

2011 Chili Cook-off Entry Form

November 5, 2011

Rules

1. Your competition chili must be prepared and ready to eat when you arrive at the school.
2. Please arrive no later than 11am, to allow for set-up and judging.
3. You may bring all garnishes that are normally served with your chili.
4. Each contestant must prepare a minimum of 8 quarts of competition chili (enough to fill an average crock pot twice). Bring a power strip and extension cord, so you can plug 2 units in.
5. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Cook-off.
6. You are responsible for providing a serving implement. Bring hot pads, towels, stirring spoon...
7. The decision of the judges is final. Judging will be based on score cards which are numbered.
8. Each contestant will be assigned a "contestants number" by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestants' number assigned to them by the Chief Scorekeeper.
9. *NEW THIS YEAR* Award for "Best Table Decoration". Bring a quart jar for "Peoples Choice" voting.

Official Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and score-cards will be based on the following six characteristics:

1. Texture
2. Flavor
3. Consistency
4. Spice and taste
5. Aroma
6. Color

Detach and submit to Kerry Kayton

Or place in the collection box at ACS

Cooks NAME:

Chili NAME:

Date submitted:

Category - Circle one

Contact Information:

1 - Traditional Red

Phone/ Email> Please list both: _____

2 - Green

3 - Super Modified

This portion of your entry form must be returned BY **10-28-11**