

BLUE ANGEL CONNECT

CHILI COOK-OFF

SATURDAY, SEPTEMBER 25TH, 2021

CALLING ALL COOKS! 



**CONTESTANTS
NEEDED!**

FREE TO ENTER \$\$\$

**COMPETE TO BE
THE BEST**



**CASH
TROPHIES &
RIBBONS
AWARDED**

COMPETITORS MUST BE
REGISTERED BY: SEPTEMBER 5TH, 2021

BLUEANGELCONNECT.ORG  BLUEANGELCONNECT@GMAIL.COM

BLUE ANGEL CONNECT

CHILI COOK-OFF



REGISTRATION FORM

INDIVIDUAL NAME: _____

PHONE NUMBER: _____

EMAIL ADDRESS: _____

CONTEMPORARY CHILI
(BEEF)

ALTERNATIVE CHILI
(OTHER)

ENTRY & REGISTRATION FEE: \$0

- EACH PARTICIPANT WILL HAVE A 10' X 10' SPACE.
- OPEN FIRES WILL NOT BE ALLOWED.
- GRILLS AND CAMP STOVES ARE A SAFE WAY TO COOK.
- YOU MUST BE 18 YEARS OF AGE OR OLDER TO ENTER.
- RULES AND REGULATIONS AVAILABLE ON OUR WEBSITE.

BLUEANGELCONNECT.ORG

EMAIL REGISTRATION & ANY QUESTIONS TO:

BLUEANGELCONNECT@GMAIL.COM

PLEASE RETURN REGISTRATION FORM BY:

SUNDAY, SEPTEMBER 5TH, 2021





BLUE ANGEL CONNECT CHILI COOK-OFF RULES AND INFORMATION

DATE:	SATURDAY, SEPTEMBER 25TH, 2021
WHERE:	CHRIST PRESBYTERIAN CHURCH, 7879 CARROLL RD 700 W, MCCORDSVILLE, IN 46055
TIME:	STARTS @ 11AM. (SEE BELOW FOR OFFICIAL EVENT TIME SCHEDULE)
ENTRY FEE:	\$ 0
SPACE:	APPROX. 10' X 10' AREA PER CONTESTANT. PLEASE BRING A TENT IF YOU HAVE ONE.

RULES

- 1) Chili must be cooked from scratch on site the day of the cookoff. No ingredient may be pre-cooked in anyway prior to the commencement of the official cookoff. Exceptions will be: Canned tomatoes, tomato sauce, peppers, beverages, broth, and the mixing and grinding of spices. All ingredients must be chopped or prepared during the cooking period.
- 2) All cooks will prepare and cook chili in as sanitary manner as possible. (Cooking conditions will be subject to inspection by a Blue Angel Connect Board Member. Failure to comply is subject to disqualification).
- 3) At the discretion of the Head Judge, cooks may be required to remove the lids from their chili and taste before judging begins. Correct serving temperatures must be met per the Indiana Health Department. Ground Beef @ 155 degrees, Pork @ 145 degrees, and Poultry @ 165 degrees. Any refusal will render the chili's disqualification.
- 4) Only (1) type of chili (per registration) may be cooked in your booth. We will have the following classifications for awards:
 - a) **Contemporary (USDA Beef ONLY) – Hot or Mild**
1st place- \$200 & Trophy, 2nd place- \$100 & Trophy, 3rd place- Ribbon
 - b) **Alternative (Venison/Chicken, etc.)**
1st place- \$200 & Trophy, 2nd place- \$100 & Trophy, 3rd place- Ribbon
 - c) **People's Choice Award – Trophy**
- 5) Each contestant should prepare to make approx. 2-3 gallons of Chili. (Since this is the first for this event, we are not sure how many people will show, but running out of chili would lower your vote totals. We will be advertising this event as much as possible).
- 6) **COOK TIME WILL BE FROM 12:30 TO 4:30PM!** (See below for additional times). Cooking during the entire time is at the sole discretion of the contestant. Cooking will stop promptly at 4:30pm. At that time, the judges will begin to visit each booth to be served a 2oz sample of the chili by the cook. Please be sure ALL serving cups you have are marked with your booth number. Each judge will receive only (1) sample per booth.
- 7) Contestants will be responsible for providing all their own cooking utensils.
- 8) Serving cups (2oz) and spoons will be provided to each booth.
- 9) **NO CAMPFIRES ALLOWED**
- 10) Decisions of the judges are final. A tie will be decided by the Head Judge except for the People's Choice category.
- 11) The People's Choice award will be decided by the public. They will sample your chili. It is up to you to entice them to try your chili and cast their vote for you. The more chili you have, the more votes you can get.

WHAT TO BRING

(Suggestion only. Your list may vary)

- 1) Cooking stove and fuel. **NO OUTDOOR FIRES.**
- 2) Cooking pot, cutting board, knife, water, cooler (for meat), paper towels, spoons, can opener, matches, etc.
- 3) Main Ingredient
- 4) Spices and other ingredients for chili
- 5) Table and chair for cooking area. 10 x 10 tents or similar encouraged, but not required.

EVENT TIME SCHEDULE

RULES MEETING: 11:00 AM

BOOTH SET UP TIME: 11:30 AM to 12:00 PM

INSPECTION: 12:00PM to 12:30 PM

COOKING TIME: 12:30PM to 4:30PM

JUDGES TASTE: 4:30 PM to 5:00PM

SERVING TIME: 5:00PM to 7:00PM (approx.)

AWARDS: Approx. 7:00PM

JUDGING CRITERIA

Points will be awarded in the following categories:
(5 points for each/ 25 points possible)

- 1) **AROMA:** Your chili should smell appetizing and want to be gobbled up
- 2) **CONSISTENCY:** Chili should be a smooth combination of meat and sauce
- 3) **COLOR:** Chili should look (appear) appetizing
- 4) **TASTE:** Chili must taste good (of course)
- 5) **AFTERTASTE:** Chili should leave a pleasant taste after swallowing

COST

\$5 per ticket to sample all contestant's chili.

