

GREAT FUTURES START HERE.



BOYS & GIRLS CLUBS
OF ST LUCIE COUNTY

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. The following items are strictly forbidden: beans or spaghetti.
- 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.
- There will be a **cook's meeting at approximately 9:45 am** in "**Chili Judging Room**", prior to the official starting time. Any final questions from the teams will be answered at this time.
- The cooking period will be a maximum of 4.5 hours. Chili cooks may "light their fires*" at 10:00 am and continue cooking until 2:30pm, at which time members of the Club will pick up the chili. *No actual fire please!
- Each team must cook a minimum of one gallon of chili for competition and chili tastings.
- Each team will be given a 1-quart cup in which the chili will be collected at the time of the official judging, **2:30 PM sharp**.
- Teams will be responsible for supplying all their own cooking utensils, heat source, and dish washing items. **One 8' table** and chairs will be provided for each team.
- Contestants are encouraged to be in costume, which symbolizes their **team's chosen theme**.
- Demonstrations throughout the spectator area are permitted and encouraged. However, teams are asked to keep stationery items out of the walkways. Please respect all visitors and other entrants.
- The decision of the judges shall be final and confidential until the awards for People's Choice Chili and Jim Lamb Memorial Award for best Chili, at 5PM (end of the Chili Cook-Off).
- NO beer or other alcoholic beverages may be brought in or sold during the Chili Cook-off unless it is used in the chili recipe.