



MAIDEN'S FALL FESTIVAL CHILI COOK-OFF 2019

Team's Name: _____

Name of Head Chef: _____

Head Chef's Phone#: _____

Other Team Members: _____

Basic requirements for the Chili Cook-off Entry

1. Each cooking team will be limited to a maximum of three (3) persons.
2. Each team will be responsible for cooking at least three cups to be turned in to be judged, and extra chili for public use.
3. Chili can be prepared off site.
4. Each team must supply all ingredients, utensils and accessories necessary to cook their chili. (No pre-packaged chili may be used)
5. Chili may be dispensed to the public only after judging samples have been collected.
6. No team will be allowed to start until they have checked in at the registration.
7. Please check in at the registration table between 10:00AM and 11:00AM
8. No team will be allowed to turn in chili to be judged after 11:00AM
9. **No Alcoholic** beverages of any kind will be allowed anywhere on Town of Maiden property.

There will be trophies given for 1st place, 2nd place, and People's Choice.

1st place and 2nd place teams are not eligible to win the People's Choice award.

Complete list of the Official Rules and Regulations

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Official Rules and Regulations

1. Traditional Pepper Chili is defined as any kind of meat or combination of meats, cooked with beans, chili peppers, spices and other ingredients, with the exception of pasta which is strictly forbidden. (Any combination of ingredients)
2. Chili can be prepared on site or brought finished from home.
3. Chili must be cooked to a temperature of at least 155 degrees to make it safe for consumption. This temperature must be maintained until judged and served. (Exhibitors must provide their own means of keeping the chili hot)
4. Regular commercial chili powder is permissible, but complete commercial chili mixes are not permitted. Thickeners such as corn meal, flour, etc., are permissible
5. All cooking is to be done in a sanitary manner. Conditions are subject to inspection by the chief judge. Failure to comply is subject to disqualification for the team.
6. Each team will provide all ingredients, utensils, and accessories necessary to cook chili. This includes water for cooking, cook stoves/grills, and fuel.
7. Each team must supply enough chili to be judged as well as consumed by the general public. Judging cups, spoons, and bowls for the public will be supplied.
8. At no time shall your chili cook station be left unattended.
9. Each team will be assigned a number and given a judging cup with that number on it.
10. Chili may be distributed to the public only after judging has commenced. The decisions of the chief judge are final.
11. Judges will vote for the chili they like best based on the following:

30 pts: Taste- Taste, above all else is the most important factor.

25 pts: Consistency- Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy or greasy.

20 pts: Aftertaste- The aftertaste or bite is the heat created by the various types of spices and/or peppers.

15 pts: Presentation- Chili should look appetizing; reddish brown is generally accepted as good

10 pts: Aroma- Chili should smell good

Total possible points are 100.