

ROUGH AND READY OFFICIAL CHILI COOK-OFF RULES AND APPLICATION

Cooking Teams:

Max. size of booth 10' wide x 12' deep. Set up location will be assigned. No more than five people per team. Teams must furnish own ingredients, equipment, tables, coverings, heat source and fuel. Space is the only thing provided by the Chamber. Teams are encouraged to decorate booths with identifying banners or other appropriate decorations.

Ingredients:

Use your own favorite recipe, with or without meat, with or without beans. Meat may be beef, pork, lamb, bison, chicken or turkey (no wild meats). Veggie (meatless) chili is okay. Beans are encouraged, but not mandatory. Pre-cooked beans are okay. Ingredients may be cut, shredded or ground to any size. No rice or macaroni. No MSG. *If peanuts or peanut oil is used, a warning sign must be displayed.*

Quantity:

A single batch of chili totaling at least 2 gallons (256 ounces) is required. 10 oz. will be drawn for Judge's tasting. The remainder will be used for People's Choice tasting.

Process:

Tasting Kits will be sold by the Chamber, consisting of one 2 ounce sample cup, spoon, napkin, tickets for 6 tastings (subject to change) and one People's Choice ballot. People's Choice ballot containers will be provided to each competitor by the Chamber. When tasting period begins, tasters will provide one ticket to the competitor in exchange for one filling of the sample cup. Following tasting, tasters will be asked to submit their People's Choice ballot at their favorite chili booth. Community organizations will be selling chili as a fundraiser, so *we ask that competitors not sell their chili to the public.*

Schedule:

7AM Start Booth Set-up

8AM Start ingredient cutting and preparation

9AM Start cooking. Beans may be pre-cooked off-site.

1PM All Cookers fill judging containers and deliver to Judges

1PM All booths open for tasting at the same time. No early samples, please.

2PM Judging results and Awards Ceremony on stage

Judging Criteria:

Total of all Judges' points from two criteria determines winners.

- 1. *Chili spice:* extremely bland or spicy, a bit too bland or spicy, okay, better and best (1 to 5 points).
- 2. **Overall culinary result:** very poor, poor, average, delicious and best (1 to 5 points).

Each judge must choose a single team to which he awards both of his 5-point "best" ratings. Ties will be resolved by drawing numbers from a hat.

Prizes:

Judged Best Chili	\$500
Judged 2nd Best Chili	\$250
People's Choice Ballot Winner	\$250

Questions may be addressed to the Rough and Ready Chamber of Commerce at 530-797-6729, via mail at P.O. Box 801, Rough and Ready, CA 95975 or via email at info@RoughandReadyChamber.com

"CHILI COOK-OFF REGISTRATION"

ROUGH AND READY ANNUAL CHILI COOK-OFF

Return this form along with a twenty dollars (\$20.00) "good faith" performance deposit. Your deposit will be returned on the day of the Cook-Off, if you have registered at least TEN (10) DAYS in advance and perform in accordance with the official rules.

Advance registration allows us to assign and confirm the booth locations. You will be notified within seven (7) days, if your registration is confirmed.

In the event we run out of space, you will be notified and your deposit will be refunded immediately.

If space remains available during the 10 days prior to the Cook-Off, late registrations will be accepted for a twenty dollars (\$20.00) **non-refundable** fee.

NAME:		
ADDRESS:		
CITY:	STATE:ZIP:	
TELEPHONE:	DATE:	
TEAM NAME:		
EMAIL:		

MEMORANDUM OF AGREEMENT:

I certify that I have received a copy of the official rules and that I agree to abide by them. I understand that a violation may disqualify my team from the competition and any awards.

TEAM LEADER - SIGNATURE:_____

TEAM LEADER - PRINT NAME: _____

Send this form to: ROUGH AND READY CHAMBER OF COMMERCE P O Box 801, Rough And Ready, CA 95975 ATTN: Chili Cook-Off