

APFD3 Chili Cook-Off 2015

Entry Form

Team Name: _____

Team Captain: _____

Chili Recipe Name: _____

Address: _____

Phone: _____

E-mail address: _____

Spiciness Rating: 1 – 5 (1=Nothing to it – 5= Nuclear Melt down) _____

I have read and understand the cook-off rules. I agree that our team will be responsible for its set up and cleanup of assigned area.

Team Captain Signature: _____ **Date:** _____

You can bring your entry form the day of the event or mail it to:

**APFD3
P.O. Box 201
Grant, LA 70644**

If you mail your entry form, it must be received by 11/13/15

APFD3 Chili Cook-Off 2015
Official Rules and Regulations

The purposes of this event is to collect items for food baskets, promote good-will with the public and encourage a good working relationship between all branches of Emergency Services. (With a little friendly rivalry!)

The following rules are to be adhered to by all cook-off chair people, cooks, judges and/or assistants:

Entry Fee: \$10.00 per entry. (All profits from event goes toward food baskets for less fortunate families in the community)

All members of the public are asked, but not required, to bring a non-perishable food item or make a small donation to be used in putting together the food baskets.

Contest to begin at 9:00AM with judging to begin at Noon. Contestants must have their submission at the Judging table on or before Noon.

1. Chili, defined for this contest, is anything goes. If you call it chili, we call it chili.
2. This contest is open to any group or individual wishing to participate that is a member of any emergency services group such as Fire Department, Law Enforcement agency, Ambulance service, etc. and may be assisted by others from that agency, another agency or by their immediate family. Immediate family is defined as Wife, Husband, Child, Parent, Brother or Sister.
3. All ingredients must be prepared on site the day of contest during the allotted time of three (3) hours with the exception of your choice of meat. Meat can be cooked onsite or pre-cooked in the event of it being smoked, slow-cooked, or rotisserie (home cooked or store purchased). Store purchased pre-cooked meats must be in the original packaging from the place purchased until start of contest at 9:00AM.
4. Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of its proper temperature for serving including gas/wood grills, gas burners, electric skillets, roasters, slow cookers, etc. Prior to 9:00 a.m., cooks may test their stoves and begin on-site preparation of canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, canned beans, broth, grinding and/or mixing of spices, chopping, slicing and peeling. *Spoons and cups for use in contest submission and serving chili to the general public will be provided.* **Bring your own extension cord if you need one.** We will have a limited number of tables available but to be safe if you have a table you can bring please do so.

5. Each contestant is asked to cook a minimum of four (4) quarts of competition chili. Contestants are permitted to prepare only one (1) pot of *competition* chili, which will be submitted for judging. Any additional chili (Other than that which is submitted) will be for public consumption free of charge.

6. Each contestant will be assigned a “contestants number” by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestants’ number assigned to them by the Chief Scorekeeper. At the option of the Chief Judge, each contestant may be required to cover their number on the bottom of the container with non-transparent tape prior to giving their bowl to the collector or delivering it to the judging area.

7. The decision of the judges is final. Judging will be based on score cards which are numbered. People’s Choice score will be based on spectators judging cards at each station and tallied by the chief scorekeeper.

8. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area to a designated disposal area.

9. All contestants must be prepared to taste their chili prior to and in front of the judges.

Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following five characteristics:

1. Flavor
2. Consistency
3. Spice and taste
4. Aroma
5. Color

Two trophies to be awarded: one first place determined by the Judges and one first place for people’s choice. In case of a tie, the deciding vote will be cast by the Chief Score Keeper.

APFD3 will be selling drinks, hotdogs, chips, etc. at this event with all profits including entry fees going toward food baskets for less fortunate families in the community.