



Veterans of Foreign Wars  
Memorial Post 6378  
P.O. Box 983 Dickinson, TX 77539



# Chili Cook-Off

## December 7, 2019

### 5204 Hwy 3 Dickinson, TX 77539

DATE: \_\_\_\_\_

Team Name: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_

State: \_\_\_\_\_ Contact Phone: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Entry Fee: **\$25.00 per entry (single team may enter more than one for judging.)**

Optional: \$10.00 – Table w/2 chairs    Extra Chairs: \$2.00 each

Disclaimers: Veterans of Foreign Wars is not responsible for any Damages, Theft, or Personal Injury on Premises.

SIGNED NAME: \_\_\_\_\_

AMOUNT PAID: \_\_\_\_\_ CASH/CHECK: \_\_\_\_\_

RECEIVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_

Entries can be dropped off at 5204 Hwy 3 Dickinson, TX or mailed to VFW P.O. Box 983 Dickinson, TX along with entry fee.

**COOKS MEETING will be on Friday, December 6<sup>th</sup> at 6:30 PM.**



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Prize winnings:

- 1<sup>st</sup> place: Trophy and \$60  
2<sup>nd</sup> place: Certificate & \$40  
3<sup>rd</sup> place: Certificate

Chili Cook-Off Rules

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

1. 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 optional) with the exceptions of items such as Fritos or spaghetti, which are forbidden. Green chili will not be accepted – only red chili recipes.
2. The entry fee will be \$25.00 per chili entered. Contestants may enter more than 1 batch of chili (separate entry fee per submission).
3. All ingredients (spices, meats, etc.) must be presented for inspection by 9 am that morning, and cooked on-site. The meat cannot be pre-seasoned or pre-marinated and will be inspected by the inspector prior to cooking.
4. Contestants are responsible for supplying all of their own utensils and products related to their chili submission and maintenance of its proper temperature for serving. The turn-in container will be provided to you. Condiments and serving utensils for the general public will not be provided.
5. Each contestant must cook a minimum of four (4) quarts of competition chili. A portion of this chili will be submitted to the judges and the rest will be for public consumption.
6. Each contestant will be assigned a "contestants' number" by the scorekeeper and be given a container in which their chili will be collected for official judging.
7. The decision of the judges is final. Judging will be based on scorecards, which are numbered.
8. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. There will not be an area for cleaning of dishes. No items shall be allowed to remain after the close of the Cook-off.
9. Cooking will be done with Propane cookers (as there are no Electric outlets available for any team). Therefore, your cooking area requires a Fire Extinguisher for safety.
10. **COOKS MEETING will be on Friday, December 6<sup>th</sup> at 6:30 PM.**
11. **All entries must be checked Sat. Dec 7 by 9:00 am and judging will start at 3:00 pm**

Judging

In this competition, the chili will be blind-judged (no one knows the identity of the cook) and the scorecards will be based on the following six 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 (not too hot or too mild)
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Smell/Aroma: This will be a personal preference of the judge
6. Presentation/Color: The submitted chili should look appetizing