

Thorndale Chili Cookoff 2.dos in Downtown Thorndale Tx

RULES FOR THE CHILI COOKOFF

A. General

1. Entry fee for the cookoff is \$50 per team. An entry form must be turned in to be eligible to compete.
2. Head cook/designee must check in at Cookoff Headquarters.
3. Head cook/designee will draw their judging cup at registration, Cooks Meeting, or as designated. Remove the numbered ticket from the cup, write your team name on the back, and put in a safe place. Winners will be announced by this number and it must be presented to claim the award.
4. All chili must be submitted for judging in the cup provided by TCC2.x. Failure to do so will result in disqualification.
5. Cooks must not "mark" the cup in any way. If cup is damaged, a replacement can be obtained by turning in damaged cup with ticket.
6. Head cooks must be at least 18 years old to enter the cookoff.
7. Only "quiet" generators will be allowed in the cooking area.
8. There are NO vehicles, RVs, Tents, ATVs, Golf Carts, or the like allowed in the assigned cooking space. Canopies are permitted.
9. All vehicles and trailers must be out of the cooking spots at least **TWO** hours before the registration deadline.
10. Teams are responsible for leaving the space in a neat & clean condition.
11. The event is "Rain or Shine". No refunds will be given.
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B. PREPARING CHILI

1. All teams must supply all ingredients necessary to make their chili. The minimum amount of meat required is 4lbs. Cooking teams may use any heat source desired.
2. Each team should provide some type of fire extinguishing device, and have it readily available to each member."
3. Chili must be cooked on site, the day of the cookoff from scratch.
"Scratch" means starting with raw meat and spices. Commercial chili powder is permissible, but complete commercial chili mixes are NOT.
4. Meat must be raw and un-marinated prior to cookoff start time.
5. No pasta, rice, potatoes, carrots, or other similar items; as determined by TCC2.x staff, are allowed in the chili.
6. No ingredient in the chili may be larger than the meat.
7. If contestant is cooking California/Canadian/New York/French or other "chili" (term loosely applied), the beans may be pre-soaked.
8. Chili must be prepared out in the open, in as sanitary a manner as possible.
9. Cooking conditions and ingredients are subject to inspection at anytime during the cookoff by TCC2.x staff.
10. Only listed team members may prepare the chili to be judged.

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C. TURNING IN CHILI

1. No more than one judging sample can be taken from any one pot.
2. Only one cup of chili may be turned in for each team entry submitted.
3. **Cooks May Have to Taste Their Own Chili** - At the discretion of the TCC2.x staff, cooks may be required to remove the lid from their cup and taste their chili before turn in for judging. If contestant declines, the sample will be refused, and the associated team will be disqualified.
4. Prior to turn-in time, fill your cup $\frac{3}{4}$ full (or leave at least 1 inch head space) and take it to the designated turn in location. DO NOT be late.
5. Your chili will be judged on Appearance, Aroma, Taste, and aftertaste.
6. Failure to comply with rules will result in disqualification of the team.
7. All decisions of TCC2.x official(s) are final. In cases of Disqualification, TCC2.x will immediately notify the Head Cook, and give reason(s) for disqualification.

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