

Official Rules and Regulations for the Chili Cooks for the Community SDA Church Chili Cook-Off

The following rules are to be adhered to by all cook-off chair people, cooks, judges and/or assistants:

1. There are two (2) types of chili that can be submitted:
 - Regular chili – made with meat or a combination of meats. **No pork allowed.**
 - Vegetarian chili – no meatHowever, all entries will be judged together.
2. The entry fee will be \$15.00 per chili entered. Contestants may enter more than one (1) batch of chili. There will be a 1st, 2nd, and 3rd place prize.
3. In addition to the top 3 Grand prizes, to encourage a vegetarian lifestyle, special acknowledgement and a small gift will be given to the top Vegetarian chili. Also, an award will be given for the following category:
 - People's Choice
4. All ingredients must be pre-cooked and treated prior to the event – chili is to be brought ready to eat. An outlet will be provided for “warming” purposes only.
5. Contestants are responsible for supplying their own utensils and products relating to their chili submission and maintenance of proper temperature for serving. Spoons and bowls for use in serving chili to the general public will be provided. Condiments will also be provided.

6. Each contestant must cook a minimum of four (4) quarts of competition chili. Any additional chili (other than that which is submitted) will be for public consumption.
7. Each contestant will be assigned a “contestants number” by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestants’ number assigned to them by the Chief Scorekeeper.
8. The decision of the judges is final. Judging will be based on score cards which are numbered.
9. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed 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 scorecards will be based on the following three characteristics:

1. Aroma: This will be a personal preference of the judge.
2. Appearance: based on texture (not too tough or mushy) and consistency (not too thin or thick). The chili should look appetizing.
3. Taste: Blending of the spices. Again, this will be a personal preference of the judge.

For more information, please call Sheila at **(601) 416-1687**