



Springdale Moose Lodge 877
Chili Cook Off
Saturday September 7, 2024

Rules and Regulations

1. Teams and Times

- a. Teams may have no more than 5 members, including one team captain. The captain will be the liaison between the Judges and the team. Entry fees can be paid in advance or on the day of the event.
- b. Set-up starts at 9:00 a.m. on Saturday of the Cook-Off, fire up & start cooking at 9:00a.m.
Check-in 9:00 a.m. – 10:00 a.m
- c. Judging will begin at 2:00 p.m.
- d. The winners are announced at 4:00 p.m.

2. Location

- a. Cooking will take place in the front smoking area of the Springdale Moose Lodge.

3. Entry Fees

- a. Chili Judging - \$25/team
- b. Anything But Chili - \$15/team
- c. Dessert - \$10/team
- d. Top Chili Dog – Must be entered in all categories

4. Preparation and Cooking

- a. All chili must be cooked **ON SITE** the day of the cook-off, **FROM SCRATCH, NO PRE-COOKING.** All chili must be prepared out in the open, no cooking in motor homes, etc.
 - i. From Scratch is defined as starting with raw meat. No marinating is allowed.
 - ii. Commercial chili mixes are permitted.
 - iii. Thickeners such as cornmeal, flour, etc. are permissible.
- b. Meat will be inspected prior to cooking.
 - i. Meat **MUST** be USDA inspected and in the original packaging upon inspection. No wild game meat that hasn't been USDA inspected can be used.
 1. If not in the original packaging, the meat will be considered unusable.
- c. Pre-chopping of vegetables is allowed.
- d. Teams must prepare and cook chili in as sanitary a manner as possible. Teams must provide all cooking and serving utensils, limited electricity will be available. Any chairs, coolers, tent, tables, paper towels or other cooking accessories must also be provided by the teams.
- e. Each team captain is responsible for **preparing one pot of chili** that he/she intends to be judged. Only one judging cup may be turned in from that pot. In addition, each team must prepare approximately **1 gallon of chili** to help feed the crowd.
- f. At no time should you leave cooking chili unattended.

5. Rules and regulations: There will be THREE categories that a team can enter:
CHILI, defined as ANY kind of meat or combination of meats cooked with various spices and other ingredients, with the exception of **PASTA** which is strictly forbidden. Beans will be allowed. No garnish is allowed. This will include red chili, green chili, and white chili.
ANYTHING BUT CHILI, the LOOK WHAT I CAN MAKE WITH CHILI POWDER category. This item must include chili powder in the ingredients. Put on your creative hats and lets see what else chili powder is good for... desserts, cocktails, side dishes, main courses, etc.
DESSERT – Round out the meal with a tasty dessert.
6. Judging Preparation
- During check-in teams will be assigned a numbered judging cup.
 - Turn-in time of 2:00 pm will be recognized. Cups turned in after that time will **NOT** be accepted for judging.
 - Cups will be completely filled with chili, no garnishments, etc. for the judges tasting.
 - All chili cooks may be required to eat a spoonful of their own chili from their judging cup before turning it in for judging. Refusal to taste your chili will result in disqualification.
7. Judging
- Chili Judging Criteria: Judges will score the chili based on the following major considerations and the chili with the highest score will be the winner:
 - PRESENTATION:** Chili must have a good ratio between sauce and meat. It should not be dry, watery, lumpy, grainy, or greasy.
 - AROMA:** Chili should smell good indicating what's in store when you taste it.
 - COLOR:** Chili should look appetizing; reddish brown is generally accepted as good.
 - FLAVOR:** Taste should consist of the combination of the meat, spices, etc. with no particular ingredient being dominant.
 - AFTERTASTE / BITE:** The aftertaste or bite is the heat created by the various types of spices or peppers.
 - Anything But Judging Criteria: Judging is scored based on originality, flavor, and presentation with the highest score as the winner.
 - Dessert Judging Criteria: Judging will be scored based on originality, flavor, and presentation with the highest score as the winner.
 - The Top Chili Dog Criteria: The team with the highest combined score in all 3 categories will be named the Top Chili Dog.
 - Judging will be performed by local police and firefighters and the decision of the judges is final.
8. Prizes:
- Trophies will be awarded for each category and a Top Chili Dog who will also have bragging rights for the next year.