

2026 Chili Cook Rules

Saturday, October 17, 2026

1-4pm

Parfet Park – Golden, Colorado



Eligibility

- Any individual, business/organization or restaurant may participate as a Chili Cook, upon application approval.
- Chili Cooks must pay a \$100 reservation fee that will be 100% refunded after your event day participation. There is no other fee for being a chili cook.

Booth Information

1. Each Chili Cook booth will be pre-assigned a 10' x 10' space on grass.
2. **Cooks must provide their own 10' x 10' tents, tables, chairs and fire extinguisher. NO TABLES PROVIDED.** All tents must be properly weighted/anchored with 40 lbs. on each tent leg per Golden Fire Department. No staking tents allowed in Parfet Park.
3. We encourage you to create a visually pleasing booth area, with a sturdy 10' x 10' tent/canopy (no plastic tarps), good signage and a trash receptacle.
4. The Golden Welcome Center will provide chili sampling cups and napkins for attendees. Also provided are large cups for the judge's samples.
5. No plastic spoons allowed for attendees! DO NOT OFFER SPOONS OF ANY SIZE TO ATTENDEES!! Attendees will simply "shoot" their chili samples from the sampling cups.
6. NO ELECTRICITY/POWER PROVIDED OR AVAILABLE. No generators allowed.

Health & Safety

1. For ongoing health and safety concerns, we ask ALL chili cooks to:
 - a. Use common sense and use standard food safety practices in cooking your chili.
 - b. Be mindful of how you contact your chili samples. Create a sampling process that has minimal contact. In other words, rather than handing a sample to the attendee, offer your samples from a serving tray or from your table top and let them grab their sample.
2. Bring your own hand sanitizer – for those working in your booth and for the attendees.

Chili Cooking Rules

1. The Golden Beverage Tasting & Chili Cook-Off is not sanctioned or sponsored by the Chili Appreciation Society International (CASI) or any other chili cook-off organization.
2. Chili cooking rules are subject to change, up until the Chili Cooks' meeting held at Noon on event day.
3. **Chili Cooking Equipment:** Cooks are expected to provide their own propane cook stoves, serving utensils, pots, fire extinguisher, etc. Cooks shall provide their own tent canopy (10' x 10' maximum), tables and chairs as necessary. The Golden Welcome Center will provide tasting sampling cups and napkins to the cooks. **No electricity provided. No generator use allowed.** 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.
4. **Chili Cooked On-Site:** All non-restaurant chili must be cooked onsite at the event, on the day of the event. All chili must be prepared out in the open (no cooking in motor homes, enclosed tents, etc.) Due to the International Fire Code and Golden Fire Department onsite inspections, no active cooking may be done under a tent canopy. It must be done off to the side, so that stove flames and heat are not under the tent canopy.
5. **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 pre-cooked prior to the cook-off. *Only entrants in the Restaurant class may choose to cook their gallons off-site, due to the increased quantities requested of them to prepare for the event.*
6. **Sanitation:** Cooks are to prepare and cook chili in a sanitary manner. Please refer to Jefferson County Public Health Department guidelines for more information.
7. **Inspection of Cooking Conditions:** Cooking conditions are subject to inspection by the Chili Cook head judge or event director. Failure to comply is subject to disqualification.

8. **Judges - Chili 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 in the Individual/Business class must prepare at least 10 gallons of chili per entry. Cooks in the Restaurant class must prepare at least 12 gallons of chili per entry.** Please note: many cooks prepare more to avoid running out at the event.
9. **Judges - 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.
10. **Judges - 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.
11. **Judges - Filing Cups:** Judging cups will be filled $\frac{3}{4}$ full or to the level designated at the Cooks' Meeting.
12. **Judges - Chili Turn-In:** Chili to be judged will be turned in at the place and time designated at the Cooks' Meeting or as otherwise designated by the head judge.
13. **Judges - Judging Rules:** A complete set of judging rules will be reviewed at the Cooks' Meeting.
14. **Penalties:** Failure to comply with these Chili 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 event must immediately notify the head cook and give a reason for the disqualification. No refund of reservation fee for disqualification.

Chili Entry Classes & Categories

1. Classes will include: Individuals/Businesses and Restaurants
2. Categories will include: Red, Green and Other (Other may include vegetarian or white as examples)

Chili Judging – Judges Choice & People's Choice

1. **Judges Choice** - All Individual/Business and Restaurant entries will be judged by a panel of volunteer judges. Chili Cooks will submit a sample of chili for blind judging (i.e. judges will not know who cooked each sample).
 - a. Judging criteria includes: aroma, consistency, color, taste and after-taste. Note – Heat is not a judging factor!
 - b. Judges will select:
 - o Individual/Business: Red, Green & Veggie – 1st & 2nd Place winners
 - o Restaurant: Red, Green & Veggie – 1st & 2nd Place winners
2. **People's Choice** – All attendees will receive a ballot when they enter the event. Attendees will vote at the Voting Booth and by popular vote will select:
 - a. Best Red, Best Green & Best Veggie
 - b. Best Showmanship

Chili Awards

1. Judges Choice Awards – for Individual/Business and Restaurants:
 - a. Ribbons and cash prizes will be awarded for 1st Place in each category (Red, Green & Veggie)
 - b. Ribbons will be awarded for 2nd Place in each category (Red, Green & Veggie)
2. People's Choice – for Best Red, Best Green, Best Veggie & Showmanship:
 - a. Ribbons and cash prizes will be awarded for each.

What is the Showmanship Award?

1. This award is voted on by attendees. Attendees will be encouraged to vote for their favorite booth based on theme, costume, booth set-up, action and audience appeal.
2. Make your booth a PARTY – for yourself and attendees! Give it a THEME! Have fun!
3. Showmanship themes and activities must be in good taste. Lewd or obscene themes are prohibited! Alcoholic beverages may not be distributed to attendees as part of the showmanship effort.

General Event Policies

1. No outside alcohol is allowed at the event.
2. No pets allowed.
3. "Admission" wristbands (4) will be issued to each Chili Cook booth. You will receive those wristbands in your chili cook packet – when you check in.
4. Must be at least 21 years of age to sample beer at the event.
5. Must have valid ID to receive "Over 21" wristband for beer tasting. ###