



## **American Legion Riders Post 751 Chili Cook Off Rules & Regulations**

Event date: September 14, 2019 Noon to 4:00pm (Rain or Shine)

Dear Chili Cook,

The Post 751 Chili Cook Off Committee has been busy planning the Chili Cook Off to be held **September 14, 2019**, in conjunction with the American Legion Post 751 First Responders Appreciation Celebration. This is a community fundraising event to benefit local First Responders.

We are thrilled to have you participate in the Chili Cook Off and thank you for supporting our First Responders!

### **GETTING STARTED**

1. Participation is open to the individuals, first responders, legions, restaurants, businesses, etc.
2. Contestant Registration Form, Registration Donation Fee and signed Chili Cook Off Participant Liability Waiver must be received by **Friday, August 30, 2019**.
3. Team representative must be at least 18 years of age.
4. All contestants must review and adhere to Recommended Food Handling Guidelines and Preparation and Transport Guidelines.
5. Chili will need prepared and cooked off-site prior to cook off.
6. Teams shall display a list of ingredients. This satisfies the curious taster and allows tasters to check for possible allergies.

### **CHILI TYPES/CATEGORIES**

1. All types of chili can be entered; red, homestyle, verde, vegetarian – any type is welcome.
2. 'Judged Chili' will be evaluated by a panel of judges made up of community members. This will be a blind judging event, meaning the judges will NOT know whose chili they are tasting.
3. 'People's Choice Chili' winner will be determined by the public.

### **JUDGING CRITERIA**

1. 'Judged Chili'
  - a. This is not a BBQ, spaghetti or a soup cook off! Entries should taste like Chili. This event defines Chili as: any kind of meat, combination of meats or veggies, cooked with chili peppers and other spices and ingredients. Chili may include meat or be meatless. The

addition of fillers, beans, rice, etc., is acceptable. No garnishes or toppings are permitted on judged chili.

- b. Entries will be judged on following criteria:
  - i. Good Flavor: Chili pepper taste. Heat is not a grading scale factor
  - ii. Blend of Spices: Overall balance and how well the spices blend together
  - iii. Consistency: Not too thick and not too thin
  - iv. Aroma: Chili should smell pleasing and have a good chili smell
  - v. Color: Chili should look appetizing
  - vi. Overall Satisfaction: Ultimately the most important criteria – if you had one chili to eat for the rest of your life, which one would it be?
2. 'People's Choice Chili'
  - a. Will be determined strictly by which team collects the most tickets. People participating in tasting the chili, will each be given one ticket to vote for what they believe is the best chili.
3. 'Team Spirit / Showmanship'
  - a. The team determined to have the most spirit, based upon Team Theme, Booth Decoration, Interaction with the public, etc. Winner to be determined by the American Legion Riders.

#### AWARDS

1. 'Judged Chili'
  - 1<sup>st</sup> Place – Trophy plus \$100.00 (gift card/certificate)
  - 2<sup>nd</sup> Place – Trophy plus \$75.00 (gift card/certificate)
  - 3<sup>rd</sup> Place - Trophy plus \$50.00 (gift card/certificate)
2. 'People's Choice'
  - Trophy plus \$75.00 (gift card/certificate)
3. 'Team Spirit/Showmanship'
  - TBD

#### ARRIVAL/SET-UP

1. Set-up time is from 9:00am – 10:30am. Arrive in plenty of time to have your cooking area set-up by 10:30am. Consult event volunteers upon arrival for parking location and chili cook off set-up area.
2. Cooks Registration is from 9:00am – 10:30am. Visit Cook Off Registration tent upon arrival.
3. Cooks meeting will be held at 11:00am at the registration tent. All Chili Cook Off team representatives must attend.
4. Chili must be pre-made before arrival and warmed-up to proper temperature by 12:00pm, the beginning of public tasting.

