

NOVEMBER 4, 2011 at Central Avenue by Veterans Park, Flagler Beach

# Chili Cook Off Rules



## General

- Various categories are established as guidelines to ensure fair competition. **You must be at least 18 years old.**
- Participants are responsible for supplying all ingredients, cooking devices, tables, coolers, tents, etc.
- All Participant areas must be self-supporting, ***no electricity will be provided.*** Coleman stoves ***are recommended.*** NO GENERATORS ALLOWED.

## Setup / Teardown

- Each Participant will be allocated a space of 10'x10'. Chili cooks are responsible for all their own equipment and supplies. Don't forget to bring stand supplies including a table, chairs and tent. Sanitary items such as gloves and water for washing utensils must be on site as well. Sampling cups, spoons and napkins will be provided by the CRA. Participants having special requirements for their stand/display or who will be arriving by special trucks etc. will need to contact Tom Gillin at 386-517-2031 at least two weeks before the event
- Vehicles will only be allowed into the cook off area to unload their materials. This will occur between 2 and 4 pm ONLY. Participants will then park in the parking lot adjacent to City Hall on South 2<sup>nd</sup> Street.
- Stands must be completely removed and your area must be completely free from garbage by 10:00 p.m.

## Chili

- Chili cannot be defined. Whatever you call CHILI we will call chili. Chili may or may not contain meat. Chili may or may not contain beans. Chili may be red, white or any other color. Only one recipe will be judged per team. Ingredients may be somewhat precooked or treated prior to the preparation period. Pre-cut raw ingredients are allowed, however, you **MUST FINISH COOKING THE CHILI DURING THE PREPARATION TIME.** The preparation period will begin immediately following the Participant Registration the day of the Chili-Cook-Off (approximately 3 pm.). All cooks must be registered. **You have 3 hours to finish cooking your chili.**
- Spectator sampling will begin **after** the judges have received their entries. Spectator chili sampling will be controlled by hand stamps. All cooks must check the stamped hand for each sample given. Separate and labeled samples for judging will be collected at 6:30 p.m. sharp via volunteers.
- Cooks are required to prepare 3-5 gallons. There is no maximum quantity each cook may prepare but remember that the public will be tasting as well.

## Judging / Awards

- Chili will be judged by the following criteria: Aroma, Appearance, Consistency and Taste. The winning Chili must rate well in all of these criteria.
- To ensure confidentiality and impartiality during the judging process, each participant will be assigned a number and will be given an official sample judging cup with their number on it.
- Chili Cook-off patrons will cast a vote to select the People's Choice award winning chili. All votes will be tallied at 8:00 PM and the winner announced during the chili awards. Chili cooks are encouraged to engage the cook-off patrons and encourage them to place a people's choice vote.
- The decisions of the judges are final. All entrants participate at their own risk. The City of Flagler Beach and the City of Flagler Beach CRA are not liable for losses or damages resulting from participation in this event. The sponsors reserve the right to change or modify these rules at any time. Any changes will be communicated to all entrants. The sponsors also reserve the right to disqualify any participant for violation of these rules.



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## **REGISTRATION**

Please fax or email this form to: 386.517-2048 or [tgillin@cityofflaglerbeach.com](mailto:tgillin@cityofflaglerbeach.com). Mail to PO Box 70, Flagler Beach, FL 32136

Name \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_ Email: \_\_\_\_\_

**REGISTRATIONS MUST BE IN BY NOVEMBER 2, 2011.**

