



Chautauqua Festival in the Park - 2017 Chili Competition, Sat. June 17

Official Rules and Regulations

- 1) **HAVE FUN! Please note we have changed some of the rules and procedures this year. Our goal is for everyone to have a great time making great food!**
- 2) Teams may begin set-up of their cooking area and begin preparation (cutting, slicing, and chopping) of ingredients any time between 7:00AM and 8:00AM.
- 3) Teams may begin cooking chili at 8:00AM.
- 4) Chili must be made from scratch: cooking beginning with raw meats, vegetables and spices.
 - a) Only USDA approved meats in 'competition' chili.
 - b) Beans and fruit will be allowed this year in the 'competition' chili. The beans may be canned provided they do not include other chili flavorings or spices.
 - c) Pasta and rice are not allowed in the 'competition' chili.
 - d) Complete commercial chili mixes and canned chili are not permitted
 - e) No ingredient may be pre-cooked or treated in any way. The only exceptions are canned tomatoes, tomato sauce, peppers, pepper sauce, beverages, and ground or mixed spices. Meat and vegetables may be pre-cut or ground, but not cooked or treated in any way.
- 5) Each team is required to cook a minimum of one gallon of 'competition' chili on site the day of the competition; however, teams are encouraged to prepare additional separate chili for public tasting. This 'public tasting' chili may be prepared beforehand.
- 6) Each team must provide a list of ingredients for their chili.
- 7) No more than three assistants in addition to the head cook should be in the cooking area during the competition due to limited space.
- 8) At the end of the cooking period (10:30AM), one pint of 'competition' chili should be made available for judging and will be picked up and taken to the judges' chamber.
- 9) Competition chili will be judged in the following categories: aroma, consistency, color, taste, and aftertaste. The judges' decisions will be final. A copy of the judging results may be provided if requested.
- 10) The public will be able to taste the chili after the judges' servings have been collected. They may taste for free and they can vote for the People's Choice winner for \$1 per vote. The winner of the People's Choice will keep the money from the votes for THEIR chili.

Prizes will be awarded as follows:

1st Place Trophy and a Cash Prize; 2nd Place Trophy and a Cash Prize; People's Choice Trophy and the money from the votes for their chili.

- A 10'X10' space and one serving table will be available for all pre-registered teams. (Limit 20 teams)
- Each team must provide their own cooking grill, chairs, cooking utensils, etc. Your team may want to bring a tent or canopy (if it rains or gets hot); please limit the size to 10'X10'.
- Sampling cups and spoons, and trash bags will be provided.
- Early entries are desired for planning and setup purposes. **No entries will be accepted after June 14th.** Thanks!



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Sponsored by **ERECTORS, INC.**

Time Table and Application

Time Table

7:00AM - Teams may setup of their area and start preparation of ingredients.

8:00AM - Cooking of competition chili may begin.

10:30 AM - Competition chili samples will be collected.

About 12:00 noon - Winners will be announced and presented.

2017 Chili Competition Application

Chief Cook _____

Cooking Assistants (limited to three):

Address _____

Telephone _____

Team Name _____

I _____ and the team members of

Team _____

Understand and agree that by signing below, agree to indemnify and hold harmless Wythe Arts Council, Ltd. and the Chautauqua Festival from all liabilities and claims of any kind arising from our participation in the Chautauqua Festival in the Park Chili Competition.

Signature _____ Date _____

Please return application form to:

Karen Melton

Email: karenzucco@hotmail.com

Phone: 615-477-1598