

Chili Cook Off Rules

DEFINITION

True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients. Beans will be allowed.

RULES

1. Contestants are responsible for supplying their own ladle, crockpot and products relating to their chili submission and maintenance of its proper temperature for serving.
2. Each contestant must cook a minimum of one full crockpot of chili.
3. Each contest will be assigned a "contestant number" by the Scorekeeper (Tammy Lowery). Chili should be ready for judging by 11:00am.
4. Each contestant will be given a level of hotness card to be placed on their chili. One pepper for mild, Two peppers for medium and Three peppers for hot.
5. The decision of the judges will be based on scoring 1- 5 with 1 being okay 3 being average and 5 being excellent.
6. Each contestant is responsible for cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the cook off.

JUDGING

In this competition the chili will be blind judged (no one knows the identity of the cook) and scoring will be based on the following characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste.
3. Aroma: This will be a personal preference of the judge

General Instructions regarding the mechanics of the judging process will be given to the Judges the day of the cook off, i.e. one spoon for each taste, cleanse the palate between each taste, no talking about the chili during the judging, etc.

No known relative of a participating cook will be allowed to judge or keep score at the cook off.