

Marion County Winter Carnival

Junior Chili Cook-off Rules

General

Various categories are established to ensure fair competition

Participants are responsible for supplying all ingredients, cooking devices, tables, coolers, tents, chairs, etc.

All participants' areas must be self-supporting, no electricity is provided.

Above all, this event is being held to provide the community with a chance to have some inexpensive FUN. This applies to the public, to the contestants and the organizers.

Set/up Teardown

Each participant will be allocated a space of 10x10. Chili cooks are responsible for their own equipment and supplies. Don't forget to bring supplies including tables, chairs, tent, and decorations. Sanitary items such as gloves and water for washing utensils must be on site as well. Sampling cups, spoons and napkins will be provided by Marion County Winter Carnival.

All Participants areas must be self-supporting, no electricity will be provided. Camp stoves, canned heat, gas grill, or gas fryer and Coleman stoves are recommended. Don't forget ladles and other serving utensils.

Chili

Chili cannot be defined. Whatever you call Chili we call chili. Chili may or may not contain meat. Chili may or may not contain beans. Chili may be red, white, or any other color.

Your recipe is yours however please list all meats in your chili on an index card. Also please include any high allergen ingredients or special ingredients and notate if your chili is considered hot or spicy.

Competition Chili: Competition chili must be prepared entirely on site. One gallon must be prepared at the event. This is for the Competition Chili category. The preparation period will begin at 9 AM. judge's samples will be picked up at 3 pm.

No ingredient may be pre-cooked in any way prior to the official commencement of the cook off.

Vegetables may be pre-cut but not pre-cooked. Meats may not be cooked or seasoned in any way prior to the official start of the competition. Spices and spice blends are permitted as well as canned tomatoes and bottled sauces. Pepper sauce, beverages, broth, the grinding or mixing of spices may be prepared prior to the start time. This is only for the one gallon being judged. The Carnival will provide the cup that must be submitted for judging. The remainder of the gallon should be provided for sampling by the guests in the sampling cups provided by the carnival.

People's Choice Chili:

People's Choice Chili can be prepared in advance. Each contestant must cook a minimum of 5 gallons of sample chili. It is suggested to prepare more than 5 gallons, in previous years contestants ran out of Chili and diminished their chances for People's Choice Awards.

Spectator sampling will begin at 11 AM. Spectator chili sampling will be controlled by wrist bands. Please check for the band before issuing samples.

Judging/Awards

Chili will be judged by the following criteria: Aroma, Appearance, Consistency, and Taste. The winning Chili must rate well in all of these criteria.

Judging will be for "Best of Show" (all entries are judged in this category)

All entries will also be entered into one of the following categories "Best Business", "Best Club / Church / Organization", " Best Individual", "Best Restaurant" , "Best Bank" .

To ensure confidentiality and impartiality during the judging process, each participant will be assigned a number and will be given an official sample judging cup with their number on it.

Chili Cook Off patrons will cast a vote to select the People's Choice award winning chili. All votes will be tallied at 3:00. The winners will be announced during the Chili Awards at 4:30pm. Chili teams are encouraged to engage the patrons and encourage them to place a people's choice vote. People's Choice awards are: "Best Chili", "Best Booth. This will be determined by the number of tickets in canisters to be provided by each vendor.