

Enter and Win...

The 21st Annual Celebration of the Lakes

“Pilots Reception Potluck Chili Contest”!

Friday, January 27, 2012

6:00 pm at the Lindstrom Community Center!

CASH PRIZES TO BE GIVEN AWAY!!!!

**** \$50.00...Best Tasting Hot Chili ****

**** \$50.00... Most Unique Chili ****

**** \$50.00... Best Overall Chili ****

*All chili participants must pre-register and provide one FULL Crock pot of Chili,
a ladle and one 25 ft. Extension Cord.*

Bring to the Lindstrom Community Center on Friday at 5:30pm.

To enter fill out the registration form below and drop it off at Lindstrom Foods or Bachman's Photography.

Entry forms are due No Later than 5:00pm on Thursday, January 26th. Maximum of 25 entries.

Call Laura at 257-5113 or Shari at 257-9380 with questions.

Entry Form

Name _____

Address _____

Phone _____ Category _____

Sponsored by

Lindstrom Foods

P.O. Box 728

Lindstrom, MN 55045

651-257-5113

Bachman's Photography

13000 Sylvan Ave.

Lindstrom, MN 55045

651-257-9380

Public welcome to join us, must have a button and bring a side dish, dessert or beverage for the potluck!

See reverse side for food safety tips.

You may find Food Safety Tips at the State of Minnesota's Health department at the following web address...

<http://www.health.state.mn.us/foodsafety/basics.html>

Food Safety Basics: Preventing Foodborne Illness Keeping Food Safe At Home

There is a lot you can do to handle and prepare your food safely. Learn what you can do to prepare, serve and store food safely.

- **Clean & Separate**
Bacteria can be spread throughout the kitchen and get onto hands, cutting boards, utensils, counter tops and food.
[Hand Hygiene](#) | [Cross Contamination](#) | [Don't Prepare Food If You are Ill](#)
- **Cook & Chill**
Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that cause foodborne illness. Refrigerate foods quickly because cold temperatures slow the growth of harmful bacteria.
[Temperatures](#) | [Thermometers](#) | [Grilling and BBQ Safety](#) | [Slow Cooker Safety](#)
- **Storing & Preserving**
Tips for food preservation and storing food properly.
[Home Canning](#) | [Cold Storage](#) | [Shelf Storage](#)

Handling and Preparing Specific Foods

Food safety tips and information for handling specific foods like eggs, home made ice cream, wild game, turkey, hamburger, fish, and fruits and vegetables.

- **Wild Mushrooms**
The purpose of this fact sheet is to provide the legal requirements for wild mushrooms; clarify who may sell wild mushrooms and which wild mushrooms may be sold in Minnesota.
- **Eggs**
Eggs can be a part of a healthy diet. However, they are perishable just like raw meat, poultry, and fish. To be safe, they must be properly refrigerated and cooked.
- **Home Made Ice Cream**
Food safety tips for making and eating home made ice cream.
- **Wild Game Meat**
Food safety information on deer, farm-raised game, rabbit, bison, and other game meats.
- **Turkey**
Food safety tips for handling, thawing, roasting, storing, and reheating turkey.
- **Hamburger**
Food safety tips for handling and preparing hamburger.
- **Fish and Seafood**
Safe fish handling and fish consumption advice.
- **Fruits and Vegetables**
Information about washing and preserving fresh fruits and vegetables and using caution with untreated fruit and vegetable juice.