#### COOK OFF SCHEDULE

- |                                       |              |
|---------------------------------------|--------------|
| • Set-up time                         | 9:00 – 10:30 |
| • Cooks registration                  | 9:00 – 10:30 |
| • Cooks meeting                       | 11:00        |
| • Tasting open to public              | 12:00        |
| • Judges meeting                      | 1:00         |
| • Cooks hand in entry for judging     | 1:00         |
| • 'Team Spirit / Showmanship' judging | 12:00 – 3:00 |

- 'Judged Chili' judging 1:30 – 2:15
- 'People's Choice' voting ends 3:00
- Winner results determined 3:00 – 3:30
- Awards ceremony 3:30
- Cooks tear-down & loading 4:00

#### COOKING/SERVING SUPPLIES

1. American Legion Riders provided:
  - a. 2 oz. serving/tasting cups
  - b. 16 oz. judging cups
  - c. Tasting spoons
  - d. Napkins
2. Cook Off Team supplies required:
  - a. Chili (recommend bringing at least 12 quarts)
  - b. List of ingredients – to be displayed on-site
  - c. Tent, chairs and wind control (tent weights/flame protection)
  - d. Digital thermometer
  - e. Bucket, soap and cleaning sponge/etc.
  - f. Table and covering
  - g. Stove (propane) or chaffing dishes, foil, water and fuel (Note: electric is NOT available)
  - h. Pots/pans/stirring spoons/potholders
  - i. Serving ladles, other cooking utensils
  - j. Plastic gloves and head covering (hat)
  - k. Paper towels/dish cloth/clean-up rags/trash bag
  - l. Hand sanitizer/cleaning supplies
  - m. Team banners, posters, decorations, etc.

#### ADDITIONAL RULES/REGULATIONS/SUGGESTIONS

1. Teams are encouraged to develop a theme and outfit, decorate and put on a show! We want you to have fun with this! Help put smiles on the public's faces.
2. Teams should display a poster and/or banner with their chili team name.
3. Be prepared for inclement weather; rain, wind. Bring weights for canopies and flame protection. Dress accordingly.
4. The chili team representative is responsible for overseeing members of their cook off team.
5. It is recommended each team prepare a minimum of 12 quarts of chili to serve to the public. Side items such as crackers, tortilla chips, corn bread, hot sauce, onions, peppers, etc. can be offered for the public. No garnishes or toppings are permitted on judged chili entries.
6. No items may be sold on site.
7. All contestants must review and adhere to Recommended Food Handling Guidelines and Preparation and Transport Guidelines.
8. The Pennsylvania Department of Agriculture requires: Cooking and serving area be covered (i.e. tent/canopy); a means to ensure product is either refrigerated or heated to optimal temperatures (i.e. digital thermometer); a means to wash and clean cooking utensils (i.e. bucket, soap and cleaning sponge/etc. - water provided by ALR).

9. Teams are required to provide a means to heat and hold chili to an optimal temperature and supply all necessary items to serve it to the public.
10. The team representative must attend the Cooks Meeting at 11:00am.
11. Teams are responsible to keep their areas clean and sanitary.
12. An ingredient list should be provided and displayed.
13. Serving gloves and head coverings should be worn while preparing and serving chili.
14. Teams shall provide coverings for tables.
15. There must always be at least one person present at your table.
16. No alcohol beverages may be brought into the event. Alcohol will be sold for consumption within the event area. Proper ID is required for anyone purchasing/consuming alcohol and should be presented at the gate to acquire a wrist band.
17. Food handlers shall not use tobacco in any form while engaging in food preparation or service.
18. The team's representative is responsible to deliver the 'Judged Chili' entry, in the appropriate entry cup provided, to the Cook Off Registration table no later than 1:00pm. Late entries will be disqualified.
19. Contestants must be present at the Awards Ceremony for the winning teams to accept their prizes.

Questions? Please contact [alr751chili@gmail.com](mailto:alr751chili@gmail.com)

Thank you and we look forward to your participation!