



2019 Superior Chili Fest Cook-Off Rules and Information

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GENERAL INFORMATION

The Town of Superior is inviting community members to participate in the Community Chili Cook-Off. Previously, the Town participated in the International Chili Society Cook-Off; however, in 2019, we will not be a part of that cook-off.

Participating cooks may compete in one or more categories, detailed below. Adult and youth cooks are welcome and each team must fill out a registration form, please click on this link: <https://forms.gle/4CHogi54UEHkujT17>.

Youth cooks must be 6-17 years of age and must prepare their chili with adult supervision, but not adult participation. Specifically, adults may help with knife work and prep, once cooking begins adults are there to supervise and assist with any safety concerns (e.g., moving heavy or hot items, etc.) Adults cannot taste the youth's chili, this is their time to shine and make their own cooking decisions. Youth cooks may have other youth ages 17 and under taste their chili.

There are two distinct Chili Competitions: People's Choice and Community Cook-Off. The People's Choice competition is for area restaurants and organizations serving the public (retirement community, school, etc.) and the winner will be determined by the public. The Community Cook-Off is for general community members who have a great chili recipe that they want to show off! The volunteer judges will determine the winners of the Community Competition. The People's Choice Competition will be held in a different area of the Chili Fest than the Community Chili Competition.

CHILI CATEGORIES

NOTE: 2019 Chili Fest is NOT an International Chili Society event.

Community Competition Categories in which winners are determined by community judges are:

- **Home-style Chili** is any kind of meat or combination of meats and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Beans are required.
- **Red Chili** is any kind of meat or combination of meats cooked with red chili peppers, various spices and other ingredients. Beans and pasta are not allowed.
- **Green Chili** is any kind of meat or combination of meats cooked with green chili peppers, various spices and other ingredients. Beans and pasta are not allowed.

***Note: Garnishes must not be used for any category during judging. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the



entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified. Garnishes however are allowed to be included in samples that are handed out to attendees!

PRIZES!

Community Competition Cooks in all three categories (Home-style Chili, Red Chili and Green Chili) will be awarded the following gift card prizes:

- 1st place: \$300
- 2nd place: \$200
- 3rd place: \$100
- Best Booth Theme & Décor: \$100

The People's Choice winner will receive a trophy and bragging rights!

INFORMATION FOR HOMESTYLE, RED & GREEN CHILI CONTESTANTS

Food Prep

No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be pre-cut or ground but MAY NOT be pre-cooked, treated, seasoned or marinated in any manner. All other ingredients must be prepared and/or chopped on-site during the preparation period.

What do cooks need to bring?

- The Town will provide an area for each contestant to cook; however, each contestant is responsible for **supplying all** cooking ingredients, supplies and utensils. We will provide a sanitary sink area for washing all produce before it is cut.
- Cooking stove & fuel ("Coleman-type" propane or white gas). No open flames and no wood- or coal-fired cooking are permitted.
- All cooking supplies including, but not limited to: ingredients, cooking pot, cutting board, knife, water, thermometer (to ensure proper cooking temp is being reached), cooler with ice (for meat and liquid refreshments), paper towels, spoons, can opener.
- The Town strongly encourages cook preparedness with a fire extinguisher and washing station.
- Table and chairs – for cooking and sitting, cooks are provided generally a 10' x 10' space.
- Canopy or "EZ-up" - something to keep the sun / and or rain off your head, and out of your chili.
- Decorations are allowed and encouraged (see Prizes above)!



- 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 Cook-off.
- Town will provide taster cups and spoons for attendees, please use provided ladles for samples, one 4 oz taste per guest.

Chili contestants will receive:

- 2 free Chili Fest T-shirts, 2 beers (for contestants 21 and older) Contestants under 21 will receive 2 free root beers

It's time to cook!

