ingredients measured, use your common sense, etc.)

You are required to bring your own ingredients, your own cooking and serving table, heat source, propane, or generator. No open fires on the asphalt. No fire pits. Grills are ok. Remember, you are self-sufficient. No electrical power will be available. If using charcoal, be prepared to take it with you – Please do not dump your charcoal in the parking lot. Please bring a trash can. Do not take the public trash barrels/boxes for your private use. There will be a dumpster available.

Dress Up Your Space (and yourself). This space includes your cooking area, tables, and anything else you need for presentation. If you plan to bring a tent, please be aware of size (You may purchase additional space. See registration sheet). Be kind and do not have your canopy in your neighbor's area. Be sure to bring a banner to let everyone know who you are and decorate your booth with a Halloween theme. Wearing a costume is highly recommended.

SERVING: We open to the public at 11 a.m.

IMPORTANT: Bring some candy for the kids since we emphasize safe Trick or-Treating for families.

We will supply sampling cups, napkins, and spoons. If you wish to offer additional items as part of your presentation (crackers, condiments, etc.) that is your decision. Serve chili until you run out or until we instruct you differently. We need to know how many booths are actively serving because at some point we stop charging if it drops too low. We want attendees to get their money's worth.

JUDGING: You will be given a time to submit 10 samples of your chili. Judging begins as early as 10:30 a.m. The event is officially over at 2 pm. At that time, we will begin to clear the lot of anyone who is not a part of a team, or who is not actively tearing down their area. Please begin to tear down your area at 2pm.

Judges Scoring Method:

Chili's texture and appearance

Flavor

Consistency

Spices and taste

Aroma

AWARDS: Awards will be announced between 1:45-2.

Awards are for Best Overall Chili 1st, 2nd, and 3rd. Spiciest, winner only.

People's Choice and Best Decorated Booth.

For questions or concerns: keliwilliams@iheartmedia.com

