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 Your Future is Our Business. Your Future is Our Business provides workbased learning opportunities to elementary, middle, and high school students as well as internships for post-secondary students within Santa Cruz County.

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!

2019 CHILI COOK-OFF WINNERS

PEOPLE'S CHOICE

Best Professional

East Side Eatery, Derek Rupp (Santa Cruz)

Best Amateur

Crackers Honkey Tonk Chili, Jeff Chandler (Fremont)

Most Tasted Professional

East Side Eatery, Derek Rupp (Santa Cruz)

Most Tasted Amateur

Oink & Moo, Doug Ludlow (San Jose)

JUDGE'S CHOICE

Best Professional (Con Carne)

- 1. Ric's Righteous Red, Ric Gilbert (San Jose)
- 2. UCSC Dining Team, Josh Martin (Santa Cruz)
- 3. East Side Eatery, Derek Rupp (Santa Cruz)

Best Amateur (Con Carne)

- 4. No Name Chili Gods w/Ryan (Windsor)
- 5. Texas Afterburn, Amanda McCarty (San Jose)
- 6. Dirato's Grotto Rogue Chili, Mark Dirato (Concord)

Best Professional Vegetarian

- 7. Ric's Rightous Red, Ric Gilbert (San Jose)
- 8. UCSC Dining Team, Josh Martin (Santa Cruz)
- 9. The Pit Bull Pit Smoked Chili, Gary Whitehead (Brentwood)

Best Amateur Vegetarian

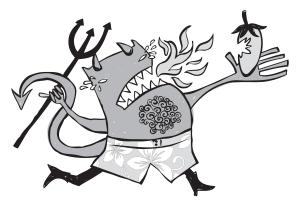
- 10. Texas Afterburn, Amanda McCarty (San Jose)
- 11. Oink & Moo, Doug Ludlow (San Jose)
- 12. Trick or Treat, Joyce Nelson (Shingle Springs)

Most Original Team (Booth Decor & Theming)

- 13. Dirato's Grotto Roque Chili, Mark Dirato (Concord)
- 14. Stranger Beans, Steven Springer (Gilroy)
- 15. Chili of the Caribbean, Pete Zaniewski (Sacramento)



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





SATURDAY, OCTOBER 23, 2021



beachboardwalk.com/chili

Chili cook-off

2021 Teams & Locations

TEAM BOOTHS

TASTING KITS

NEPTUNE'S STAGE

#	Team Name	Head Chef	Division	Category
1	East Side Eatery Death Wish Chili	Derek Rupp	Professional	Red
2	Gillin Gils BBQ	Gilbert Castillo	Amateur	Red
3	Kam Trys to Cook	Debbie Kamine	Amateur	Red
4	Cracker's Honky Tonk Chili	Jeffery Chandler	Amateur	Red
5	Colenburg's Wizards & Witches Brew	Anthony Colenburg	Amateur	Red
6	Bull Pit Chili	Gary Whitehead	Professional	Red
7	Bull Pit Chili	Gary Whitehead	Professional	Vegetarian
8	Bob's Bacon Chili	Robert Kane	Amateur	Red
9	Kane Is Able to Make Chili	Tammie Kane	Amateur	Red
10	Hubbell Trouble Chili	Shannon Sandlin	Amateur	Red
11	DPD BBQ	Angelina Erbland	Amateur	Red
12	Malones Grille	Taylor Fontana	Professional	Red
13	Double J	John Bird	Amateur	Red
14	4 Men and a Clam	Wayne Locke	Amateur	Red
15	Ric Righteous Red	Ric Gilbert	Professional	Red
16	Ric's Righteous Veg	Ric Gilbert	Professional	Vegetarian
17	Red Hot Chili Preppers	Brian Dehart	Amateur	Red

#	Team Name	Head Chef	Division	Category
18	John's Awesome Chili	John Beck	Amateur	Red
19	Jack O'Neill Restaurant	Daniel Smart	Professional	Red
20	Brother Bear	Karl Fernandez	Amateur	Red
21	Bean There, Done That	Bobby Simbulan	Amateur	Vegetarian
22	SOS Hot Mess	Travis Simbulan	Amateur	Red
23	Rock n Roll Chili Bowl	Mo Dinsmore	Amateur	Red
24	Chili Assassins	Steffany Miceli	Amateur	Red
25	KSC CHILI	Gina Bartolomei	Amateur	Red
26	Gold Rush Chili	Adrian Ybarra	Amateur	Red
27	Big Sur Smokehouse—Alila Ventana	Mark Ley	Professional	Red
28	Ernessa	Ernest Strong	Amateur	Red
29	Rugged Coast	Andrew Carroll	Amateur	Vegetarian
30	Witches Brew	Sumaya Shakir	Amateur	Red
31	Cotarta-Ledeux	Tenaya Ledeux	Amateur	Red