- A representative of the cook-off will conduct a contestant's meeting prior to the start of the competition-cooking period. At this meeting, instructions are given and questions answered.
- The cooking period for each category will depend on the number of categories offered at each event. The typical cooking period is 3 hours. The exact ending time of each cooking period will be the TURN IN time shown on the Chili Contest Event Schedule.
- Cooking during the entire cooking period is at the sole discretion of the contestant.
- For each category a contestant competes in, they must cook a minimum of 32 oz. to be submitted for judging.
- Providing 5 gallons of sampling chili is highly encouraged and will give cooks priority over others entering contests.
- The event organizer has the right to disqualify any contestant who does not prepare the required quantity of chili.

INFORMATION FOR PEOPLE'S CHOICE CONTESTANTS

- People's Choice Competition follows the same ingredient rules as Home-style described above. The use of beans is required.
- People's Choice cooks must prepare 30 gallons of chili to serve to attendees.
- Town will provide taster cups and spoons for attendees, please use provided ladles for samples, one 4 oz taste per guest.
- The event organizer has the right to disqualify any contestant who does not prepare the required quantity of chili.

DETERMINING THE WINNERS!

People's Choice

- The chili that receives the highest number of votes by the public will win.

All other categories:

- Each cook will be assigned a contestant number and given one 32-ounce judging cup per category prior to the start of the cooking period. Each cup will have their contestant number marked on the bottom.



- It is the contestant's responsibility to verify that the number on the bottom of their cup(s) is the same as their assigned contestant number.
- Each cook is responsible for delivering their cup(s) to the judging area at the end of each cooking period. Each cup must be filled to the bottom of the rim. Sharing or splitting chili for judging with another contestant will result in suspension from this contest for a minimum of one year.
- Cook-off judges will choose their top three, per category, using the judging criteria below. Place levels and prizes will be awarded for 1st, 2nd and 3rd places as well as a booth decoration prize.

JUDGES WILL BE LOOKING FOR

- Color -- Does the chili look appetizing? Does it look bright and colorful or dull and bland?
- Aroma -- Does it smell good? Does the aroma make you want to dig in?
- Consistency -- How is the meat-to-sauce ratio? It shouldn't be runny, mushy or overly thick.
- Taste -- How is the flavor? Do the ingredients blend well, or is one too overpowering? Does the first bite make you want another one?
- Aftertaste -- Once you swallow, is there a spicy taste ("bite") that stays on your tongue? Is it pleasant?

Use a clean spoon for each chili taste, cleanse palates between tastes, write down responses immediately after each taste (not after tasting all of the entries), never try to match entry numbers to contestants, and keep your choices to themselves. Do not pick-up chili cups. Judges should not chat with one another during the judging period.

COOKS & VENDOR PARKING

Due to construction on Coalton Rd., the road will be closed to the public and parking will be available for cooks and vendors on Rock Creek Pkwy. between 88th and Coalton Rd. Also, a shuttle to the event will run from the lot on the corner of McCaslin Blvd. and Coalton Rd.



TOWN OF SUPERIOR'S 2019 CHILI COOK-OFF EVENT SCHEDULE

10:00 AM COOKS SET UP, PREP AND COOK TIME BEGINS FOR ALL DIVISIONS

10:30 - 10:45 AM COOKS MEETING WITH HEAD JUDGE

2:00 PM PEOPLE'S CHOICE CHILI COMPETITION & TOWN CHILI READY TO SERVE

2:00 COMMUNITY **HOMESTYLE CHILI** TURN IN AT JUDGES TENT & READY TO SERVE

3:00 PM COMMUNITY **CHILI VERDE** TURN IN AT JUDGES TENT & READY TO SERVE

4:00 PM COMMUNITY **RED CHILI** TURN IN AT JUDGES TENT & READY TO SERVE

5:00 PM PEOPLE'S CHOICE BALLOT TURN IN AT JUDGES TENT

6:00 PM WINNERS ANNOUNCED FOR ALL CATEGORIES AT STAGE
JUDGES SHEETS WILL BE POSTED (AFTER ANNOUNCEMENTS) SO
CONTESTANTS CAN SEE THE JUDGES COMMENTS IN THE JUDGES TENT

NOTE: PEOPLE'S CHOICE – EVENT ATTENDEES JUDGE THIS CATEGORY DURING THE EVENT, BALLOT BOX LOCATED IN COMPETITION AREA