

CHILI COOK OFF



RULES

1. Teams must file and Entry Form with a \$25 check to the Cripple Creek District Museum Chili Cookoff to reserve a spot by **1 September 2016**. If arrangements are made for a late entry, the fee will increase to \$35.
2. The cookoff site will open at 6 a.m. for registration and setup. A mandatory team meeting with cookoff officials will be at 6:45 a.m. to review the rules. The competition chili cookoff begins at 7 a.m. Teams will begin serving chili to judges at noon, so don't be late.
3. Teams will be assigned a 10' x 10' preparation area. If you need more room, it will double your entry fee, and you'll get a 10' x 20' area.
4. All teams must consist of at least two people, maximum of 3.
5. Each team is responsible for all cooking utensils, tables, chairs, cooking ingredients, set up and clean up. A tent or overhead covering of some sort is required.
6. Each team must supply all cooking equipment: Propane camp stove, grills, butane stove, etc. (No electrical outlets will be available, but water will be.) **ALL TEAMS MUST HAVE A FIRE EXTINGUISHER ON SITE AT ALL TIMES.**
7. **NO** chili can be pre-cooked or prepared prior to competition. **ALL** food preparation including meat, cutting of vegetables, etc., must be done on-site in a sanitary manner. **DISPOSABLE GLOVES MUST BE WORN WHILE PREPARING FOOD. BE SURE TO HAVE SEVERAL PAIR SO THAT YOU CAN USE DIFFERENT ONES FOR MEAT AND FOR VEGETABLES.** A handwashing station will be available with water, antibacterial soap, and paper towels, in compliance with the Teller County Environmental Health Department.
8. **ALL** ingredients must come from approved food sources, so it's absolutely safe for public consumption (**NO** roadkill). For questions, please contact the Teller County Health Department at 719-687-6416.
9. Chili powder and other spices are fine to use, but complete commercial chili mixes are not permitted. Thickeners such as corn meal, masa, or flour are allowed, as well as canned tomatoes, chipoltes, and beans. Obviously, no canned chili is allowed.
10. Each team must prepare **AT LEAST 5** gallons of chili. You may provide up to 10 gallons. The public will be voting for the People's Choice award, and the more chili you have, the better your chances of winning.

11. Each contestant will be assigned a contestant number by the chief scorekeeper and given a Styrofoam cup with lid for their chili. An official of the cookoff will deliver the chili entries to the judges for a blind taste test.
12. The winner will be announced around 1 p.m. The decision of the judges is final. The winning team will be presented with their bragging rights prize.
13. Each team will donate its chili to the Cripple Creek Museum Chili Cookoff for consumption and sale that day. Each team is expected to dispense their chili to the public by 12:30, or at the discretion of the cookoff officials. Tasting cups, spoons, and tickets will be provided by the Museum.
14. The public will purchase tickets to taste each contestant's chili in order to vote for their favorite. The People's Choice award will be announced at 2 p.m., or earlier if contestants run out of chili. The team with the most tickets wins. It's up to you to entice them to try your chili and cast their vote for you. The more chili you have, the more votes you can get – but a **MINIMUM** of 5 gallons is required. Remember, the more chili you prepare, the better your chances of winning.
15. Remember, please, that the donkeys **CANNOT** eat people food, so please discourage anyone from feeding them the chili.

Anyone not following these chili cookoff requirements, rules, and regulations will be disqualified and will forfeit their entry fee.

HAVE A GREAT TIME!