

# GOOSEBUMP JUMP 2026

January 17<sup>th</sup>, 2026

Warm up after the Jump with..

# CHILI ON THE BEACH

Presented by:



**ACCENT ROCK**

Winner takes the Ernest Reinke  
“Old Coots” Chili Pot Trophy

AWARDS ALSO GIVEN FOR 2<sup>ND</sup> AND 3<sup>RD</sup> PLACE,  
PEOPLE'S CHOICE AND “BEST DRESSED” BOOTH

ALL PROCEEDS BENEFIT  
GOOSEBUMP JUMP  
LOCAL WINNING CHARITY

Tasting tickets purchased day of  
beginning at 10 AM  
Tasting begins at 12:30 PM  
Winners announced at 1:30 PM



visit  
**GRANBURY**  
TEXAS

All inquires to Kaitlin Gerardi: [kgerardi@granbury.org](mailto:kgerardi@granbury.org)



# Chili on the Beach

## *Presented by Accent Rock*

This event is all about fun, friendly competition, and community giving!

### Eligibility

- Open to amateur cooks only — no professional chefs or restaurant teams.
- Teams may include up to 4 members.

### Entry Fee & Tasting Fee

- No entry fee to participate.
- \$10 public tastings will be available — all proceeds, combined with the \$1,000 Accent Rock Chili on the Beach Sponsorship, to be awarded in full to the Goosebump Jump winning charity.

### Registration Deadline

- Entries must be received by January 5, 2026.
- Space is limited to 12 teams — first come, first served!

### Chili Guidelines

- Each team must provide at least 2 gallons of chili. A turkey roaster is suggested to maintain proper serving temperature.
- Chili must be homemade and cooked from scratch on site.
  - No pre-cooked meat or canned chili.
  - Pre chopped items acceptable, must be cooked on site.
  - Pre-soaked beans are acceptable but must be cooked on site.
- Beans are optional — any style of chili is welcome!
- No store-bought or restaurant-prepared chili allowed.
- Teams must provide a printed ingredient list (not the full recipe) for tasters to reference for allergens.

### Ingredients & Equipment

- Teams must supply their own ingredients, cooking equipment, and tents.
- Electricity will be provided.
- Cooking must be done in a clean, sanitary manner — gloves (provided) are required when handling food.

### Booth Prep/ Cooking Time:

- Setup begins at 7:00 a.m.
- Cooking may begin at 8:00 a.m., after the referee checks ingredients to confirm they are raw.
- Cooking must be completed by 11:45 a.m. for judging. Team may specially plate judges tasting.
- Teams may arrive early to set up as needed.
- Chili must be ready for public tasting and judging at the designated time.

### JUDGING: (3 Judges)

Appearance (10pts), Aroma (10pts), Texture (10pts), Flavor (10 pts), Overall Impression (10pts)

JUDGES TASTING AT 12AM, PUBLIC TASTING: 12:30PM, WINNERS ANNOUNCED AT 1:30PM

For questions or to register your team, email Kaitlin Gerardi: [kgerardi@granbury.org](mailto:kgerardi@granbury.org)

INFORMATION SUBJECT TO CHANGE



# Chili on the Beach

*Presented by Accent Rock*  
Team Registration Form

Team Name: \_\_\_\_\_

Team Captain: \_\_\_\_\_

Contact Phone #: \_\_\_\_\_

Contact Email: \_\_\_\_\_

Additional Team Members:

#2 \_\_\_\_\_

#3 \_\_\_\_\_

#4 \_\_\_\_\_

By checking the box and signing below, I agree to have at least one representative from my team at the pre-Chili on the Beach meeting on January 7<sup>th</sup> at 12pm at Visit Granbury. 201 E. Pearl Street.

*Sign here:*  
\_\_\_\_\_

Please return form to Kaitlin Gerardi:  
kgerardi@granbury.org