

LOURDES LYONS IRVINGTON CHILI COOK-OFF

Chili Cook-Off Rules & Regulations Non-Sanctioned Cook-Off

CHILI MUST BE COOKED ON SITE – All chili must be cooked from scratch on site the day of the cook-off. All chili must be prepared in the open in a sanitary manner.

1. Check in time is Saturday morning from 7:00am to 8:30 a.m. At check-in you will receive your booth space number. Once you unload your gear, you will be directed to contestant parking. If you would like to have a space next to another team, please advise us on your entry form. We DO NOT guarantee a specific space...but we will try our best to accommodate your request.

2. What are the different categories?

TEXAS CHILI is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients. Texas Chili is not allowed to have any fillers (pasta and beans). All other categories are allowed to have fillers.

ANYTHING GOES CHILI - Means you can have meat, pasta, beans, tomatoes, veggies, hotdogs, basically whatever food items you put in your chili

VEGETARIAN CHILI- No meat, chicken or fish in this chili.

FIRE DEPARTMENT - If you work for a Fire Department you can enter your chili in this category.

PEOPLE'S CHOICE- The tasters vote on their favorite chili with tickets they get at the gate. You will have a bucket at your booth to collect your votes!

3. No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off.

The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. All other ingredients must be chopped or prepared during the preparation period.

4. A Head Cooks meeting be held at 8:45am, at which time final instructions are to be given and questions answered. Cooking will begin at 9am. The cooking period will be a maximum of 3 hours. Tastings to the public will start at 12:00 p.m. You will need to turn in your 16 oz chili cup for judging at this time (judging cups will be provided). Contestants not ready for judging will be disqualified. You must prepare at least five gallons of chili for the People's Choice tastings. You may add additional ingredients (pasta, beans, tomatoes, etc..) after your judging cup has been turned in.

5. EACH TEAM WILL PROVIDE ALL INGREDIENTS, UTENSILS, and ACCESSORIES NECESSARY TO

COOK THEIR CHILI. This includes water for cooking, tables for food preparation and cook stoves and fuel. We do not provide electrical power for cooking purposes.

* Booth space is 10x10 (Don't forget to Decorate your Booth)...Showmanship Awards will be given out!

* Location is a paved parking lot, so if you're bringing a tent bring something to secure ropes.

We will be providing spoons & small cups for 'tasters' as well as a 16 oz Styrofoam cup for turn in for judging.

6. SANITATION – Cooks are to prepare and cook chili in as sanitary a manner as possible.

7. INSPECTION OF COOKING CONDITIONS – Cooking conditions are subject to inspection by the head judge or his/her designee. (Failure to comply is subject to disqualification.) **COOKS MAY HAVE TO TASTE THEIR CHILI** – At the discretion of the head judge chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)