



## Chili Cook Rules

*Rules are subject to change up until the Cook's Meeting on event day.*

### 1. SET-UP/TEAR-DOWN INFORMATION:

\* NOTE: DUE TO LIMITED SITE ACCESS AND SAFETY CONSIDERATIONS, WE ASK THAT YOU PLAN ON STAYING AT THE EVENT UNTIL THE AWARD PRESENTATION IS COMPLETED. VEHICLES WILL NOT BE ALLOWED ACCESS TO THE SITE PRIOR TO 5:00 P.M.

a. All cooks must provide their own display booth and equipment, including a 10x10 pop up tent. The festival is outside, so suitable protection from sun, wind, and rain is strongly suggested. (The wind can be unpredictable, so all display booths should be properly weighted.)

b. All cooks are responsible for preparing their chili in accordance with acceptable home cooking sanitation procedures; if meat is prepared before event day it must refrigerated in the interim.

c. Advanced registration is required. Payment for booth space must be received with your application no later than August 30. Cancellations must be made in writing (or email). The Big Chili Cook-off will not be canceled due to bad weather; therefore, no refunds will be made due to inclement weather.

d. Booth Spaces are assigned on a first come, first served basis. Instructions and maps will be mailed no later than August 31. Spaces will be assigned when your check and entry form are received.

e. Set-up will begin at 7:00 a.m. on Sunday. You will be assigned a booth number. Due to limited access to the site we ask that you arrive on time for set-up, empty your car and move it to designated off-site parking as quickly as possible.

f. Due to the sell-out on chili booths no parking will be provided on site. Cooks will need to unload cars and go to outside designated parking and take the shuttle back to the Lake House.

g. You may bring in your own cooler of drinks for your cooking crew only. Bottled beverages must remain within the confines of your booth at all times. **NO PETS ARE ALLOWED AT THE EVENT.**

Please direct questions to: Kristin Witt at: 303/674-0617 or [info@bigchili.org](mailto:info@bigchili.org).

## 2. CHILI COOKING RULES

The Big Chili Cook-off is not sanctioned or sponsored by the Chili Appreciation Society International (CASI) or any other chili cook-off organization. We look forward to hosting a sanctioned event at some time but not this year.

a. **CHILI COOKING EQUIPMENT** - Cooks are expected to provide their own propane cook stoves, serving utensils, pots, fire extinguisher, etc. The event is held in the parking lot of the Evergreen Lake House. Cooks shall provide their own canopy or awning (10' x 10' max please). One 8' table, tasting cups, napkins and spoons will be provided by The Big Chili. Each cook is expected to utilize safe and clean stoves and other equipment. The cooking area must show itself to be a safe and clean working environment.

- b. **CHILI COOKED ON SITE** - Pre-cooking prep may be done ahead of time but the actual chili must be cooked on site the day of the cook-off. All chili must be prepared in the open (no cooking in motor homes, enclosed tents, etc.)
- c. **RESTAURANTS** - Restaurants may prepare their chili at their restaurant location and transport to event site - this is due to the increased quantities requested of the restaurant. Restaurant booths must be set up according to the set-up schedule.
- d. **PRECOOKING INGREDIENTS** - Commercial chili powder is permissible, however complete commercial chili mixes ("just add meat" mixes that contain pre-measured spices) are NOT permitted. Individual ingredients may be marinated, soaked, chopped, cut or precooked prior to the cook-off.
- e. **SANITATION** - Cooks are to prepare and cook chili in as sanitary a manner as possible, with a hand washing station in your booth consisting of a 2-5 gallon water dispenser, soap, paper towels, and a bucket for water to drain into below the water spigot. If garnish (i.e. cheese, onions, etc.) is to be added to the chili samples upon serving, please use gloves.
- f. **INSPECTION OF COOKING CONDITIONS** - Cooking conditions are subject to inspection by the head judge or event director. (Failure to comply is subject to disqualification).
- g. **COOKS MAY HAVE TO TASTE THEIR CHILI** - At the discretion of the head judge or his/her designee, chili cooks may be required to remove the lids from their chili cups and taste their chili prior to turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)
- h. **ONE CHILI PER ENTRY** - Each head cook is responsible for preparing one pot of chili that he/she intends to be judged and turning in one judging cup from that pot. No more than one judging sample may be taken from any one pot. Cooks are asked to prepare 6 gallons or more of chili for the Cook-off. Restaurants are asked to prepare 12 gallons or more.
- i. **COOKS MUST SIGN NUMBER SLIPS** - Chili cooks must sign their secret number slips in ink with their first and last names at the time cups are issued. Winners will not be eligible if their secret numbers are unsigned when presented. NOTE: Cooks must present their signed secret numbers to win.

j. PROTECT THE JUDGING CUP - Once judging cups have been issued, each head cook is responsible for his/her judging cup. Cooks must not remove or tamper with the numbers on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.

k. FILLING CUPS - Judging cups will be filled  $\frac{3}{4}$  full or to the level designated at the cook's meeting.

l. CHILI TURN-IN - Chili will be turned in at the place and time designated at the cooks' meeting on the morning of the event or as otherwise designated by the head judge.

m. JUDGING RULES - A complete set of judging rules will be available to Cooks on the day of the event and will be reviewed at the Cook's Meeting. A single score will be computed for each entry that takes into consideration the five criteria for scoring chili: Aroma, Consistency, Color, Taste and Texture

Aftertaste NOTE: HEAT is not a grading scale factor!!!!

n. PENALTIES - Failure to comply with cook-off rules is subject to disqualification of that entry. The decision of the official(s) is final. In the case of disqualification, the official monitoring the cook-off must immediately notify the head cook and give a reason for the disqualification.

## SHOWMANSHIP RULES

SHOWMANSHIP JUDGING CRITERIA AND SCORING - A single score takes into consideration five

criteria for showmanship: Theme, Action, Costume, Audience appeal, Booth set-up

Showmanship will be judged by a secret panel of judges during the event. Showmanship must be in good taste. Lewd or obscene themes are prohibited! Alcoholic beverages may not be distributed to the public as part of the Showmanship effort.