

HOOKED ON HOPE CHILI COOKOFF RULES & REGULATIONS

1. Traditional category - is defined as any kind of meat, or combination of meat, red sauce, cooked with chili peppers, various other spices, and other ingredients.
2. Open category- same as above but may also contain beans or pasta and be of any base.
3. USDA inspected meat ONLY. NO game meat.
4. All chili will be prepared on site. NO ingredient may be pre-cooked or treated in any way prior to the preparation which will begin at 0800. The only exceptions are canned tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth, grinding and or mixing of spices. Meat may be pre-cut or ground but not treated in any way. All other ingredients must be chopped or prepared during the preparation period. The start of the official cook off will be 0900. Cooking may begin at this time.
5. Contestants are responsible for supplying: FIRE EXTINGUISHER, sanitation, all of their own cooking equipment, cooking utensils etc.
6. Contestants are permitted to set up their equipment, decorations, and other facilities any time after 0700 on the Friday (10/22) prior to the day of the cook off (10/23). You are encouraged to set up on Friday as channel 13 Charlie Belcher will be there doing his news segment. Let your sponsor be seen!
7. Each contestant must cook a minimum of 5 gallons of chili. Contestants are permitted to prepare only one pot of competition chili to be judged.
8. Each contestant will be assigned a contestant number at sign-in and be given containers (judges and people's choice). Each contestant should verify that the number on the bottom of their containers are the same as their contestant number assigned to them at check-in. Contestants are required to cover their number on the bottom of the container with non-transparent tape prior to delivering to the judging area.
9. No more than 1 quart total will be collected at the end of the cooking for the purposes of judging. All other chili will be served to the public.
10. The decision of the judges shall be final.
11. There will be a maximum of four people allowed in the competition booth.
12. Each contestant is responsible for policing and cleaning up their area at the end of the day and removing all items from the area. There will not be an area for cleaning of dishes. No items are allowed to remain after the close of the event.
13. All coolers and pots will be inspected upon arrival or at your cooking station. This is to insure no pre-cooked food comes into the event.
14. Sanitation- teams must have the following at their tables for use while preparing, cooking, and serving: Fire extinguisher, hand sanitizer, and disinfectant spray.
15. A panel of judges will determine the top three entries in both the "traditional" and "open" categories. The decision of the judges will be final. The "people's choice" will be determined by the total amount of tickets collected at your table from the public/people. Ticket collection containers will be given at sign-in. Verify your team number on the bottom.
16. Teams are encouraged but not required to name their chili and decorate their cooking area to reflect that name.
17. WARNING SIGN MUST BE POSTED IF PEANUTS OR PEANUT OIL IS USED.

JUDGING

Chili will be blind judged and scorecards will be based on the following six characteristics:

1. Texture- **The** texture of the meat shall not be tough or mushy.
2. Taste/Flavor- The chili should have good flavoring and chili pepper taste, but not too hot or too mild.
3. Consistency – **The** chili should be a smooth combination of meat and sauce, but not too thin or too thick.
4. Spice- **B**lending of spices and how well they have permeated the meat.
5. Aroma- **T**his will be a personal preference of the judge.
6. Color- **S**ubmitted chili should look appetizing.

PEOPLES CHOICE AWARD

“people’s choice chili” is judged only by the people. There are no other judges. The team that collects the most tickets from the public will be the winner.

Ticket drop containers will be provided with your sign-up package. Verify your team number on the bottom.

TIME SCHEDULE

10/22/21

7:00am - You may enter your booth area for set up and decoration only.

7:00pm - All competitors must be clear of the area.

10/23/21

7:00am - Check-in

- Food inspection

8:00am - Chili preparation may begin. NO COOKING

9:00am - official start of the cook off

- Cooking may begin

3:00pm - Chili turn-in

3:15pm - TURN-IN CLOSED!

3:30pm to 4:00pm Judging

4:30pm - Award Ceremony

5:00pm - Area all clear