

MAPLE FESTIVAL CHILI COOK OFF GUIDELINES

WHAT TO BRING:

- COOKING STOVE & FUEL (PROPANE OR COLEMAN TYPE)
- COOKING POT, UTENSILS, PAPER TOWELS, MATCHES & CAN OPENER
INGREDIENTS FOR CHILI
- TABLE & CHAIRS (APPROX. 10FT. X 10FT. AREA PROVIDED)
- ITEMS FOR DECORATING AREA IF DESIRED

JUDGING CRITERIA:

- CHILI WILL BE BLIND JUDGED, BY A PANEL OF JUDGES BASED ON THE FOLLOWING CRITERIA:
 - AROMA- CHILI SHOULD SMELL APPETIZING
 - CONSISTENCY- CHILI SHOULD BE A SMOOTH COMBINATION
 - RED COLOR- CHILI SHOULD LOOK APPETIZING
 - TASTE- CHILI SHOULD TASTE GOOD
 - AFTERTASTE- CHILI SHOULD LEAVE A PLEASANT TASTE
- PEOPLE'S CHOICE FOR FAVORITE CHILI

BASIC CHILI COOKING RULES:

- ALL CHILI WILL BE COOKED ON SITE THE DAY OF THE COOK OFF
- CHILI MUST BE PREPARED FROM SCRATCH, NO COMMERCIAL MIXES
- OPEN CLASS, ANY INGREDIENTS
- PREPARED IN A SANITARY MANNER, MUST BE WILLING TO SAMPLE YOUR OWN CHILI
- ALL CHILI WILL BE COOKED IN THE OPEN (NO TENTS OR OR CAMPERS)
- MINIMUM OF 3 GALLONS MUST BE COOKED
- ONLY ONE JUDGING CUP PER CHILI POT CAN BE SUBMITTED FOR JUDGING
 - HEAD COOK FOR EACH TEAM MUST OBTAIN & SECURE SAMPLE CUP FOR JUDGING. HE MUST RETAIN THE MATCHING NUMBER FOR JUDGING CUP FOR VERIFICATION TO CLAIM A PRIZE FOR WINNING CHILI.
 - EACH COOK WILL BRING THEIR JUDGING CUP TO THE DESIGNATED JUDGING AREA AT THE SET TIME FOR JUDGING

WHAT WILL BE PROVIDED:

- SAMPLE CUPS & SPOONS
- TRASH RECEPTACLES
- PALATE CLEANSERS (CHEESE, CRACKERS & GRAPES)
- NAPKINS

PRIZES:

- **BEST CHILI**
FIRST PLACE \$ 150
SECOND PLACE \$ 75
- **PEOPLE'S CHOICE** -FIRST PLACE GIFT CERTIFICATE

**MOST IMPORTANT
COME OUT & HAVE GOOD TIME!**