VFW Post 7110 MG Unit 20

2023 Chili Cookoff Rules

1. ALL TEAMS WILL NAME A REPRESENTATIVE TO SERVE AS THE HEAD COOK. This person will be the main point of contact on items relating to set up, take down, rules, etc.
2. The chili cook-off is open to ALL AGES, amateurs, and professionals. Teams with competitors younger than eighteen need to have at least one adult as part of their team for supervision. All teams compete against each other.
3. There are FOUR SEPARATE COMPETITIONS going on simultaneously during the event: Competition Red Chili, Competition Salsa, People’s Choice Chili, & People’s Choice Salsa. (Rules are attached.)
4. ALL CONTESTANTS MUCH PRE-REGISTER. A completed registration form and payment must be received prior to event to participate.
5. Entry fees & rules are based upon competition(s) you enter. Enter one or all four!!!

**Should you have any have any questions or need more information, please reach out to one of the committee members below:**

Co-Chair, J’Layne Vines Co-Chair, Ralph Guerrero Head Judge, Diana Tomlin

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*Proceeds benefit Post 7110 Motorcycle Group*

**OFFICIAL CHILI COOKOFF RULES AND REGULATIONS**

There are FOUR SEPARATE COMPETITIONS going on during this Cookoff at the same time. Please read then decide which you shall enter:

1. FIRST: COMPETITION RED CHILI *Must* be prepared and cooked on site.
2. SECOND: COMPETITION SALSA *Must* be prepared and cooked on site.
3. THIRD & FOURTH: PEOPLE’S CHOICE CHILI & PEOPLE’S CHOICE SALSA: This chili and salsa will be the “samples” you hand out and must be the prepared onsite and can only be handed out to those that have purchased our wristbands. If you want to to make a separate pot for this where anything goes you are welcome to! *PUBLIC TASTING BEGINS AT 11 AM AND ENDS AT 4 PM.*

**FIRST COMPETITION: RED CHILI**

1. True red chili is defined as “ground beef meat cooked with chili peppers, various other spices, and other ingredients with the exception of items such as BEANS, PASTA, RICE, HOMINY, or other similar items.” These items are forbidden in this chili.
2. Beef meat ONLY is to be used for this competition. It may be pre-treated, pre-cut, or ground but NOT BE PRECOOKED. “CHILI GRIND” is a special, coarse grind of meat, and is an excellent alternative to regular ground meat, but regular ground meat may also be used. Most butchers will prepare chili grind for you, although you may have to place your order in advance or purchase a minimum quantity. No “add meat only” commercial mixes allowed in this chili.
3. Starting at 7 a.m., cooks may evaluate their stoves and begin on-site preparation of canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, broth, grinding and/or mixing of spices and beverages, chopping, slicing, and peeling ingredients—but NO COOKING!
4. ALL HEAD COOKS ARE REQUIRED to attend the cook's meeting. This will take place at 8 a.m. day of the event. More details are forthcoming. All questions on procedures or rules should be directed to the Head Judge prior to this meeting. Each team will receive a 16 oz. competition chili cup for turn in. This is the only time competition cups will be handed out. Your confidential scoring number will be assigned to your team when you pick up your cup.
5. Teams may BEGIN cooking at 9 a.m. If you begin cooking your competition chili before 9 a.m., it will result in automatic disqualification. Event staff MUST BE notified if any alcohol is used in cooking. Signage indicating this must also be displayed at booth.
6. A minimum of one (1) gallon must be prepared of which one pint (16 oz.) will be submitted for judging in a container provided by event staff.
7. Turn in time is 2 p.m. for RED CHILI TEAM ENTRIES: Teams must deliver the chili in the 16 oz. official collecting cup provided by the Head Judge to the judging area.
8. A general definition of what is expected as “chili” will be given to judges. They will be asked to vote on criteria of good chili flavor, texture of the meat, consistency, blend of spices, aroma, and color.

**SECOND: COMPETITION SALSA**

A classic Southwestern Condiment made from fresh ingredients, including but not limited to tomatoes, chilies, onions, salt, lime, cilantro, and various spices. Salsa can include fruit, red and/or green sauces. This Contest will NOT judge taco sauce, hot sauce, enchilada sauce, chili sauce, chow-chow relish, guacamole, or green chili.

