

ACLC Chili Cook-off Rules 2018

1. Space is limited to 15 entries and pre-registration is required. Email Christine Kovach, CCEF Secretary, ASAP to indicate your intention to register as a solo, 2- or 3-person team cnckovach@comcast.net Competitor registration by email will be accepted no later than Feb. 26th, 2018. Entries may close prior to Feb. 26th when all available spaces have been filled.
2. Contestants may enter as an individual or team. Teams are limited to three (3) people. Competitors are limited to ACLC community members (learners, families, staff, board members). Only one chili recipe may be submitted for each entry.
3. Each chili entry allows 1 free event entry per solo cook or team
4. For purposes of this event, meat chili is defined as any kind of meat, or combination of meats, cooked with chili peppers, various other spices and other ingredients except for fillers such as pasta or rice, which are strictly forbidden. Beans are allowed. Vegetarian chilies may have beans, may include meat substitutes (e.g. soy crumbles or tempeh), and are cooked with chili peppers, spices and other ingredients except for fillers such as pasta or rice.
5. A prepared two-gallon minimum (32 cups) is required for each entry. This means: Bring the chili cooked and ready for tasting and judging at 4pm.
6. Chili must be kept hot in chafing dishes with Sterno-type fuel canisters, pots kept on electric hot plates or in crock pots. No propane is allowed. CCEF can lend a limited number of chafing dishes to contestants. Please inquire with Christine Kovach about availability cnckovach@comcast.net
7. The chili must be heated to 145°F at the start of the 5pm tasting and maintained at that temperature throughout the event. All meat must be thoroughly cooked.
8. Your table space is limited. Contestants are encouraged to set up their equipment and decorations starting at 4pm. You can be as creative as you want in attracting the crowd and getting votes. Wall signage is limited to an 8 x 10-inch page identifying your solo or team entry and must be hung with painters' masking tape (available on-site). You must bring a list of ingredients to alert folks with food allergies.
9. One-ounce portions of chili will be served to the public in tasting cups. CCEF will provide tasting spoons and cups for serving the chili. The remainder of the chili available will be served in larger portions as part of the dinner
10. Chili will be judged by participating attendees.
11. People's Choice Awards. The public attendees will cast votes for their favorite chili by depositing "vote tickets" in a container (provided) at your table. Tasting will continue until 6pm or later. When the CCEF chili official calls time, vote collection will stop, and the vote containers will be collected for counting.
12. CCEF may also arrange for the option of an anonymous tasting and judging round by professional chefs/caterers. In this case, there will be awards made in addition to the People's Choice Award.
12. Contestants must be present during the entire time of the competition (serving, judging, etc.) Do not allow tasting by family or visitors prior to the official opening of the chili tasting at 5pm.
13. Each team is responsible for cleaning up their area at the end of the tasting and removing all items from the area. No items shall be allowed to remain after the close of the event. Any items remaining after the event may be discarded
14. Any individual or team may be disqualified or removed from the competition for failure to adhere to these rules