

## Chili Cook-Off Rules

**Entry Requirements:** This contest is free to enter. An Entry is considered to be a minimum of 1 gallon of Chili (enough for a 4 quart Slow Cooker). A 16 oz styrofoam container will be given to the Judging Panel for tasting, and the rest will be sold for public sampling. All proceeds go to EPMSA.

Space is limited. Please reserve your space by pre-registering via email to [epmsainfo@gmail.com](mailto:epmsainfo@gmail.com)

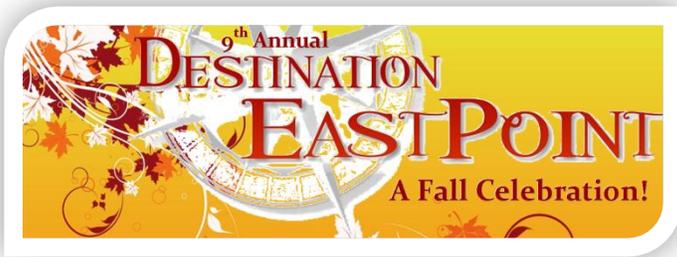
### **Rules:**

1. Chili must be cooked off site and prepared in a sanitary manner.
2. Chili must be made from scratch: cooking beginning with raw meats, vegetables and spices
  - a. Canned beans and tomatoes are allowed provided they do not include other Chili flavorings or spices.
  - b. Complete commercial chili mixes and canned chili are not permitted.
  - c. Beans, pasta, rice, etc are approved ingredients for this chili competition.
3. Please provide a 3x5 index card with ingredients listed and serving utensils. Tasting cups and sampling utensils will be provided.
4. A minimum of 1 gallon of chili (4 quart Slow Cooker) must be prepared for distribution to the judges and public.
5. One pint (16 oz.) of chili is required to submit for judging.
6. The chili submitted to judging should be the same chili served to the public or YOUR TEAM WILL BE DISQUALIFIED.
7. All entrants must be setup at the competition by 2:30 pm.

### **Prizes:**

1<sup>st</sup> Prize - \$200.<sup>00</sup>  
2<sup>nd</sup> Prize - \$100.<sup>00</sup>  
3<sup>rd</sup> Prize - \$ 50.<sup>00</sup>

People's Choice Award - Blue Ribbon

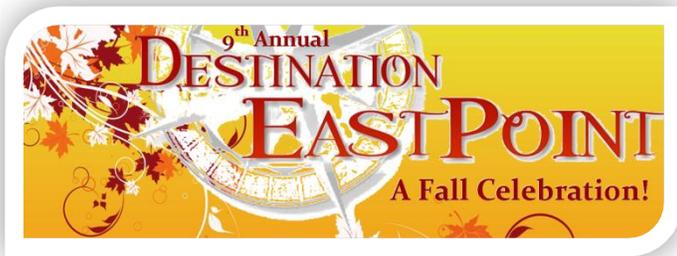


### Judging:

1. Judging will begin at 3:45pm
2. Judges will be drawn from some of the City's local dignitaries. There will be no less than three, and no more than five judges.
3. Judging will be based on a scale of 1-10 for a total of 30 points on the following criteria from the International Chili Society, without consultation with other judges:
  - a. **Flavor & aftertaste:** The chili should have good flavoring and chili pepper taste with the aftertaste not unpleasant.
  - b. **Texture & consistency:** The texture of the meat shall not be tough or mushy w/ a smooth combination of meat and gravy – not too thin or too thick.
  - c. **Appearance:** Color & aroma should be appetizing.
4. The Chili entries receiving the top 3 total numerical values will be considered 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners
  - a. In the case of a tie, the judges will judge those submissions again.
5. The Decision of the judges is final. Judges will not know contestant names.
6. Winners will be announced after the judging is complete.
7. Participants must be present during the contest and judging.

### Disposition of Chili:

1. A Public Tasting to determine the People's Choice Winner will occur throughout the contest and end after Judging.
  - a. Public Tasting will occur between 3pm and 4:30 pm
  - b. Festival Attendees wishing to sample Chilis will purchase a \$5 wristband
  - c. All proceeds from the Public Tasting will go to EPMSA.
  - d. Contestants are required to be onsite during Public Tasting and available to answer any questions attendees may have about their Chili.
  - e. A People's Choice Award will be presented to the entrant that receives the most recommendations from the Public Tasting.



Pictures from Last Year's Contest:



Activities/Attendees of Destination East Point may be photographed and/or videoed. These photographs and/or videos may be used by EPMSA as they determine. By attending this event or any other EPMSA event, you give permission for your likeness to be used as described above.