

SPRING FLING 2012 CHILI COOK-OFF RULES & REGULATIONS

1. Traditional Chili (as defined by the International Chili Society & this contest) is any kind of meat or combination of meats cooked with chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden.
2. 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 treated, pre-cut or ground. MEAT MAY NOT BE PRE-COOKED. All other ingredients must be chopped or prepared during the preparation period.
3. The Community Center grounds will open to contestants at 8 am for set-up. A representative of the Trinity Peninsula Chamber of Commerce will conduct a contestant's meeting at 9 am to give final instructions and answer questions. Coolers will be inspected at that time. ATTENDANCE IS MANDATORY FOR ALL CONTESTANTS. Cooking may begin at 10 am.
4. Contestants are responsible for supplying all of their own cooking utensils, tables, etc. The sponsors of the cook-off will provide an area for each contestant with electricity available. Propane cooking is also allowed.
5. Each contestant must cook a minimum of two quarts of competition chili prepared in one pot, which will be submitted for judging.
6. Contestants must prepare a minimum of 1 gallon of People's Choice Chili for sampling by the public. (The more people who have a chance to sample your chili, the more chances you have to win the trophy!) Peoples Choice Chili may have additional ingredients such as beans or pasta. Public tasting will begin at 1 pm.
7. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and be given an official judging cup. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible to deliver their cup, which must be filled to the bottom of the cup's rim, to the judging area no sooner than 1 pm and no later than 2 pm.
8. Judges will vote for the chili they like best based on the following major considerations: good flavor, texture of the meat, consistency, blend of spices, aroma, and color.
9. Contestants are encouraged to decorate their cooking area (and themselves!) for competition for the Showmanship Trophy.
10. The decisions of the Chief Judge shall be final.