

COOK-OFF SCHEDULE

- 8:45am** Cook's Meeting at Neptune's Stage
- 9am** Food Prep Begins—NO Cooking Yet!
- 10am** Cooking Begins
- 12-1pm** Judging Cups/Times are Delivered to Chefs
- 1pm** Public Tasting AND judging begins
(deliver judges chili cup to Entrance B at assigned time)
- 3:15pm** Most Tasted & People's Choice Boxes
to Entrance B (No boxes/tickets will be accepted
after 3:30pm!)
- 4pm** Awards Ceremony at Neptune's Stage

\$10.00 TASTING KIT INCLUDES

- ★ Bowl ★ Spoon ★ 6 Tasting Tickets ★
★ People's Choice Ballot ★

A portion of the proceeds from Tasting Kit sales will benefit CASA of Santa Cruz County, Court Appointed Special Advocates (CASA) support children in the foster care system who have been abused or neglected and provide them with an adult volunteer who represents their voice in court and advocates for their best interests in court, school, and the community.

In addition to competing for Best Chili, contestants are also competing for MOST TASTED & PEOPLE'S CHOICE...WHICH ARE DETERMINED BY YOU!

Your vote counts! Don't forget to vote at your favorite chili booth by 3:00pm!

2018 CHILI COOK-OFF WINNERS

PEOPLE'S CHOICE

Best Professional

East Side Eatery (Santa Cruz)

Best Amateur

Oink & Moo (San Jose)

Most Tasted Professional

The Bull Pit Smoked Chili (Oakley)

Most Tasted Amateur

Oink & Moo (San Jose)

JUDGE'S CHOICE

Best Professional (Con Carne)

1. East Side Eatery, Derek Rupp (Santa Cruz)
2. Midgley's Public House, Michael Midgley (Stockton)
3. The Bull Pit Smoked Chili, Gary Whitehead (Oakley)

Best Amateur (Con Carne)

1. Dirato's Grotto, Mark Dirato (Concord)
2. It's a Brit Chili, Dan Slipper (Santa Cruz)
3. Lost Boys Chili, Amanda Granados (Santa Cruz)

Best Professional Vegetarian

1. Ric's Rightous Red, Ric Gilbert (San Jose)
2. The Bull Pit Smoked Chili, Gary Whitehead (Oakley)
3. UCSC's Chili Babosa, Joshua Martin (Santa Cruz)

Best Amateur Vegetarian

1. Oink & Moo, Doug Ludlow (San Jose)
2. Dragonmama's Politically Incorrect Chili, Michele Hartmangruber (Fremont)
3. Unky Mucky Good Time Chili, Micah Mucklow (Santa Cruz)

Most Original Team (Booth Decor & Theming)

1. Gillie's Chili (Hayward)
2. Dirato's Grotto (Concord)
3. Cracker's Honky Tonk Chili (Fremont)



A HUGE thank you to everyone who participated! We hope to see you all again next year!



Chili COOK-OFF

SANTA CRUZ BEACH BOARDWALK

SATURDAY, OCTOBER 26, 2019



beachboardwalk.com/chili

Chili COOK-OFF

2019 Teams & Locations

- TEAM BOOTHS
- TASTING KITS
- ★ NEPTUNE'S STAGE

#	Team Name	Head Chef	Division	Category
1	Best from Beantown	Kate Elson	Amateur	Meat
2	Malone's Grille	John Hendricks	Professional	Meat
3	No Name Chili Gods	Jason Redding	Professional	Meat
4	No Name Chili Gods	Jason Redding	Amateur	Meat
5	Trick or Treat	Joyce Nelson	Amateur	Vegetarian
6	East Side Eatery Death Wish Chili	Derek Rupp	Professional	Meat
7	Rock n Roll Chili Bowl	Timothy Dinsmore	Amateur	Meat
8	Blackbeard's BLU STU	Mara Miller-Spahn	Amateur	Meat
9	Blackbeard's BLU STU	Mara Miller-Spahn	Amateur	Meat
10	Simbulan's Outrageous Smokin' Hot Mess	Travis Simbulan	Amateur	Meat
11	Cellar Dwellers	Jeffrey Greer	Professional	Meat
12	Dirato Grotto Rogue Chili	Mark K. Dirato	Amateur	Meat
13	Bob's Bacon Chili	Bob Kane	Amateur	Meat
14	Kane Is Abel To Make Chili	Tammie Kane	Amateur	Meat
15	Red Hot Chili Preppers	Brian Dehart	Amateur	Meat
16	Texas Afterburn	Amanda McCarty	Amateur	Meat
17	Texas Afterburn	Amanda McCarty	Amateur	Vegetarian
18	Lost Boys Chili	Amanda Granados	Amateur	Meat
19	Midgley's Public House	Michael Midgley	Professional	Meat
20	Midgley's Public House	Michael Midgley	Professional	Vegetarian
21	UCSC Dining Team	Josh Martin	Professional	Meat
22	UCSC Dining Team	Josh Martin	Professional	Vegetarian
23	Cracker's Honky Tonk Chili	Jeff Chandler	Amateur	Meat
24	Dragonmama's Cowabunga Chili	Michele Hartmangruber	Amateur	Meat

#	Team Name	Head Chef	Division	Category
25	Dragonmama's Cowabunga Chili	Michele Hartmangruber	Amateur	Vegetarian
26	New Leaf Community Markets	Reynaldo Garcia	Professional	Meat
27	Brother Bear's Chili	Karl Fernandez	Amateur	Meat
28	Bad S. BBQ	Ryan Pang	Professional	Meat
29	Ric's Righteous Red & Veg	Ric Gilbert	Professional	Meat
30	Ric's Righteous Red & Veg	Ric Gilbert	Professional	Vegetarian
31	Stranger Beans	Steven Springer	Amateur	Meat
32	The Burrowing Owls	Jp Walker	Amateur	Meat
33	John's Awesome Chili	John Beck	Amateur	Meat
34	The Bull Pit Smoked Chili	Gary Whitehead	Professional	Meat
35	The Bull Pit Smoked Chili	Gary Whitehead	Professional	Vegetarian
36	Oink & Moo	Doug Ludlow	Amateur	Meat
37	Oink & Moo	Doug Ludlow	Amateur	Vegetarian
38	It's a Brit Chili	Dan Slipper	Amateur	Meat
39	The Cool Beans	Traci Stickel	Amateur	Meat
40	Gillie's Chili	Lindsey LoBue	Amateur	Meat
41	Bradley BBQ and catering	Mike Bradley	Professional	Meat
42	Spicy Addiction like that I	Phala Sok	Amateur	Meat
43	Warrior Roasters	Andy Van Nostrand	Amateur	Meat
44	Witches Stew	Derick Martinez	Amateur	Meat
45	Chili of the Caribbean	Pete Zaniewski	Amateur	Meat
46	The People's Chili	Ben Bleiman	Amateur	Meat
47	The Bywater	David Morgan	Professional	Meat
48	Spice-adelicts and the Summer of Love Chili	Arthur Broadwater	Amateur	Vegetarian

