
Metamora, Indiana Chili Cook-off - Saturday, November 3, 2012

Chili Name: _____

Head Chef: _____

Address: _____

Phone: Home _____ Work _____ Cell _____

Other Team Members (only 2 allowed) _____

Basic Requirements for the Chili Cook-off Entry

1. Each cooking team will be limited to a maximum of (3) persons.
2. Each team will have a Head Chef who will be responsible for cooking not less than (1) gallon of chili and turning in (1) cup of chili for judging (cups will be supplied).
3. Only one sample will be taken from any one pot.
4. All chili must be cooked on-site the day of the cook-off.
5. Each team must supply all ingredients, utensils and accessories necessary to cook their chili.
6. Chili may be dispensed to the public only after judging samples have been collected.
7. Each team must agree to official rules & regulations.
8. Cooking will take place from 7:00 a.m. to 11:00 a.m. at which time samples will be gathered for judging.
9. Please arrive early for set up. Check in at the registration table at the firehouse upon arrival. Signs will be posted showing location of event.

First Prize: \$200.00 Second Prize \$80.00, Third Prize Gift Basket - Trophies and Peoples Choice: donated by Merchant Association.

By entering the chili cook-off you are agreeing to follow all the chili cook-off requirements, rules & regulations. Anyone not following these chili cook-off requirements, rules & regulations will be disqualified and will forfeit the entry fee.

Fill out the above entry form and mail along with your \$20 to:

Chili Cook-off
Merchants Association of Metamora
P.O. Box 117
Metamora, IN 47030

Or pick up and/or drop off entry form along with your \$20 entry fee at:

George Ginther at Words and Images/The Train Place - 765-647-1212
Brenda Collier at The Smelly Gourmet - 765-647-4328

Make Checks Payable to: Merchants Association of Metamora

Contact George at 765-647-1212 if you have any questions..

Metamora, Indiana Chili Cook-off - Saturday, November 6, 2010

Chili Cook-off Official Rules and Regulations

1. Traditional Pepper Chili is defined as any kind of meat or combination of meats, cooked with chili peppers, spices and other ingredients, with the exception of beans and pasta, which is strictly forbidden.
2. Soup Chili is defined as any kind of meat or combination of meats, cooked with spices and other ingredients, including beans, pasta, and fillers.
3. Meat may be pre-cooked, but not pre-seasoned in any form. No other ingredients are to be chopped or added prior to commencement of the official cook-off. (no pre-season sausage)
4. Regular commercial chili powder is permissible, but complete commercial chili mixes are not permitted. Thickeners such as corn meal, flour etc., are permissible.
5. All cooking is to be done in a sanitary manner. Conditions are subject to inspection by the Chief Judge. In addition, failure to comply is subject to disqualification for that team.
6. Each team will provide all ingredients, utensils, and accessories necessary to cook chili. This includes water for cooking, cook stoves, and fuel.
7. Each head chef will be responsible for cooking not less than one (1) gallon of chili and turning in one (1) cup of chili for judging. Judging cups will be supplied.
8. Cooking will take place at the firehouse from 8:00 a.m. to 12:00 p.m. at which time samples will be gathered for judging.
9. At no time should you leave cooking chili unattended (for safety and integrity reasons).
10. Each contestant will be assigned a contestant number by the Chief scorekeeper and given a Styrofoam cup with lid. Each contestant is responsible for turning in his or her filled cup to the judging area by 12:00 p.m.
11. Judges will vote for the chili they like best based on the following major considerations:
 - a) Color - Chili should look appetizing; reddish brown is generally accepted as good.
 - b) Aroma - Chili should smell good. This also indicates what is in store when you taste it.
 - c) Consistency - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.
 - d) Taste - Taste, above all else is the most important factor. The taste should consist of the combination of the meat, spices, etc. with no particular ingredient being dominant.
 - e) Aftertaste - The aftertaste or bite is the heat created by the various types of spices and or peppers.
12. Chili may be distributed to the public only after judging has commenced.
13. The decisions of the Chief Judge are final.
14. The Peoples Choice Award is determined by the public. The public will purchase chili and cast their votes. It is up to you to entice them to try your chili and cast their vote for you. The more chili you make the more votes you can get for the Peoples Choice Award!

First Prize: \$200.00 Second Prize \$80.00 Third Prize Gift Basket - Peoples Choice: donated by Merchant Association.