

COMMUNITY PARTNERS OF GREENVILLE

Serving Freehold, Gayhead, Grapeville, Greenville, Greenville Center, Norton Hill, South Westerlo, Surprise

PO Box 252, Greenville, NY 12083

www.communitypartnersofgreenville.org

Greenville Day 2015

5th Annual Chili Challenge Entry Form

Thank you for accepting the 2015 Chili Challenge in support of Vanderbilt Town Park, Veterans Memorial Park, and other public projects in the Greenville area.

To reserve your place in the competition, please complete and sign this application and return it to the address above by September 18th.

Then invite all your friends to come have dinner and vote for their favorite chili on

GREENVILLE DAY 2015, SATURDAY, OCTOBER 3rd from 5pm to 7pm in Vanderbilt Park's North Barn on Route 32.



Chili Chef Contact Information	Chili Description (for table sign)
Name _____	Title _____
Phone # _____	Description _____
Cell Phone # _____	Spicy Level _____ (0=mild, 5=medium, 10=fire alarm hot)
Email Address _____	Meats used _____
Mail Address _____	ALLERGY ALERT – MUST LIST IF YOUR CHILI CONTAINS:
Organization _____	<input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Soy <input type="checkbox"/> Wheat/Gluten
Side Dish Donations (green salads, pasta, etc.) _____	<input type="checkbox"/> Dairy <input type="checkbox"/> Shellfish <input type="checkbox"/> Fish <input type="checkbox"/> Pork

How voting works With each \$10 donation to Community Partners (complimentary admission for Chili Chef), guests/judges will receive dinner and the opportunity to vote for the **"People's Choice"** award. A panel of judges will also select winners for **"First Place"**, **"Most Original"**, and **"Best Presentation"** awards.

Chili delivery Bring 8 Quarts (2 Gallons) of fully prepared chili to the North Barn in Vanderbilt Park at **4:45 pm**, then park your vehicle and return to prepare your serving table. Bring a friend to help serve so that you, too, can enjoy the Chili Challenge! Self cleanup is expected at the conclusion of the event.

We will provide Serving table, chafing dish with sterno heat, food handler gloves, plates, cutlery, napkins, cups, and cleaning supplies. We will offer side dishes, cornbread, beverages, and dessert. No electricity will be made available at the event, and gas burners are not permitted. **Only one hot chafing dish (provided) per entry!**

Can you bring? Stainless steel meat thermometer 3oz (1/3 cup) ladle (If not, we can provide both for you)

Chili Garnishes You are welcome to supply garnishes such as sour cream, cheese, chives, etc., to complement your entry, but please keep perishables in a cooler on drained ice or cool packs until serving time.

Safe Food Handling Guidelines and Requirements: Servers **MUST WASH HANDS AND UTENSILS** often, before handling food and whenever they become soiled. Food handler gloves are provided.

Chili and Hot Dishes must be cooked to an internal temperature of 140°F and transported covered in the dish used for cooking (oven-safe dish or crock pot). **All hot food must arrive with an internal temperature of not less than 140°F**, and will be immediately transferred to our hot chafing dish, to be kept at temperature during the event. Do not uncover until serving time!

Cold Dishes such as pasta or potato salad should be made ahead of time, stored in one-gallon Ziploc bags, and delivered in a cooler (marked with your name and phone number) with drained ice or cool packs. Keep dishes sealed until time of service!

For our community safety, I agree to follow these requirements and the posted Health Department food handling guidelines.

Name of Chili Chef / Server

Organization (optional)

____/____/____
Date

Questions? Please call (518) 337-3299 and leave a message.

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Greenville Day 2015 3rd Annual Pie Baking Contest Entry Form

Thank you for entering the third annual Greenville Day 2015 Pie Baking Contest in support of Vanderbilt Town Park, Veterans Memorial Park, and other public projects in the Greenville area.

To reserve your place in the competition, please complete and sign this application and return it to the address above by September 18th.

Then invite all your friends to come have dinner and vote for their favorite pie on



GREENVILLE DAY 2015, SATURDAY, OCTOBER 3rd from 5pm to 7pm in Vanderbilt Park's North Barn on Route 32.

Pie Baker Contact Information	Pie Description (for table sign)
Name _____	Title _____
Phone # _____	Description _____
Cell Phone # _____	Basic Ingredients _____
Email Address _____	
Mail Address _____	
Organization _____	
	ALLERGY ALERT – MUST LIST IF YOUR PIE CONTAINS:
	<input type="checkbox"/> Peanuts <input type="checkbox"/> Tree Nuts <input type="checkbox"/> Soy
	<input type="checkbox"/> Dairy <input type="checkbox"/> Wheat/Gluten
	<input type="checkbox"/> Strawberries <input type="checkbox"/> Artificial Sweetener

How voting works With each \$10 donation to Community Partners (complimentary admission for Pie Baker), guests/judges will receive dinner and the opportunity to vote for the **“People’s Choice”** award. A panel of judges will also select winners for **“First Place”**, **“Most Original”**, and **“Best Presentation”** awards.

Pie delivery Bring two of your fully prepared 9-inch (or equivalent size) pies to the North Barn in Vanderbilt Park at **4:45 pm**, then park your vehicle and return to prepare your serving table. Bring a friend to help serve so that you, too, can enjoy the Pie-Baking Contest! Self cleanup is expected at the conclusion of the event.

We will provide Serving table, food handler gloves, plates, cutlery, napkins, cups, beverages, and cleaning supplies. No electricity or refrigeration will be made available at the event.

Can you bring? Pie Server or Pie Knife marked with your name and phone number (if not, we can provide for you)

PLEASE NOTE: NO CHEESECAKE OR FROZEN DAIRY PIES MAY BE ENTERED!

ALL PIES MUST BE “HOMEMADE” BY THE BAKER AND NOT PURCHASED!

Safe Food Handling Guidelines and Requirements: *Servers MUST WASH HANDS AND UTENSILS often, before handling food and whenever they become soiled. Food handler gloves are provided.*

Room Temperature Pies should be prepared ahead of time and must arrive and remain covered and sealed until serving time.

Chilled Pies (especially filled with cream, synthetic cream, custard or similar products) should be prepared ahead of time, stored in your refrigerator, and delivered in a cooler (marked with your name and phone number) on drained ice or cool packs in order to **maintain a required temperature of 45°F or colder**. Keep pies covered and sealed in your cooler, until serving time.

For our community safety, I agree to follow these requirements and the posted Health Department food handling guidelines.

Name of Pie Baker / Server

Organization (optional)

____/____/____
Date

Questions? Please call (518) 337-3299 and leave a message.