

The 2017 SCCLC

Wild Wild West Chili Cook Off

FAQ, Rules, and Guidelines

Friday, October 13, 2017 - 6:00pm-8:30pm

Twin Pines Community Center

20 Twin Pines Ln, Belmont, CA 94002

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GENERAL QUESTIONS

What is the Cook Off?

The Chili Cook Off happens in the Fall and is our major annual fundraising and community event. Graduating kids talk about the Cook Off as one of the things that makes our school memorable. There are other fundraising events throughout the year, but this one is the only major event by-Charter, for-Charter. Your time, talent and contributions during the Chili Cook Off go directly to the Fundraising Association for our school

What should I expect at the event?

The CCO is a big party with a wild west theme. The hoedown takes place both indoors and outdoors. Chili, salads, and pie tastings are available inside the corral and hot dogs and a bar are available outside. There is ample space for the learners to let off steam while the parents socialize. There will be 35 gallons of chili for tasting and a voting system to ensure every attendee has a chance to vote. A pie contest also takes place. A beer, wine, and cocktail bar is provided. Face painting and other activities are provided for the learners.

How much do we raise?

Our annual goal is \$100,000. Every penny up to \$100,000, net of event expenses, goes to SCCLC.

How do we raise it?

Each Charter family is asked to make a donation directly to the CheddarUp tab for the event. The amount of this donation is adjusted annually by the Finance Committee.

Where does the money go?

All the money we raise at the Chili Cook-Off goes directly to CLC for our project-based learning programs, such as class supplies, cooking, garden maintenance, and general support of the operating budget. For 2017-2018 we will be providing 25% of the cost of all Milestones and overnight field trips.

How do we donate? Do we have to donate?

The 2017-2018 suggested annual donation is **\$330 per learner**. Please donate whatever you feel comfortable donating. Donations are not required to attend the CCO but they are required to vote. Donate at <https://my.cheddarup.com/c/201718chilicookoff>

What are accepted payment methods?

CheddarUp will take credit cards or bank account information (fees apply). To avoid fees you can make your pledge online by selecting the "Cash or Check" option at check-out and then drop off cash or a check at the event. If you're not attending the event, you can leave it in the CCO folder in the SCCLC office.

ALL ABOUT CHILI

How do you win the CCO?

The winning chili is the one that receives the most votes. You want your chili to be so good that it's a no-brainer to vote for it (see tips below for the winning chili).

What does the winning classroom or organization receive?

The CCO committee will purchase an educational asset directly useful to learners' learning and development. This gift will be inscribed with the winning class and year to help memorialize the victory.

Is the chili a donation, too?

We will reimburse a written expense report of the ingredients purchased to make your chili. You may also decide to forego reimbursement to help defray event costs.

Chili – type of chili accepted

All types of chili accepted, red or white. Any kind of meat (or no meat or meat alternative) or combination of meats, cooked with red chili peppers, various spices and other ingredients. Beans are allowed.

Quantity of chili required

Each team is **required to cook a total of about 20 quarts (5 gallons) of chili**, which amounts to 3 large (7 qt) crock-pots or 4 small (5 qt) crock pots of chili. That is a LOT of chili. Underestimating quantity means you'll run out and stop receiving votes.

What happens on the day of the event?

CHILI MUST BE DELIVERED, HOT, AND SET UP BY 5:45pm inside the Twin Pines Community Center
Deliver your chili hot and in crock pots, set up, and be ready to serve your chili at the Twin Pines Corral between 5:30pm - 5:45 pm on Friday, October 13, 2017. Remember, judging begins when the community arrives at the Cook Off and begins tasting the chili. Please do not be late!

Accommodations at event – no kitchen available

Because we do not have kitchen facilities available, chili must be prepared at home. Tables and extension cords with power strips will be provided to accommodate crock-pots and electric burners.

You are responsible for providing the crock pots or electric burners you need for your chili. If your team does not have enough crock pots, you can send out a request to borrow crock pots to your grade level or to the Charter community. If you need help locating crock pots, email your classroom's email distribution list or send a note to chilicookoff@scclc.net and we'll help.

Remember to clean and promptly return borrowed crockpots.

Condiments

Cook Off committee provides:

Shredded cheddar cheese, sour cream, and chopped white onions for each station

Contestants provide:

Chili

Other condiments of your team's choice

Serving utensils, bowls, tasting cups

Cook Off committee provides:

A ladle (tasting size) to each chili team, tasting cups, serving bowls, and spoons (for eating chili).

Contestants provide:

Any other cooking utensils they may need, and any bowls and serving utensils needed for your special condiments (if you are serving them)

Judging

Judging will be done by the community who attends the Chili Cook Off. Each attendee will be given a ticket to vote for their favorite chili. Each chili team will be given a voting can to collect the tickets. The chili with the most tickets at the end of the Cook Off will be the winner.

Judging will be determined by taste, but theme, and team spirit can also be a strong deciding factor. Get creative in the kitchen, dress in costume, and have some fun!

What's your advice on making the winning chili?

Some things to consider when cooking your chili:

- **TASTE** - Taste, above all else is the most important factor. The taste should consist of the combination of meat, peppers, spices, etc., with no particular ingredient being dominant, but rather a blend of flavors.
- **CONSISTENCY** - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.
- **AROMA** - Chili should smell good. This also presages what is in store when you taste it.
- **COLOR** - Chili should look appetizing. Reddish brown is generally accepted as good. White and green chilis have been submitted in the past but have generally not fared well.
- **BITE** - Bite or after taste is the heat created by the various type of chili peppers and chili spices.

How can you have the most fun with this and get to know your fellow Charter families?

1. **Get as many people involved as you can.** Divide the tasks out to make it easy: Who's shopping? Who's chopping? Who's taking the chili to the event? Who is providing the crock pots for serving?
2. Have some fun developing a recipe. **Meet as a team and go through some recipes together** and select one or a few to mix together.
3. **Get together for a test cook.** Get the recipe the way you want it with a small quantity and by tweaking ingredients.
4. **Plan and execute the full cook.** You're going to have to cook up 4 to 5 gallons of chili. That's a LOT OF CHILI! Many hands makes for quick, quality work
5. Organize the "GO" team for October 13. **Make sure the chili is hot** when it leaves the cook house and allow plenty of time to get it into the crock pots and get them up to speed heat-wise.
6. **Play to win.** It's a huge bragging right when you win this thing. No more root beer floats for the winners--this years' prizes will be real, be durable, and will benefit the children directly. Good luck and may the best chili win!