

COMPETITION RULES



- Chili is defined by any combination of spices and ingredients, cooked with **MEAT** and chili peppers (may have beans)
- Vegetarian Chili is defined as any combination of spices and ingredients—**EXCEPT** meat-cooked with chili peppers (may have beans).
- International Chili Society cook-off rules **DO NOT** apply!
- Amateur teams are required to cook minimum of (3) gallons. Professional teams are required to cook a minimum of (6) gallons. Teams may prepare as many gallons as they wish. The more chili you make, the better the chance to win!
- There shall be a one hour preparation period and a three-hour cooking period.
- No ingredients may be pre-treated in any way prior to the preparation period—the only exceptions are canned goods, grinding and/or mixing of spices, pre-soaked beans, and pre-cut or ground meat. All other ingredients shall be chopped or prepared during the preparation period. **NOTHING MAY BE PRE-COOKED.**
- The decisions of the judges shall be final.

COOKING RULES

- Contestants are required to supply their own ingredients, utensils, Coleman-type stove (non-liquid fuel **ONLY**) and fire extinguisher (Type 2A10BC). Propane tanks must be no bigger than 10 gallons and must be secured. There is no electricity available. Gasoline is prohibited.
- The Wilson Bruins Touchdown Club will provide you with one table and 10'x10' cooking area. If you need extra room, feel free to bring additional tables for your area. All booths should not exceed 10'x10' and 8ft in height.
- Contestants are encouraged to decorate themselves and their cooking areas as points will be given for booth décor for the Most Original Team award.
- Decorations may not be attached to walls or other structures outside your booth area.
- All team members, decorations, and cooking assistants must be **INSIDE** the designated booth space. No giving out chili or collecting tickets outside of booths allowed. Teams who do this will be disqualified from competition.
- **NO BREAD BOWLS**
- Teams are responsible for cleaning up their cooking areas. Trash bags will be provided to each team for clean up purposes.



JUDGING

- Chili tastings are blind and are judged on a point basis for 1) flavor, 2) color, 3) consistency.
- Each team will receive a judging cup prior to the judging period. It will be the responsibility of the Head Cook to deliver his or her team's chili to the judging area. (Teams must remember to save 16 oz. for final round judging in the case of a tie.)
- Judging cups will be called for at 1:30pm
- The **People's Choice** award is determined by ballot. Ballots are cast by the tasting public at each cooking team's table.
- The **Most Original Team** award will be determined by our judging panel based on points awarded for originality of booth decorations.

AWARDS

**Prizes will be awarded for 1st Place
for Best Chili in both divisions:**

Amateur Best Chili
Professional Best Chili

**2nd and 3rd Place winners will be
acknowledged in the Football Program
Media Guide and on the Wilson Football
Website.**



