

Smoke on the Water
(Presented by Washington Noon Rotary)



Chili Cook-Off
October 21st, 2017

CHILI COOK-OFF RULES and GUIDELINES

1. ENTRY FEES and PRIZES

Entry Fees:

- One chili - \$25 or Two chili's (same team) - \$40

All entries must be received by October 16th, 2017

Cash prizes and trophies will be awarded for 1st, 2nd and 3rd places.

- 1st place - \$500.00 cash and trophy
- 2nd place - \$300.00 cash and trophy
- 3rd place - \$100.00 cash and trophy

The decision of the cook-off panel of judges is final.

2. SCHEDULE FOR CHILI COOK-OFF REGISTRATION, SETUP AND JUDGING

Each contestant must check in at the Chili Cook-Off tent located in the Chamber of Commerce Parking lot.

- 9 a.m. - Registration and Setup
- 9:30 a.m. Chili Cooks Meeting
- 10:00 a.m. - Judging Begins followed by serving

NOTE: DUE TO LIMITED SITE ACCESS AND SAFETY CONSIDERATIONS, WE ASK YOU TO PLAN ON STAYING AT THE EVENT UNTIL AT LEAST 2 P.M.

3. CHILI COOKING RULES

The Smoke of the Water Chili Cook-Off is not sanctioned or sponsored by the Chili Appreciation Society International (CASI) or any other chili cook-off organization.

The Washington Noon Rotary reserves the right to make additional rules as the situation warrants. Rules are at the discretion of the Washington Noon Rotary and are subject to change prior to registration on day of event. . The Smoke on the Water Chili Cook-Off will not be canceled due to bad weather; therefore, no refunds will be made due to inclement weather.

a. LOCATION, EQUIPMENT AND SUPPLIES – Cooks are expected to provide their own equipment for keeping the chili warm (crock pots) and serving utensils. Tables, tasting cups, napkins and spoons will be provided to the cooks by the WNR.

Each cook is expected to utilize safe and clean serving procedures.

b. CHILI WILL BE COOKED OFF SITE – Chili must be prepared before the event and transported to the Smoke on the Water Chili Cook-Off site in an electric crockpot. Contestants are required to make a minimum of three (3) gallons of chili. This is important so that we will have enough for paying customers. You will be required to keep your chili warm. Electricity will be provided to you (please bring a 50 ft. heavy duty extension cord).

c. ALLOWABLE INGREDIENTS – Chili is defined many different ways. Some of the ingredients such as spices, chili pepper, and beans are to the cooks' preference. Commercial chili powder is permissible, however complete commercial chili mixes (“just add meat” mixes that contain pre-measured spices) are NOT permitted. No condiments/toppings (i.e. cheese, sour cream, scallions, onions, etc.) will be allowed on chilies to be judged. Entrants may serve condiments/toppings with their chili served to the public.

d. SANITATION – Cooks are to prepare and cook chili in as sanitary a manner as possible. Please refer to the Beaufort County Health Department guidelines for more information.

e. ONE CHILI PER ENTRY – Each head cook is responsible for preparing one pot of chili that he/she intends to be judged and turning in one judging cup from that pot. A Rotary provided judge assistant will collect the judging sample prior to chili sales. The judging sample will be randomly numbered by the judge assistant and delivered to the judges by the judge assistant. Cooks are required to prepare at least 3 gallons of chili for the cook-off.

f. CHILI TURN-IN – Chili that is being donated but not in the competition will be turned in at the place and time designated by the chili coordinator.

g. JUDGING CRITERIA – There are a few general attributes or characteristics of chili that each chili judge will be evaluating. Scores will be computed for each entry that takes into consideration the four criteria for scoring chili:

- **Aroma** - Chili should smell good. This also indicates what is in store when you taste it.

- **Consistency** - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.
- **Taste** - Taste, above all else is the most important factor. The taste should consist of the combination of the meat, peppers, spices, etc, with no particular ingredient being dominant, but rather a blend of the flavors.
- **Aftertaste** – Bite or aftertaste is the heat created by the various types of chili peppers and chili spices. Chili should leave a pleasant aftertaste.

4. PENALTIES

Failure to comply with cook-off rules is subject to disqualification of that entry. The decision of the official(s) is final. In the case of disqualification, the official monitoring the cook-off must immediately notify the head cook and give a reason for the disqualification.

5. EVENT POLICIES

- Only purchased food and drinks allowed
- NO alcoholic beverages
- Pets and Coolers not permitted
- NO refunds

6. PROCEEDS

All funds received from chili sold will be contributed to the Washington Noon Rotary - Smoke on the Water general fund. Proceeds are for the benefit of Washington Noon Rotary community projects and charities. Distribution of proceeds will be at the sole discretion of its Board of Directors.

QUESTIONS: Call Randy Woodson at 252-414-2212

THANK YOU!

For being a part of Rotary's Smoke on the Water Chili Cook-Off!!!!

Smoke on the Water
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Chili Cook-Off
October 22nd 2016

Entry Form

Place: Stewart Parkway at Respass Street
Time: Setup 9 a.m. – Judging 10:00 a.m.
Entry Deadline: Monday, October 17th, 2016
Entry Fees: 1 Chili \$25; 2 Chili entries by same team \$40
Bring 50' heavy duty extension cord.

Payable: Checks payable to **Washington Noon Rotary – SOTW Chili Cook-Off**
Include fees with application. (Fees for emailed applications must be received within 5 days of application being submitted.)

Team/Organization Name: _____

Head Cook's Name: _____

Address: _____

Phone #: _____ Email: _____

#People on Team: ____ Paid: \$ ____ Ck. #: ____ Electricity : Y ____ N ____

Prizes awarded to the top 3 entries – (See Rules & Guidelines)

Applications may be mailed to:

Smoke on the Water
Chili Cook-Off
c/o Washington Noon Rotary
PO BOX 86
Washington, NC 27889