



2017 Registration Packet

October 14th 2017

9:00am-5:30pm



Team Name (get creative!): _____

Category (circle): **Texan Bean Unique**

**one category entry is included in team registration free. Entering in an additional category is \$25 per additional category*

Team Captain (one name only): _____

** Team Captain must attend the mandatory meeting the day of the cook-off*

Team Captain E-mail: _____

**E-mail will be the primary contact method. This person will be responsible for sharing information with their team*

Phone Number: _____

Team Members (first and last names): _____

Team Entry Fee:

- \$150 (including entry to one category)
- \$175 (including entry to two categories)
- \$200 (including entry to all three categories)

For additional information please contact Rose Pickens, Brandon Baca, or Marty Imper at

Attack Poverty

rose@attackpoverty.org
Brandon@attackpoverty.org
marty@attackpoverty.org

Corporate Sponsorships Available Contact Rose Pickens

Team Captain's Signature: _____

**I have read and understand the cook-off rules. I agree that our team will be responsible for the set up and cleanup of our booth*



Contributor Information:

Company / Individual Name _____

Email: _____

Phone Number: _____

Contact Name: _____

Email: _____

Phone Number: _____

City: _____ State: _____ Zip: _____

Payment Method:

· Check Payable to Attack Poverty

· Credit Card: __ Visa __ MC __ AMEX __ DC __

Card #: _____

Name on Card: _____

Signature: _____

Exp. Date: _____ Security Code: _____

Address: _____

City: _____ State: _____ Zip: _____



Chili Cook-Off Rules and Regulations

Public Tasting

- Spectators may purchase a wristband that will allow them a two-ounce taste of chili at each booth
- Each spectator will receive a swag bag with the purchase of a wristband
- Wristband is valid for carnival rides and games (not including attractions like mechanical bull, train ride, rock wall etc.)
- Wristband is valid for three **FREE** concession items
- Tasting will begin at 3:00pm

Cook-Off Schedule

- **9:00-10:30am** teams can start set up and checking in
- **10:45-11:00am** mandatory cook team meeting where team captain must be present
- **11:00am-12:00pm** preparation period, no heat allowed
- **12:00-3:00 pm** cooking period (three hours)
- **2:00-3:00 pm** judging times schedule and cups delivered to teams
- **3:00 pm** public tasting begins
- **3:30pm** scheduled judging begins (teams deliver chili to judging area at scheduled time)
- **5:00pm** teams deliver their people's choice box to judging area
- **5:30pm** all winners are announced and tear down can begin
- **6:00pm** main performance begins
- **6:45pm** VIP pass meet and greet in Lakeside

Competition and Cooking Rules

- Categories: Texas, Bean, Unique
 - o **Texas** - any meat or combination of meat cooked with chili peppers, various spices, and other ingredients with the exception of beans and pasta (no garnish on judge's samples)
 - o **Bean**- any meat or combination of meat cooked with chili peppers, various spices, and other ingredients **INCLUDING** beans, but no pasta (no garnish on judge's samples)
 - o **Unique**- This may consist of ANY meats, chili peppers, pre-cooked or canned tomatoes, various spices, and other ingredients, such as any variety of beans. Any vegetarian, vegan, or other creative flavors welcome (no garnish on judge's samples)

(International Chili Society cook-off rules do not apply)

- **Minimum Chili Amount**
 - o Teams must cook a **minimum** of **5 gallons**, but may prepare as many more as they wish
 - o This will include two quarts to be given to the judges

- **Cooking Times**
 - o There will be a one-hour preparation period and a three-hour cooking period
- **Ingredients**
 - o Nothing may be precooked, this includes smoked meat
 - o No ingredients may be pretreated prior to preparation. Except for canned goods, grinding or mixing of spices and presoaked beans
- **Contestants Must Supply:**
 - o All ingredients and cooking utensils
 - o Allowed (but not required) to give away bread crackers, corn chips, or other toppings to spectators
 - o No glass containers are permitted
 - o No alcoholic beverages are permitted
 - o If you intend to use a table top butane stove, you must supply a non-flammable tile-type surface to place on top of the table
 - o Propane tanks must be no larger than five gallons and must be secured, you may have one extra tank for backup
 - o There is no electricity available
 - o Generators are allowed
 - o ABC type fire extinguisher
 - o A 10x10 covering if desired
 - o Tables and chairs for your team set up
 - o Decorations for your booth and cooking area are encouraged. A *spirit award* will be given based on booth theme and décor
- **AP Chili Cook-Off Will Supply:**
 - o A 10x10 cooking space. All booths should not exceed 10x10 or 8 feet in height
 - o 2 trash bags – teams are responsible for cleaning up their cooking area
 - o 250 tasting cups, spoons and napkins
 - o 4 general admission wristbands (includes kid's carnival)
 - o 2 complementary event aprons
 - o People's choice ballot box
- **Judging**
 - o Chili tastings are blind and are judged on a point basis for:
 - Aroma- Chili should smell good and give an indication of what's in store when you taste it. Does it caress, arouse, abandon, or attack your senses. "Whew that's gonna hurt", or "ohhhh my...please float through my nose again..."
 - Texture- Chili should have a good ratio of sauce to meat. It should not be dry, watery, grainy, lumpy, or greasy.
 - Color- Chili should look appetizing. A red chili should have a rich reddish-brown color overall and a verde (green Chili) should of course have a green color to it. Both should not have a grey hue but should peak your curiosity and cause you to impatiently want to taste it as quickly as possible.

- Taste- Above all else, this is the most important factor. The taste should consist of the combination of the meat, peppers, and spices, with a perfect blend of flavors and no particular ingredient being dominant as stated above.
- Spicy/Kick- The bite, or after-taste, is the combination of heat and flavor from the selected peppers and spices that lingers in the mouth after the chili has been eaten. IMPORTANT NOTE: Survival contest chili or chili that was created almost as a dare will lose valuable points as it is not pleasurable to taste let alone make a meal out of. The oils found in peppers can be softened or neutralized in accordance to the individual taste and the pure pepper flavor "The Flavor of Heat" can caress the senses without numbing the taste buds. A good chili will deliver the flavor of heat without any pain or taste bud paralysis.
- A judging time and required judging cups will be delivered to each team between 2:00pm and 3:00 pm
- It will be the team's responsibility to fill the judging cups and deliver them to the judging area at their alluded time
- People's Choice
 - People's choice award is determined by tickets
 - Spectators can purchase tickets and may cast their vote at each booth
 - No maximum amount of tickets
 - It will be the responsibility of the team to deliver their people's choice ballot box to the judging area at 5:00pm
- Spirit Award
 - Award will be determined by our chili judges based on originality of costumes and decorations at booth
 - Chili judges will judge all booths between 3:00pm and 3:30pm

- **Awards**

- Overall best chili winners:
 - 1st place will receive \$1,000 and a trophy
 - 2nd place will receive \$750 and a trophy
 - 3rd place will receive \$500 and a trophy
- Category winners:
 - 1st place in each individual category will receive \$250 and a trophy
 - 2nd place in each individual category will receive a cutting board and trophy
 - 3rd place in each individual category will receive a ladle and trophy
- People's Choice
 - 1st 2nd and 3rd place trophies will be awarded based off of total number of tickets
- Spirit Award
 - 1st 2nd and 3rd place trophies will be awarded based off of judge's votes