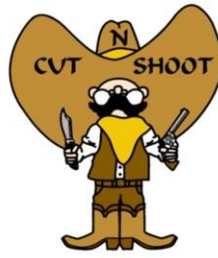


Official Rules and Regulations for the Chili Cooks for the 2010 CNS Chili Cook-Off

The following rules are to be adhered to by all cook-off chair people, cooks, judges and/or assistants:

1. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients with the exceptions of items such as beans or spaghetti, which are **STRICTLY FORBIDDEN**.
2. The entry fee will be \$20.00 per chili entered. Contestants may enter more than 1 batch of chili. There will be a 1st & 2nd, place prize trophy.
3. All ingredients must be pre-cooked & treated prior to the event – chili is to be brought “ready-to-eat”
4. Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of it’s proper temperature for serving. Spoons and cups for use in serving chili to the general public will be provided. Condiments will also be provided.
5. Each contestant must cook a minimum of four (4) quarts of competition chili. Contestants are permitted to prepare only one (1) pot of competition chili, which will be submitted for judging. Any additional chili (Other than that which is submitted) will be for public consumption.
6. Each contestant will be assigned a “contestants number” by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestants’ number assigned to them by the Chief Scorekeeper. At the option of the Chief Judge, each contestant may be required to cover their number on the bottom of the container with non-transparent tape prior to giving their bowl to the collector or delivering it to the judging area.
7. The decision of the judges is final. Judging will be based on score cards which are numbered. 80% of the final tally will be from the judges score cards. 20% will be scorecards from “people’s choice.”
8. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Cook-off.



Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste (not too hot or not too mild)
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing