

2008 Crow River BBQ Chili Contest Rules

The 2008 Crow River BBQ Challenge Chili Cook-Off will take place Friday, July 18th, at Highland Park along the third base line of the infield or at designated BBQ contestant's cooking areas. No shelter or tables will be provided; you will have to provide these if desired. Chili only contestant's individual spaces shall not exceed 10'x10'. Team name and official chili sign must be displayed at all times.

The following rules are to be adhered to by all cooks and assistants. Not abiding by these rules will lead to disqualification.

True chili is defined as any kind of meat, or combination of meats, cooked with chili peppers, various other spices, and ingredients with the exception of pastas, rice, or other fillers which are not allowed. Exceptions: Beans may be added as this adds to taste (canned and/or pre-cooked).

Set-up of area and preparation may begin any time after your site and ingredients inspection has been completed on July 18th. The combined ingredients of your entry may not be pre-cooked or mixed together prior to the preparation period, (Exceptions: canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding, mixing of spices and meat.) Meat must be kept in accepted safe food practices condition.

Cooks are permitted to have a maximum of three assistants. No more than four people, including the cook will be allowed in cooking area at any one time. Names of cook and assistants must be posted in area at all times.

Contestants are responsible for supplying all of their own cooking utensils, etc., including heat source. (i.e., gas burner, wood or charcoal burner or other non-electric heat source needed for **primary preparation**).

The exception (while serving); any heat source needed to maintain a safe serving temperature: (State Guideline = 140 degrees F.), during serving times (4-8 pm).

Each contestant must cook a minimum of four quarts of chili. (Note, be prepared to serve as many as 170-2oz servings, (i.e. average number of servings during the 2006 contest.))

Competition Serving to Official Judges begins at 4: pm and ends at 8: pm

Official Judges will have a scorecard (along with a designated tasting spoon) and a detachable ballot on which they will indicate which is their favorite chili.

All judging samples of your chili must be placed on your serving table, **not handed** to official judges with designated tasting spoons and scorecards.

No sampling of chili is allowed directly from the cooking pot during serving times, only provided sampling cups can be used.

After the judge has completed the rounds of tasting they are to remove the ballot from their scoring card, indicate their favorite **chili contestants number** on the ballot and place in the official ballot box located in the beer stand.

The winners will be announced Saturday, July 19th after the BBQ contest. Winners will split the pot, which is equal to ½ of the entry fees and spoon sales. *Ties will split their placing.* (1st wins 60%, 2nd 25% & 3rd 15%)

All contestants are responsible for cleanup and policing of their area and removing all items at the conclusion of the competition (8:00 p.m.).