

**THE HISTORIC LOWRY HOUSE
CHILI COOK OFF
REGISTRATION & RULES**

Entry Fee: \$50.00 plus donation of a door prize or gift card with a minimum value of \$15. Team shall consist of two members, head chef & assistant chef.

Head Chef (Contact): _____

Assistant Chef: _____

Chili Team Name:

Chef's Phone Number (____) _____ Email Address _____

Mailing Address _____

City _____ **State** _____ **Zip** _____

Please send Registration with check to:

**Chili Cook Off
The Historic Lowry House
1205 Kildare Street
Huntsville, AL 35801**

***Please make checks payable to: The Historic Lowry House**

***Credit Card Entry can be made by calling: (256) 489 - 9200**

NOTICE

By applying for space, we do so at our own risk and hereby represent and promise that we voluntarily and expressly agree to release, discharge, and hold harmless The Historic Lowry House, their owners, heirs, assigns, employees, volunteers, vendors and contractors from any and all legal liability, property damage or medical liability resulting from personal injury and/or death, including but not limited to negligent acts and/or strict liability acts.

Further, we personally assume responsibility for any loss or damage incurred from any cause to the property or persons which are entered and therefore, no claim will be made against The Historic Lowry House.

Signature: _____ **Date:** _____

Signature: _____ **Date:** _____

THE HISTORIC LOWRY HOUSE CHILI COOK OFF RULES

1. ENTRY FEE ~

\$50.00 plus donation of a door prize or gift card with minimum value of \$15.

2. PRIZES -

1st , 2nd and 3rd Place Awards, as well as Salsa and Showmanship Awards will be chosen by three official judges. Each chili entry will be assigned a letter and judging will be accomplished through a blind-taste test.

Winners will be announced at approximately 4:00pm and prizes awarded.

People's Choice Award will be chosen by public vote (via voting slips and dollar donations. Dollar donations will count \$1 for 1 vote)

3. CONTESTANTS MUST HAVE A STEM THERMOMETER AND A CONTAINER OF BLEACH WATER AT THEIR BOOTH.

4. A MANDATORY cooks meeting will be held at 9:30 AM. One team member MUST attend.

5. TASTINGS -Be prepared to serve a minimum of 4 gallons of chili to your adoring fans.

The public can buy wristbands to taste any or all of the chili for \$10 per person beginning at 1:00pm and ending at 3:30pm.

**By participating, contestant/team acknowledges and agrees that The Historic Lowry House will be selling tasting cups to attendees to sample the chili and use for People's Choice Judging. Contestants are NOT ALLOWED to give out free samples.

6. COOKING

Electricity is NOT AVAILABLE for contestants.

Cooking on grills, portable burners, etc. is required.

All chili must be prepped, assembled and cooked the day of the cook off.

Chili may contain any ingredients. Each team must bring their own ingredients.

All chili must be prepared in the open.

Meat MAY be cut up and cooked PRIOR to start of contest. Canned, bottled tomatoes, tomato sauce, peppers, pepper sauce, broth and spices may be prepared beforehand.

All other preparation must be done during cooking time (chopping vegetables, combining ingredients, cooking, etc).

Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain pre-measured spices) are NOT permitted.

**Contestants are strongly encouraged to have their own fire extinguishers for safety reasons.

7. TEMPERATURE - Chili must be kept at a minimum of 140 degrees and covered with a lid when not serving.

8. CHILI COOKER SITES - The head judge has final say over space assignments. If you have any special needs, please let us know ahead of time.

Each team will be assigned a 10 X 10 space.

Bring your own set-up, including tables, grills, tents, chairs, etc.

Set up is Saturday morning beginning at 7:00am and must be completed by 9:00, with all vehicles off the property.

Themes and signs are encouraged – as are any other items you wish to utilize in decorating your space in order to be in the running for the Showmanship Award.

9. SANITATION - Cooks are to prepare and cook chili in as sanitary a manner as possible.

INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the head judge or his/her designee.

10. COOKS MAY HAVE TO TASTE THEIR CHILI - At the discretion of the head judge, chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging.

11. ONE CHILI PER COOK - Each head cook is REQUIRED to prepare a minimum of four (4) gallons of chili that he or she intends to be judged and turning in one judging cup from that pot. Cooks are encouraged to have more than the four (4) gallons to better their chance of winning the People's Choice award.

12. PROTECT THE JUDGING CUP - Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the numbers on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.

13. JUDGES' FILLING CUPS - Cups will be filled 3/4 full or to the level designated at the Cook's Meeting.

14. CHILI TURN-IN - Chili will be turned in at the place and time designated at the cook's meeting or as otherwise designated by the head judge.

15. JUDGING CRITERIA AND SCORING - A single score takes into consideration the five criteria for scoring chili: Aroma, Consistency, Color, Taste and After-Taste.

16. DECORATIONS -Contestants are encouraged, not required, to name their chili and decorate their cooking area to reflect that name.

17. BREAK DOWN - Each participant is responsible for clean-up of their space at the end of the cook-off.

GOOD LUCK AND HAPPY COOKING!

