TROOP 112

OFFICIAL CHILI COOK-OFF RULES

1. True chili, for the mild and spicy (HOT) categories, is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients.
2. For the wild category chili cannot be defined. Whatever you call chili we call chili. Chili may or may not contain meat. Chili may or may not contain beans. Chili may be red, white or any other color.
3. The entry fee will be $20.00 per chili entered for an individual and $100.00 for a business. Contestants may enter more than 1 batch of chili. There will be a 1st, 2nd, and 3rd place medal for each category and a trophy for 1st place in Decoration, and 1st place People’s Choice.
4. All ingredients must be pre-cooked & treated prior to the event – chili is to be brought “ready-to-eat”.
5. Each contestant must cook a minimum of four quarts of competition chili prepared in one pot which will be submitted for judging.  You may bring more than 4 quarts. The more people who can taste your chili the more votes you may potentially receive in the people’s choice category.
6. Contestants are responsible for supplying all of their own cooking utensils, etc.
7. Chili must arrive by 5:45 p.m. on Friday February 26,2016. The public begins tasting promptly at 6:00 p.m. and vote for People’s Choice. Doors open to the event an 10:00 a.m. if you need access to decorate or want to inspect the venue.
8. All contestants must turn in their chili to be judged by 6:00 p.m. to the head judge.
9. Each contestant will be assigned a contestant number by the chief judge. This number will be used throughout the contest.
10. Contestants are encouraged, not required, to name their chili & decorate their cooking area to reflect that name. There is an award given for Best Booth.
11. A single score takes into consideration four criteria for showmanship:
Theme
Costume
Booth set up
Audience appeal
12. Nudity and lewdness are banned from showmanship. Intentional use by any contestant will result in disqualification of that team.
13. No showmanship contestant may discharge firearms or use any pyrotechnics or explosives at a chili cook-off. Contestants discharging firearms and/or using explosives or other pyrotechnics will be disqualified from the chili cook-off.

judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and 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 not 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. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing