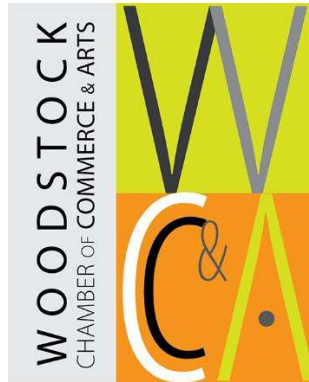

2023 CHILI COOKOFF



General Rules and Regulations:

- ❖ Contestants must pre-register by April 1, 2023, to enter the contest. Registration the day of the contest is not permitted.
- ❖ You must enter your team type as either a General Team or Professional (licensed eatery) Team.
- ❖ A \$100.00 ENTRY FEE IS REQUIRED PER TEAM. ONE CHILI RECIPE PER TEAM MAY BE ENTERED FOR JUDGING. *Registration can be completed online or by completing the registration form attached along with your entry fee check. Please mail to the: Woodstock Chamber of Commerce and Arts Attn: Chili Cook-Off PO Box 36 Woodstock, NY 12498*
- ❖ Teams are responsible for supplying all cooking utensils and supplies needed, as well as furnishing their own electric cook top. No wood or coal burning allowed.
- ❖ A panel of judges will determine the top entries in both the General and Professional categories. The decision of the judges will be final. People's Choice will be determined by the total amount of votes from the public by each team entries in both the General and Professional categories.
- ❖ All coolers and pots will be inspected upon arrival at the event and before you are escorted to your table. This is to ensure no pre-cooked food comes into the event.

Chili Cooking Rules:

- ❖ Quantities required for distribution to the public:
 - o Red, Green, or White Chili: Minimum of 3 gallons
- ❖ Quantity for judging: Two pints (32 oz.) made on site is required to submit for judging.
- ❖ Competition Chili must be cooked from scratch on site the day of the cook-off.
 - o COOKED FROM SCRATCH - "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are not permitted.

- ❖ Use your own favorite recipe, with or without meat, with or without beans. Meat may be beef, pork, lamb, bison, chicken, or turkey (no wild meats). Veggie (meatless) chili is okay. Beans are encouraged, but not mandatory. Ingredients may be cut, shredded, or ground to any size. No rice or macaroni. No MSG. If peanuts or peanut oil is used, a warning sign must be displayed.
- ❖ No ingredient may be pre-cooked in any way prior to the beginning of the official cook-off.
 - o All competition chili must be prepared onsite.
 - o Cooks ARE allowed to pre-chop and premeasure all ingredients.

Categories – definitions:

- ❖ RED chili is defined as any type of meat and may be beef, pork, lamb, bison, chicken, or turkey (no wild meats), cooked with red chili peppers and other spices and ingredients. Beans ARE permitted, including canned beans.
- ❖ GREEN/WHITE chili is defined as any type of white meat or combination of white meats, e.g. pork, chicken, turkey, etc., cooked with green chili peppers and other spices and ingredients. Beans ARE permitted, including canned beans.

Sanitation:

- ❖ Hats and gloves must be worn when handling, cooking, and serving.
- ❖ You must be willing to taste your own chili.
- ❖ Chili must be covered with a lid when not serving.
- ❖ Spoons to taste the chili and sample cups will be provided to each team to serve the public.
- ❖ Teams must have the following at their tables for use while preparing, cooking and serving:
 - o Hand sanitizer
 - o Disinfectant spray for preparation surfaces (e.g., Lysol, bleach and water, etc.)
 - o Plastic gloves (for serving)

Judging:

- ❖ Teams are allowed to give samples of their chili to other teams. Teams are NOT allowed to give samples to the public prior to event doors opening. Teams are NOT allowed to give samples to judges prior to turn in. Any deviation from this rule will result in disqualification.
- ❖ Winners will be awarded by Judges' results and People's Choice.

Teams are encouraged, not required, to name their chili and decorate their cooking area to reflect that name. This chili contest is for cooks who just want to have fun and be recognized for their superb culinary skills. Let your hair down (but wear a hat!!!) Dress up, wear a costume, just have fun!

Serving/Cooking Station Rules:

- ❖ You must be respectful to others, no offensive displays, excessive noise, or music.
- ❖ Lewdness, nudity is prohibited.
- ❖ The use of firearms, explosives, or pyrotechnics is prohibited.
- ❖ Interfering with other cooking teams is prohibited.

Day of the event:

- ❖ A COOKS MEETING will be held at 11:00 am on the day of the contest. One member of each team MUST attend. At this meeting, each Team will be given 1 official judging cup. Each Team is

responsible for delivering their cups with the chili/bean sample to the judging area at the official turn in time for judging – 1:45 pm.

- ❖ PROTECT THE JUDGING CUP - Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the tickets on the bottom of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.
- ❖ FILLING CUPS - Cups should be filled $\frac{3}{4}$ full.
- ❖ CHILI TURN-IN - Chili will be turned in at the place and time designated at the cooks' meeting.
- ❖ PENALTIES - Failure to comply with the rules set forth herein may result in disqualification of an individual cook or team for the contest. Decisions of the official(s) are final.

Judging:

- ❖ Judges must abstain from inspecting or tasting chili prior to judging. Judges must not be associated with any cook at the contest (e.g., one spouse cooking and the other spouse judging).
- ❖ Judging criteria and scoring - A single score takes into consideration the five criteria for scoring chili/beans:
 - Aroma
 - Consistency
 - Color
 - Taste
 - Aftertaste

- ❖ Scoring - Each cup of chili will be scored on its own merits with a whole number from 0 to 5, 5 being the highest.

FAQ

Who do I contact for information about the cook-off or to enter a team?

Registration forms and rules can be found at woodstockchamber.com. You can also contact Kathryn Spata, Chamber President kathrynspata@nancysartisanal.com

What is the cost and what do we need to bring?

Entry fee is \$100.00 per team entry. Teams are responsible for their own cook tops, serving utensils, decorations, table covering. Remember – There is no wood or charcoal fires, and competition chili must be cooked on site.

What is the set-up time, cooking time, when is the judging?

You may begin setting up and cooking 10:00 am. There will be a team on-site to assist you in moving your gear to your assigned space. All coolers and pots will be inspected upon arrival at the event and before you are escorted to your table. This is to ensure no pre-cooked food comes into the event. Chili will be turned in for judging at 1:45 pm and winners will be announced by 3:00 pm.

How much chili is required?

Red, Green/White Chili: We require a minimum of 3.5 gallons to be served to the public.