

2010 Montrose Waverly Chamber Craft and Community Fair 'Chili Challenge' Contest Rules

The 2010 Montrose Waverly Chamber Craft and Community Fair Chili Challenge will take place Saturday May 1st at the Craft and Community Fair being held at the Railroad Park in Waverly. The preparation area will be located at the East end of the Park across from the Waverly Village Hall. The provided booths will be 10'x10' spaces with 8' banquet tables, which will be provided for all contestants. This will be an outdoor event, and there will be no overhead shelter provided. Contestants may bring their own canopy if they wish. In the event of bad weather, the Craft and Community Fair, and the Chili Challenge will be relocated to the Waverly Elementary school.

This event is intended solely for fun competition, and for area 'chili chefs' to show off their talent (and chili)! The following are the general rules to be adhered to by all participants. Your abiding by these rules will help provide an entertaining and successful event. Chamber event coordinators will have the final say in all aspects of the Craft and Community Fair.

'Chili Challenge' Rules and Guidelines:

- 1) What ingredients are allowed in the Chili?

True chili is defined as any kind of meat, or combination of meats, cooked with chili peppers, various other spices and ingredients. Fillers and items not allowed are pastas, rice, or other grains. Exception for this competition: Canned and/or pre-cooked beans and tomato products may be used.

- 2) When can you set up your cooking area?

Set-up of your site may begin starting at 8:00am on Saturday May 1st. Site and ingredients inspection by the judges will begin at 8:30am and preparation may begin any time after your site and ingredients inspection has been completed. The ingredients of your entry may not be pre-cooked or mixed together prior to the preparation period, (Exceptions: canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth, and grinding or mixing of spices and meat.) Meat and ingredients must be kept in accepted safe food practices condition.

- 3) What is provided for heating and utensils?

Contestants are responsible for supplying their own heat source and all cooking utensils. Heat sources may consist of a gas burner, wood or charcoal burner or other **non-electric** heat source needed for the primary preparation, and serving of the chili. Any heat source utilized must be able to maintain a safe serving temperature: (State Guideline = 140 degrees F.) Electricity will not be available. Water will be provided to each booth for cleaning purposes.

- 4) How many cooks are allowed per booth?

Cooks are permitted to have a maximum of three assistants. No more than four people, including the cook will be allowed in a cooking area at any one time. Names of cook and assistants will be posted at each booth.

- 5) How much Chili will need to be prepared?

Each contestant (booth) must cook a minimum of five quarts of chili (be prepared to serve as many as 120-1.5 oz servings).

6) When will the judging take place, and when will the winners be announced?

Official Judging begins at 2 pm. The winners will be announced after the judging has been completed and tallied. This should occur around 3: 15 pm.

7) How will the judging work?

The chili will be judged by a panel of 4 judges, and there will also be a **Public vote which will contribute to the determination of the best chili.

Official Judges will utilize a scorecard ballot on which they will judge each chili based on the criteria of; aroma, color, consistency, taste, and aftertaste.

All judging samples of your chili will be presented to the official judges, and the public ‘judges’ with the designated tasting cups and spoons that will be provided. No sampling of chili is allowed directly from the cooking pot during serving times, only provided sampling cups can be used.

After the judges have completed the rounds of tasting, the scores will be compiled and the **top 3** entries will be determined and awarded cash prizes and trophies. An additional trophy will be awarded to the chili that wins the “Public” vote.

8) How much will the cash prizes be?

The 3 top chili entries will split the cash pot, which will be determined by the number of entries. The money will be divided as follows: 1st wins 60%, 2nd 25% & 3rd 15%. There will be no ties, the judging panel will determine a tie breaker if a tie occurs.

All contestants are responsible for cleanup and policing of their area, and removing all of their preparation items at the conclusion of the competition and judging (3:30 p.m.).

****The Public vote will be determined by the accumulation of the votes provided by those who are attending the event and have purchased a “Public Judging Kit” from the Chamber. This kit allows for them to sample the chili entries and to enter their vote for the contest. Each kit will consist of a tasting spoon, tasting cups, an official Public Judge button, and a judging ballot. Cost for a kit is \$5. Tasting and consumption of the chili will ONLY be allowed by those who have purchased a Judging kit.**