

1st Annual Fall Festival Chili Cook-off Rules



GENERAL RULES

1. No alcohol consumption and no pets.
2. This is a rain or shine event – no rain dates.
3. Decorating your booth is encouraged but not a requirement. All themes must be in good taste. Messiah village reserves the right to ask you to remove questionable items from your booth.
4. This event is a charity fundraiser, and the competition will proceed with a spirit of good, clean fun.

YOUR TEAM ENTRY FEE INCLUDES:

1. A 10x10 outdoor space
2. Two chili tasting wristbands – so you can size up the competition!
3. An official judge's tasting cup
4. Tasting cups, spoons, and napkins and one 2oz serving ladle. All leftover disposable products and ladles should be returned with the judge's tasting cups. Please DO NOT throw them away!
5. Disposable gloves – All food handlers MUST wear gloves!
6. A cooking thermometer. All cold food must be stored below 41 degrees, and all hot food must be maintained at or above 135 degrees. The thermometer needs to be returned with your tasting cup during the judging of the event.
7. People's choice voting receptacle.

WE RECOMMEND THAT YOU PROVIDE:

1. **10x10 Canopy** – This is an all-weather event. You may not participate without a covering if certain weather conditions prevail, i.e., too windy or rainy.
2. **Decorations** – Many teams create themes including the chili name, clothes, and booth decorations. This is not mandatory... but it is a lot of fun!
3. **A Cooking Method** – Gas ranges, barbeque or propane grills, propane stoves, or propane turkey fryers. Be sure to bring enough propane!

4. **A Simple Hand Washing Station** – Hot water in an insulated cooler or large thermos, antibacterial hand soap, paper towels, and a catch bucket.
5. **Bottled Water** – If you are using any water in your chili... it **must** be bottled. It is also helpful for thirsty cooks and servers!
6. **Cutting boards, knives, can openers, and other utensils** – Please be sure to have a sanitizing solution (antibacterial dish washing detergent) for all of your utensils. Do not leave these items unattended at your booth. If any cuts happen, we will have first aid supplies available.
7. **Long-handled stirring spoons or paddles** – To reach the delicious bottom of your pot!
8. **Trash can & trash bags** – You are responsible for your own garbage containment and collection. We will have a dumpster available for disposal.
9. **Portable Fire Extinguisher** – Better safe than sorry!
10. **Clean-up Supplies** – We recommend a broom, dust pan, grease-cutting cleaner, 2 rolls of paper towels, trash bags, etc...

*****You may rent six foot tables for \$15.00 each by contacting
Jamie Seilhamer @ (717) 790-8237**

MANDATORY COOK'S MEETING

1. A mandatory cook's meeting will take place one hour before the start of the event.
2. One person from each team **MUST** attend this meeting.
3. You must provide a recipe for your chili along with an ingredient list.
4. You will receive your tasting cups, spoons, and official judging cups at this meeting.
5. We will review all cooking rules for the competition.
6. If someone from your group does not attend the meeting, you may not participate in the event.

PRIZE CATEGORIES

First, Second, and Third Prizes will be given in the following categories:

1. Best Hometown Cook's Chili
2. Best Business / Organization Chili
3. Best Restaurant Chili
4. Best Theme
5. The ultimate prize of the "People's Choice" Award. The winner of the People's choice award will have the option of allowing their signature chili recipe served by name in the Fireside Grille restaurant at Messiah Village.

ACTUAL COOKING RULES

*Teams will compete in three separate divisions:
Restaurant, Business/Organization, Hometown Cook*

- **All** teams must prepare a chili from scratch at their booth for judging.
- Teams can begin cooking at 2:00 pm
- **NO cutting or chopping of fresh ingredients UNTIL you begin preparing your chili on site.**
- **Do not bring onions, peppers, tomatoes, etc. precut in storage bags** – Only store purchased, un-opened, pre-cut, vacuum-sealed ingredients will be allowed; everything else must be chopped on site. **(This is a strict rule.)**
- **Canned ingredients** are allowed, but may NOT be opened until you begin preparing your chili. **(Bring the can opener!)**
- **Meat** must be stored on ice at 41° F or lower and will be checked prior to cooking.
- **Meat MUST** reach a cooking temperature of 165°, then it can maintain a 135° during the cook-off. This **will** be checked.
- If you use **Water** in the recipe, it **MUST** be **bottled water** that remains un-opened until used.
- **Before you begin serving to the public, fill your Official Tasting Cup and bring to the Judges at the Judging Tent.** You will then begin giving away the rest of your delicious chili to the tasting public. Please use the ladles and tasting cups provided so the portions are not oversized.
- **Judging** – Each team will be supplied with an **Official Tasting Cup** with your team number on the bottom. Do not alter the cup in any way as this is a

BLIND tasting. You will deliver your filled cup to the judges where it will be placed on the judging tables in random order. It will **NOT** be moved until judging is completed, so no judge will know which team is which when scoring your entry. **Only the Judging Committee** will have the Master List of which team number matches the cup on the Judging Tables. **Awards will be given to 1st, 2nd and 3rd Place.**

***Remember – Peoples’ Choice Award** is given to the Chili Team that receives the most votes via the tokens given by the voting public. You are welcome to make more than 10 gallons of chili in the hopes of acquiring more tokens.

At 7:00 pm, we will collect & count the tokens for the Peoples’ Choice tabulation. If you leave before this time, please bring your tokens to the Judges Tent!

- We will also give 1st, 2nd and 3rd place awards for the Best Decorated Theme Booth.
- Be sure to carefully clean up your area. The area must be as clean as when you arrived.

BOOTH SET-UP & TEAR DOWN

- Set-up begins at 12:00 noon, and teams must complete delivery and set-up by 2:00 pm.
- **One vehicle per team** will be allowed on the Event Area during set-up time.
- The week before the event, you will be notified of your booth location.
- You will be met by your **Volunteer** who will be your liaison and available for any questions throughout the event.
- **Please unload your tent, tables and supplies as quickly as possible and then exit and park your vehicle BEFORE 1:45 pm.** Please follow the exiting instructions that day. Walk back and set-up your booth after you have parked your car. There are several parking lots nearby.
- **If you are in need of assistance during the day, contact Jamie Seilhamer @ (717) 773-0551.**
- **Clean and sweep your area. Please bag and take your tied-up trash to the dumpster.**

Awards Ceremony will be at 7:15 pm at the Judging Booth.

CONTACT INFORMATION

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WWW.MESSIAHVILLAGE.ORG/CHILI

FEES & REGISTRATION

1. Entry Fee for Business and Restaurant category - \$125.00
2. Entry Fee for Hometown Cooks - \$30.00
3. All entry fees must be received by Monday, August 16, 2010

****There are only 10 Restaurant, 9 Hometown Cook,
and 8 Business/Organization spaces left!**