



Mesilla Valley Hospice  
& Palliative Care  
*Honoring Life*

*presents the*  
**18th Annual**  
**Men Who Cook**

**Event**

**August 15, 2026**

**Las Cruces Convention Center**

**680 E University**

**6:00 pm - 10:00 pm**



**Chef Packet**



Mesilla Valley Hospice  
& Palliative Care  
*Honoring Life*

Are you a man who is willing to cook for a good cause?

If so, we need you! This is the 18<sup>th</sup> year of an annual event for Las Cruces: “Men Who Cook.” Our 17 years have been very successful, and we are sure that with your help, this year will be another success in raising funds for **Mesilla Valley Hospice and Palliative Care**. The enclosed packet will help explain many of the details of what’s involved. Space is limited, so don’t pass up this opportunity to be featured as one of our Volunteer Chefs. This event that has become one of the best charity events ever held in Las Cruces, and you’ll have lots of fun doing it!

Here are the details: **Date: Saturday August 15, 2026**

**Place: Las Cruces Convention Center**

**Time: 6:00 PM – 10:00 PM**

Your responsibility: **Decide on your favorite recipe to cook.** Categories are APPETIZER, MAIN COURSE, SIDE DISH and DESSERT! You will need to **prepare and serve your dish in, at least, 300 sample size portions** to the evening’s guests. Cooking takes place on **Friday, August 14<sup>th</sup> and Saturday, August 15<sup>th</sup>.** *Please be sure to look over the enclosed “Guidelines for Chefs” so you can make any necessary preparations & have all necessary items available to you on the day.*

**Judging:** All four categories will be evaluated by a panel of judges to determine an overall winner for each, to be announced and awarded during the event.

**Tip Jar Fundraiser:** Each Chef will have their own Tip Jar so the guests can choose the recipes they enjoy the most and show their appreciation with a tip for the chef! All funds collected will be donated back to Mesilla Valley Hospice. The chef with the most tips will be announced and awarded at the end of the night with the traveling trophy.

Thank you for considering being one of the chefs to participate in this year’s event. **The deadline for Recipe and health permit submission is Friday July 17, 2026.** Please return the enclosed recipe sheets and health permit form as soon as possible, to Mesilla Valley Hospice. You can either: email it to [smays@mvhospice.org](mailto:smays@mvhospice.org), or mail it to 299 Montana Ave, Las Cruces NM 88005.

We look forward to sharing this wonderful experience with you in support of a great community nonprofit organization, Mesilla Valley Hospice Foundation. If you’d like additional information now, please contact Staci Mays at [smays@mvhospice.org](mailto:smays@mvhospice.org) or call 575-642-8338.

Thank you in advance for your support!

Men Who Cook Committee





# Men Who Cook 2026

August 15, 2026

Las Cruces Convention Center

## Guidelines for Chefs

### Recipes:

- Food categories: Appetizers, Side Dishes, Main Dishes or Desserts.
- Chefs will be responsible for the cost of food used for their recipe for the event. You will be provided with a 'Gift In Kind' receipt, should you choose to use that for tax purposes.
- No raw eggs may be used in ready-to-serve food.
- Chef should prepare enough food to serve 300, sample-sized servings.
- Plates and utensils for attendees will be provided.

### Equipment & Limitations:

- Chefs will not have access to additional serving items, pans, etc. Please make sure you **bring all pots, pans, utensils, etc. needed for your dish.**
- We will be renting **Chafing Dishes** for those that request it, so please let us know if you need one well in advance so we can have enough.
- If you'll need **electricity** please let us know ahead of time. **We cannot add it for you onsite.**
- Refrigeration and freezer space will not be available onsite.
- **OIL:** If you need to use oil, you must bring it with you. You must also properly dispose of your oil offsite. The Las Cruces Convention Center will not dispose of it for you.
- Disposal of Trash and Scraps: there will be trash receptacles for general items in the event area. However, food scraps must be disposed of in a designated area in the kitchen facility.

### Health Department Regulations:

- All chefs must have an approved temporary health permit. We have filled out the basic information on the form; you just need to complete the sections specific to your dish and sign. This permit should be returned to Staci Mays by **Friday, July 17, 2026.** WE WILL SUBMIT THEM TO THE HEALTH DEPARTMENT.
- All Chefs must cook their dishes in a certified kitchen. We have access to a number of certified kitchens in town – we will contact you to schedule that access.
- If you currently hold a catering permit with the Health Department, that will suffice and you do not need to complete the Temporary Food Establishment permit application.
- **You will receive a call from the health department confirming that you understand the guidelines they have established. Please refer to the final page of our packet for their rules and guidelines.**

### On the Day of the Event:

- Aprons will be provided to the chef and chef assistant.
- Please be set and ready to serve by 5:30pm. Chef photos will be taken at this time.
- Chefs must serve the food themselves on the evening of August 15<sup>th</sup>.
- Chefs may have an assistant to help with cooking and serving
- Chefs and (1) assistant will each receive free admission to the event.
- Additional tickets for spouses and/or friends may be purchased by calling Mesilla Valley Hospice at 523-4700 or stopping by Hospice during business hours.