

General Rules and Regulations

- Contestants are encouraged pre-register in order to enter the contest. **Registration must be completed by October 16, 2017 by 11:59 pm. Otherwise day of registration will be a \$10 fee.**
- **Only 15 entrants will be accepted for the chili cook-off.**
- Chili must be cooked from scratch before the event. No space will be provided to prepare Chili. Electric will be provided, however you must produce a way to keep your Chili hot (i.e. 25 foot extension cord). We recommend electric roaster or large crockpot.
- Teams are responsible for supplying all serving utensils and supplies needed. The Canton Community Center will provide spoons and sampling cups for serving in.
- **SANITATION:** In accordance with Lewis County Health Department regulations, Teams **MUST** have the following at their tables for use while serving
 - Hand Sanitizer
 - Lysol wipes
 - Plastic Gloves (for serving)
 - Everyone serving is required to wear a hat (to limit hair in food)
 - A note card stating any well-known allergies, such as but not limited to peanut/peanut oil, milk products, and exotic spices. We recommend to have a list of all ingredients/brands used be available to refer to, quantities are not required, and this is to ensure correct information is given, to prevent a medical emergency.
- A panel of judges will determine the top 2 entries. The decision of the judges will be final. People's Choice will be determined by the number of RED and BLUE tickets given to each team by the public.
- RED Tickets will be provided to the public for People's Choice by the Canton Community Center. Each RED ticket is worth 1 point.
- BLUE Tickets will be provided to the public for People's Choice by the Canton Community Center. Each BLUE ticket is worth 10 points and the public will receive a free bowl of chili from the vender of their choice.
- Teams are encouraged, not required, to name their Chili and decorate their Serving area to reflect that name. Costumes are also permitted. Have fun! This is not just a Chili cook off but a bragging right for a year as the best Chili in the area!

Serving Station Rules

- You must be respectful to others, no offensive displays, excessive noise or music.
- Lewdness and nudity is prohibited.
- The use of firearms, explosives, or pyrotechnics is prohibited.
- Interfering with other teams is prohibited.
- No tents or canopies are allowed due to the limited space. Each entrant will have 4 feet of space.

Chili Cooking Rules

- Quantities required for distribution to the public:
- Any Chili is permitted, red, green/white, freestyle, vegetarian, and bean/bean less.
- Any meat is permitted, beef, sausage, chicken, turkey, venison, duck, and pork are all acceptable. No other wild game will be permitted.
- Minimum of 10 quarts is required.
- **You must be willing to eat your own Chili!**
- **Whoever cooked the Chili MUST be present at all times.** This is REQUIRED! Any questions from judges or the public about items in the chili must be answered honestly. Some individuals might have an allergy.
- Canned beans/tomatoes are permitted
- SANITATION- Everything must be prepared in a sanitary manner.
 - Hats and gloves must be worn when handling, cooking and serving.
 - Please understand this cannot be regulated but we strongly encourage following the current Food Code for Lewis County, and be prepared in a clean kitchen.

Serving Rules

- Your Chili must be covered with a lid when not serving.
- Teams are ENCOURAGED to taste each other's Chili. Each Team will receive 10 WHITE AND 10 RED tickets as part of entrance to the competition. You may use these for your own teams bucket, but we encourage you to vote for your fellow competition.
- Each person is permitted ONE sample per WHITE ticket.
- Judging will begin between around 4 and will be finished by 7. They will be wearing a name tag, If they request a second sample, please provide it.
- Voting with People's Choice is done with RED and BLUE tickets. The public will place these in your designated jar that the Community Center provides.
- If you have an individual that does not have tickets, please direct them to the Canton Community Center booth so they can purchase some.

Cooks Meeting and Timing of Event

- **All cooks are required to attend a MANDATORY meeting at 2 pm SHARP at the main door of the Canton Community Center! THIS IS REQUIRED!**
 - At this time rules and regulations will be gone over and judges will be announced.
 - Space will be designated at this time
 - Failure to appear will result in automatic disqualification to the competition.
 - Prizes will be announced
- The Public and Judges serving will commence at 3 pm and last until 7 pm.

- Winners will be announced no later than 7:30 pm. First and Second Place and People's Choice will be awarded.

Judging

- Judging criteria and scoring – A single score takes into consideration the five criteria for scoring Chili
 - Aroma-Chili should smell good. This also indicates what is in store when tasting.
 - Texture- Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy or greasy.
 - Eye Appeal- Chili should look appetizing. Reddish brown is generally accepted as good. White Chili made from chicken or turkey and white beans is permissible.
 - Taste- Taste, above all else, is the important factor. The taste should consist of the combination of the meat, beans, peppers, spices, etc. with no particular ingredient being dominate, but rather a blend of the flavors.
 - Aftertaste- Bite left after tasting is the heat created by the various types of Chili peppers and Chili spices. Hot does not mean incredibly hot.
- Scoring- there is two separate opportunities to be judged.
 - People's Choice
 - People's Choice is by RED and BLUE tickets, each ticket placed into the appropriate container will be gathered at 7:00pm and counted. The team with the most tickets will be the winner. Anyone caught "stuffing the ballot" will be disqualified.
 - Each RED ticket is worth one point
 - Each BLUE ticket is worth ten points
 - Judge Choice
 - Judges will be around to sample Chili, they will score on each of the above criteria, Judges are required to complete judging by 6:00pm and ballots will be tallied and winners will be determined by the top combined scores.

Frequently Asked Questions

- Who do I contact for information about the cook-off or to enter a team?
 - Registration forms, rules, and regulations can be found on our website, in addition each board member will be able to accommodate this request. You can also call us at 573-288-0550, email us at cantoncommunitycenter@gmail.com or message us on Facebook.
- What do we need to bring?

Participants need to bring their 10 quarts of Chili, a serving utensil, ingredient list and gloves.

- What time is set up and when is judging?
 - Setup time will begin after the 2pm, directly after a MANDATORY Team meeting! The meeting will discuss rules and judging. Then you will have until 2:45 pm to set up and decorate. Serving begins at 3 pm, Judging will begin around 4 pm and end around 7pm. Judging by People's Choice ends at 7pm. Winners will be announced no later than 7:30 pm.
- How much Chili is required?
 - The amount of chili required is 10 quarts (2.5 gallons)
- What are the award categories?
 - One People's Choice Award
 - Two Judge Choice Awards
- What is the difference between RED, WHITE, and BLUE tickets?
 - Each WHITE ticket is a sample ticket, one of these must be turned in to the team to receive a sample.
 - Each RED ticket is a voting ticket and is worth ONE point, and needs to be placed in the designated voting container.
 - Each BLUE ticket is a voting ticket and is worth 10 points, and needs to be placed in the designated voting container
 - Additional tickets can be purchased from the designated Canton Community Center representative on the day of the event.