

## CHILI COOK-OFF OFFICIAL RULES

- TRUE CHILI is defined as any kind of meat or combination of meats, cooked with chili peppers, various other spices and other ingredients with the exception of items such as beans or spaghetti which are strictly forbidden.
- No ingredients may be pre-cooked or treated in any way prior to the commencement of the Official Cook-Off. The only exceptions are pre-packed items such as canned or bottled tomatoes, tomato sauce, peppers, pepper sauce and beverages.
- The cooking period will be a maximum of five hours. Chili cooks may light their fires at 10:00 am and continue cooking until 3:00pm, at which time members of the Club will pick up the chili.
- There will be a cook's meeting at approximately 9:45 am in front of stage, prior to the official starting time. Any final questions from the teams will be answered at this time.
- Each team must cook a minimum of one gallon of chili for competition and chili tastings.
- Each team will be given one quart cup in which the chili will be collected at the time of the official judging.
- One quart of each contestant's chili will be collected at the end of the cooking period and taken to the judging area.
- Teams will be responsible for supplying all their own cooking utensils and heat source. Tables and chairs will be provided.
- Contestants are encouraged to be in costume, which symbolized their team's chosen theme.
- Demonstrations throughout the spectator area are permitted and encouraged. However, teams are asked that the support people respect all visitors and other entrants
- The decision of the judges shall be final and confidential until the awards ceremony.
- NO beer or other alcoholic beverages may be brought in during the Chili Cook-Off unless it is used in the chili recipe.