

The Rules and Regulations for cooks at the Cherry Blossom Chili Cook-off are as follows:

1. You must be at least 18 years old to cook/register. **There will be a \$15 entry fee for each registered team.** You must register your team to be eligible to win any of the prizes. You may choose to not enter all the categories.
 - Judge's choice – A home-style chili based on the criteria listed below. This chili must be cook all on site, **NO PRECOOKED INGREDIENTS ALLOWED.** At least two quarts of chili must be made.
 - People's Choice – Could be a Homestyle or non-traditional chili. **THIS CHILI IS ALLOWED TO BE PRECOOKED AND BROUGHT TO YOUR SITE.** There is no minimum requirement but the more you cook the more people you can serve.
 - Best Booth- Be creative and have fun. Contestants may request extra space if available. Please no lewd or offensive decorations.
2. Home style Chili is defined as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices.
3. No **JUDGES CHOICE** ingredient may be pre-cooked in any way prior to the commencement of the official cook off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground.
4. The cooking period will be a minimum of 2 hours and a maximum of 4 hours. The exact starting time will be after the cooks meeting at 9am and ending of the cooking period is to be announced at 1pm. Cooking during entire cooking period is at the sole discretion of the contestant. Precooked Chili may be served immediately following the cooks meeting.
5. A representative of the sponsoring organization shall conduct a contestant's meeting, at which time final instructions are to be given and questions answered at 9am the day of the cook off.
6. Contestants are responsible for supplying all of their own cooking utensils, tables, tent, etc. and should be prepared to provide a fire extinguisher and washing station, as they may be required by the sponsoring organization. The sponsors of the cook off will only 12'x12' provide an area for each contestant.

Propane fueled equipment is highly recommended! Limited electrical outlets are available upon request but contestants are required to provide their own extension cords and adaptors. Absolutely NO Generators.
7. Each contestant must cook a minimum of two quarts of competition chili prepared in one pot which will be submitted for judging. Sharing or splitting Chili for judging with another contestant for the purpose of increasing the number of entries will result in suspension.

8. People's Choice Chili will be decided by whichever contestant has the most monetary donations at their booth by the end of the competition. A donation jar must be supplied by the contestant. People will purchase a sample cup for \$1 at entrance to Veterans Park which allows them one free sample. Any further samples may be given for a monetary donation at the contestant's booth at the contestant's discretion.

9. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and given an official 32 oz. judging cup. In order for a cook to receive the judging cup for their specific contest, they must sign the contestant registration form. Each contestant is responsible to deliver their cup, which must be filled to the bottom of the cup's rim, to the judging area at the official time for judging.

10. Judges will be told that they should vote for the home style chili based characteristics on the following major considerations: good chili flavor, texture of the meat, consistency, blend of spices, aroma and color.

11. Judges will also vote on best decorated booth based to creativity and originality.

12. Winners of each category: Judges' Choice, Peoples' Choice, and Best Booth will receive a trophy. Winner of the Judges' choice will also receive a \$50 cash prize.

Home Style Chili Characteristics

There are a few general attributes or characteristics of chili that each chili judge will be evaluating.

TASTE, above all else is the most important factor. The taste should consist of the combination of the meat, peppers, spices, etc, with no particular ingredient being dominant, but rather a blend of the flavors.

CONSISTENCY Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.

AROMA Chili should smell good. This also indicates what is in store when you taste it.

COLOR Chili should look appetizing. Reddish brown is generally accepted as good. Chili is not yellow or green.

BITE, or after taste is the heat created by the various type of chili peppers and chili spices

Cherry Blossom Chili Cookoff Registration Form

Event Date: Saturday May 5th, 2018

Place: Veterans Park, the square in Millersburg

Times: earliest set up starts at 7am, mandatory cooks meeting at 9am

Please make checks payable to **Millersburg Area Working Together (MAWT)** and include team name on the memo line

Please mail your completed form and payment to:

Millersburg Area Working Together
C/O Hayley Shupe, Millersburg Hardware Company
235 Market Street
Millersburg, PA 17061

Team Name: _____
Team Captain: _____ Phone # _____ - _____ - _____
Email: _____ City: _____ Zip: _____
Street Address _____

Please circle all you plan to participate in:

Competition: Best Overall Home Style Chili People's Choice Chili Best Booth

I've read and agree to the rules for the 2018 Cherry Blossom Chili Cook-off on behalf of myself and my teammates.

Team Captain

Signature: _____ Date: _____