1. Salsa must be homemade by one of the team members and be prepared on site.
2. We recommend that you make at least two gallons for use during the day for the public to taste that have purchased the wrist bands and the 16 oz cup that will be turned in. A panel of judges will judge your salsa on aroma, consistence, appropriate heat level, color, taste and after taste.
3. HEAD COOKS ARE REQUIRED to attend the cook's meeting at 8 a.m. day of the event. More details are forthcoming. All questions on procedures or rules should be directed to the Head Judge prior to this meeting. At this meeting, any other concerns will be addressed, and you will receive a 16 oz. cup to use when you submit your competition salsa at 4 p.m.

**THIRD & FOURTH: PEOPLE’S CHOICE CHILI & SALSA ATTENDEES MUST PURCHSE A TASTING BAND TO BE GIVEN A SAMPLES**

1. People’s Choice is a large portion of our fundraising. Tasting bands can be purchased for $15 in the VFW Hall. Voting tickets are available for $1.00 each or six tickets for $5.00. This is how we raise our funds, so please ensure all testers have purchased a tasting band.
2. Cooks are required to cook a minimum of one (1) gallon of chili/salsa for public tasting, but we encourage you to cook more (finished volume). If you are competing in the People’s Choice Categories, you need to have enough. You will need two separate Voting Boxes – always check for wristbands to allow tasting and as for voting tickets!
3. Contestants are allowed, but not required, to offer bread, crackers, cheese, sour cream, etc. at your booth for participants taste assessing your chili/salsa. This is not allowed in the Red Chili Official Judging Cup. Remember, this is People’s Choice, so it is all about the taste, so get creative!
4. These winners are chosen 100% by patrons who visit your booth. Make sure you ask them for their voting tickets! VFW MG will provide voting boxes, tasting cups, tasting spoons and napkins to all cooking teams. Chili & Salsa People’s Choice Competition voting boxes will be picked up around 4:00 p.m.

PRIZES & AWARDS IN FOLLOWING CATEGORIES!!!

 Winners Announced at 5:30 p.m. at the VFW Hall

Judges Red Chili Award

Judges Best Salsa Award

 People's Choice Chili Award

People's Choice Salsa Award

**SET UP & PARKING:**

1. Teams may set up Friday evening but can start setting up Saturday morning at 7 am.
2. Assigned booth spaces will be 20'x 30', this will allow you to have at lease one vehicle in your space.
3. Spaces will be assigned on a first registration received, first assigned.
4. Quiet generators are allowed, loud ones will be asked to be turned off. ABSOLUTELY NO open fires. Propane burners are recommended.
5. Contestants will be responsible for supplying all ingredients, cooking utensils, stoves, tables, and chairs, ice chests, water supply, tents, etc. The Health Department has certain standards that must be met. NO EXCEPTIONS.
6. All teams need to check in NO LATER THAN 8 A.M. in the VFW Hall. Your team location, welcome packets, timeline, rules, event information, and competition cups will be handed out at this time
7. Each team is responsible for leaving its area clean at end of day. Trashy spaces and early departures will work against you and future participation in the Cook-off. Trash bins for disposal of trash will be provided at event. **DO NOT pour any HOT oil, water, or ingredients into these bins.**

**GENERAL RULES COOKS AND TEAMS**

1. All foods must come from a licensed and inspected source. NO WILD GAME ALLOWED.
2. Potentially hazardous foods (e.g., meat, poultry, seafood, cut tomatoes and lettuce, egg and dairy products, cooked vegetables including beans) must be held at temperatures above 135o F or below 41o F during transportation, storage, and serving. Equipment to maintain product temperature is mandatory. A metal stem thermometer recommended to monitor food temperatures. Cooks may be asked to destroy foods not meeting temperature standards.
3. BARE HAND contact with ready-to-eat-food is prohibited. Food that is cooked or does not need to be cooked must be handled with utensils, deli paper, or disposable gloves
4. Hair must be restrained with hats or ponytails in the preparation and serving areas.
5. ALL Team members must be listed on the release of liability prior to the event.
6. No outside alcohol will be allowed on VFW property. Beer and wine will be available for purchase inside VFW Canteen.
7. There will be no refunds of registration fees. If a Team is not able to attend the scheduled event after payment has been submitted the registration fee will be forwarded to next year’s Chili Cook-Off.

All decisions of staff, committee, judges, and scorekeepers will be final