

## CHILI COOKOFF RULES – 6-23-18

Please read carefully and become familiar with the rules **BEFORE** the day of the cook-off. All team leaders are required to attend the cook's meeting the day of the cook-off to review the rules.

1. **Traditional Red Chili – Judged Entry**

This chili is defined as any kind of meat or combination of meats, cooked with red chili peppers, various spices, and other ingredients.

This chili is judged on the meat and sauce before beans or other ingredients are added.

Once the entry has been turned in to the judging table, other ingredients may be added for the people's choice tasting.

2. **Traditional Green Chili – Judged Entry**

This chili is defined as any kind of meat or combination of meats, cooked with green chili peppers, various spices, and other ingredients.

This chili is judged on the meat and sauce before beans or other ingredients are added.

Once the entry has been turned in to the judging table, other ingredients may be added for the people's choice tasting.

3. **Open Class Chili – Judged Entry**

This chili is defined as any kind of meat or combination of meats, cooked with any combination of ingredients, spices, and other ingredients. By including beans, pasta, hominy, etc. in your chili before judging qualifies it as Open Class.

4. **Salsa – Judge Entry**

There are no restrictions of ingredients or how you should prepare your salsa. It may be prepared at home and brought to the site the day of the contest or prepared on site the day of the cook-off.

5. **People's Choice Award**

All Judged Entries prepared on site (Red, Green, Open Class) and all Salsas will be eligible for the People's Choice Award. The winner of each category is determined by the votes of the general public. Please see Rule #11.

6. **Best Decorated Booth**

The Best decorated booth will receive an award. Judging will be a committee of three (3) people chosen from the general public. Booth Decorating is not mandatory.

7. **Team Leader**

Each booth must designate a team leader who will be responsible for insuring that their booth is in compliance with the rules. Team Leaders must be at least 18 years of age.

8. **No Chili Ingredients May be Pre-Cooked**

Canned or bottled tomatoes, canned tomato sauce, prepared pepper sauces; beverages and bottled broth may be used. Pre-chopped peppers, onion, etc. and mixing of spices is allowed. Meats may be treated, pre-cut or ground but **MAY NOT BE PRECOOKED.**

9. **Sign In**

All contestants must sign in with the cook-off official on-site prior to setting up their booth. Sign in begins at 6:45am. Booth set up may begin as soon as the Team Leader has signed in.

The team leader MUST attend the cooks meeting at 7:30am in order to participate in the competition. Preparation and cooking may begin as soon as the cooks' meeting is over. Judging cups must be prepared by 11:30am and turned in to the Judge's table when called upon to do so. Entries submitted for judging must not include cheese/sour cream/chips or other toppings.

10. Contestants are responsible for supplying all of their own cooking utensils, prep/serving table(s), cover for cook area, etc. The cook-off officials for the competition will provide a 12'x12' area for each team. No stoves will be provided. There are NO electrical outlets, propane stoves ONLY.
11. Each team must cook their entry on site. You are required to participate in "People's Choice" and should provide at least 1-2 gallons of chili for tasting.
12. Tasting by the public will begin when entries are turned in for judging. Other ingredients may be added to your chili at this point.
13. ALL TASTING CUPS WILL BE PROVIDED BY CODY ELKS LODGE at the entrance for a fee of \$3.00. The contestants WILL NOT provide their own CUPS OR BOWLS. NO EXCEPTIONS. Allow no more than 2 tablespoons of chili/salsa per tasting cup.
14. Contestants may not bring in alcoholic beverages. A Beer Garden is on site where beverages may be purchased for personal consumption.
15. Foul language or inappropriate behavior will not be tolerated. Anyone using vulgar language or whose conduct and/or behavior is found to be unacceptable by the Cook-off Committee Members present may be disqualified from ALL competition and may be required to leave the competition area immediately.
16. No tobacco products or pets are allowed in the food preparation/servings areas.
17. Each booth will be assigned an entry number and an official judging cup for each entry submitted for judging. The Chief Scorekeeper will assign an undisclosed entry number for each chili entry at the time the samples are turned in (11:30am) for scoring by a panel of judges.
18. Food shall be stored in containers and in coolers. You must not drain wastewater, food or ice chests directly on to the ground. No food shall be stored on the ground.
19. Each team will be responsible for the clean up of their area. Trash containers will be placed in the booth area and a dumpster is provided on site.
20. Any team found in violation of any of the rules may be disqualified from competition and may be banned from future competition. The decision to allow future entry will be made by the Cook-off Committee and the decision is final.
21. Judges score the chili entries based on the following major considerations: good flavor, texture of the meat, consistency, blend of spices, aroma, and color. The decision of the Judges shall be final.
23. To facilitate People's Choice tasting, each booth is responsible for making signs with the chili or salsa name to place on their table.