



Turtle Point Yacht and Country Club

Competitors

Chili Cook-Off Rules 2015

Turn In Time 5:00pm

Chili Cooking Rules

1. A minimum of 4 quarts (1 gallon) of chili must be cooked
2. Chili must be cooked on site the day of the cook-off
3. No ingredient may be pre-cooked in any way prior to the beginning of the official cook-off with the exception of the meat (no commercial chili mixes)
4. Only edible ingredients may be used
5. All ingredients must be chopped or prepared onsite
6. Everything must be prepared in a sanitary manner
7. You must be willing to taste your own chili
8. Chili must be kept at a minimum 140 degrees and covered with a lid when not serving; you are responsible for supplying your own cooking utensils, heat, pots, pans, cutting boards, knives and Etc. Electrical power will not be available, you will need to supply your own propane stove.
9. Cooking conditions are subject to inspection
10. Chili must be prepared in the open (No RVs, Closed tents, etc)
11. Contestants are encouraged to give out samples
12. Each contestant will be given 3 official judging cups. Each contestant is responsible to deliver their 3 cups with the chili sample to the judging area at the official time for judging. Each contestant will be assigned a contestant's number at turn in.
13. Trophies awarded by judging
14. Bring a crock pot for use during the awards buffet
15. Per ABC Law and TPYCC rules, all beverages must be purchased from TPYCC.

Best Booth Rules

1. You must be respectful to others, no offensive displays, excessive noise or overly loud music.
2. Lewdness is prohibited
3. The use of firearms, explosives, or pyrotechnics is prohibited
4. Interfering with other contestants is prohibited



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Judges
Chili Cook-Off Rules 2014

While judging by taste is always going to be subjective, the goal of any judging process is to limit that subjectivity as much as possible. In a chili cook-off, that begins with a set of five specific criteria by which each chili is judged:

- **Color** -- Does the chili look appetizing? Does it look bright and colorful or dull and bland?
- **Aroma** -- Does it smell good? Does the aroma make you want to dig in?
- **Consistency** -- How is the meat-to-sauce ratio? It shouldn't be runny, mushy or overly thick.
- **Taste** -- How is the flavor? Do the ingredients blend well, or is one too overpowering? Does the first bite make you want another one?
- **Aftertaste** -- Once you swallow, is there a spicy taste ("bite") that stays on your tongue? Is it pleasant?

On top of the chili-quality criteria, judges have some guidelines of their own. They should use a clean spoon for each chili taste, cleanse their palates between tastes, write down their responses immediately after each taste (not after tasting all of the entries), never try to match entry numbers to contestants, and keep their choices to themselves. Judges should not chat with one another during the judging period.