

Fire on Main Street

Chili & Food Product Competition Rules

1. CHILI COOKING RULES

- A. CHILI COOKED ON SITE – All chili must be cooked from scratch on site the day of the cook-off unless special permission has been received to make initial preparations off-site. The Fort Caspar building will be open at 5:30 am to start cooking and tasting starts at 11am. Contact Jen Goodwin, 307-358-2000, with questions.

NOTE: If given said “special permission,” ingredients may be put together but not cooked in another location. The alternate location MUST be a certified commercial kitchen and the preparation conducted following appropriate food-handling procedures consistent with the contest rules and definitions. The ingredients must then be transported to the contest site and cooked there.

- 1) CHILI COOKED FROM SCRATCH - "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain pre-measured spices) are NOT permitted.
 - a) You must also provide your own kitchen tools needed to prepare your chili. Pans, spoons, spatulas, knives, cutting boards, etc. are not provided. Use of the kitchen in the Fort Caspar Building is permitted.
 - 2) FILLERS IN CHILI ARE PERMITTED - Beans, macaroni, rice, hominy, or other similar ingredients are permitted.
 - 3) SANITATION - Cooks are to prepare and cook chili in as sanitary a manner as possible, following appropriate food-handling procedures.
 - 4) COMPLEMENTARY SIDES – If desired, competing groups may bring complementary sides to be sampled along with their entered chili (e.g. rice, tortillas, sour cream, cheese, chives or hot sauce). These sides will not help your chance of winning or be considered in the final judging. They will only be made available for public sampling.
 - 5) INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the head judge or his/her designee. (Failure to comply is subject to disqualification.)
 - 6) MEAT – This is a clarification from the WY Department of Ag – Food Safety: All meats used must be USDA inspected and stamped as such, including wild game, beef, etc. (i.e. meat purchased from a grocery store.)
 - a) Smoked meats must be smoked on site.
- B. ONE CHILI PER COOK - Each head cook is responsible for preparing one pot of chili that he or she intends to be judged and turning in one judging cup from that pot. No more than one judging sample can be taken from any one pot.
 - 1) A “pot” will be one large electric roaster.
- C. COOKS MUST SIGN NUMBER SLIPS - Chili cooks must sign their secret number slips in ink with their first and last names at the time cups are issued. Winners will not be eligible if

their secret numbers are unsigned when presented. NOTE: Cooks must present their signed secret numbers to win.

- D. PROTECT THE JUDGING CUP - Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the numbers on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.
- E. FILLING CUPS - Cups will be filled $\frac{3}{4}$ full or to the level designated at the cooks' meeting.
- F. CHILI TURN-IN - Chili will be turned in at the place and time designated at the cooks' meeting or as otherwise designated by the organizer.

2. CHILI JUDGING RULES

A. JUDGING CUPS - All cups must be identical in color, size, and shape.

- 1) TAMPERING - Any cup that appears to have been marked or altered will be referred to the head judge or coordinator for a ruling concerning disqualification.
- 2) DAMAGED CUP - If a cup is damaged, a replacement cup can be obtained from the coordinator only after the head cook turns in the damaged cup.
- 3) CHILI JUDGES - Judging will be done using a minimum of 3 judges.
- 4) JUDGING CRITERIA AND SCORING - A single score takes into consideration the five criteria for scoring chili:
 - Aroma
 - Consistency
 - Color
 - Taste
 - Aftertaste
- 5) SCORING - Each cup of chili will be scored on its own merits with a whole number from 0 to 10, 10 being the highest. No pluses (+), minuses (-), fractions ($\frac{1}{2}$), or decimals (.5) will be taken into consideration.
- 6) EACH CHILI MUST BE SCORED - If a judge determines (by aroma, consistency, and/or color) that he/she does not want to taste a chili, that chili still must be given a score.

B. JUDGING THE CHILI

- 1) JUDGING SHEETS – Each Judge will use the official Judging Sheet provided to them in the judging area.
- 2) TURN-IN TIME - All judging begins at the same time. No chili will be accepted after judging commences. Contestants must be notified of the time when they check in.
- 3) SAMPLES TO JUDGES – Chili officials will collect the chili samples from each contestant and deliver them to the judges. Identical bowls will be used for all chili samples. Samples will be removed before placing the next sample on the judges table.
- 4) DISQUALIFICATION OF CHILI - Any questions regarding disqualification of a chili will be directed to the coordinator.

- 5) CHECK COMPLETENESS OF JUDGING AND SCORE SHEETS – The coordinator will insure that each judge at the table has judged and scored each chili.
- 6) TASTING CHILI - Beverages and bite-sized snacks (e.g., crackers, cheese, celery, grapes, etc.) will be supplied to judges to allow them to cleanse their palates between tastes of chili.
- 7) RETASTING A CHILI - A judge may taste as much of their chili sample as needed until the sample is removed from the table.

C. TABULATING RESULTS

- 1) TABULATE IN JUDGING AREA - Tabulation must be done in the judging area and overseen by the coordinator. Tabulation must be done by two (2) or more persons.
- 2) MANUAL TABULATION - Use two or more persons to do line addition for each chili (i.e., all scores for chili 1, all scores for chili 2, etc.).
- 3) TIE BREAKING - All judges' sheets will be used for tabulating results. If ties result, one judging sheet will be chosen at random to break the ties. If ties are still present, a second sheet will be chosen at random for tie breaking of remaining tied scores. A third or fourth sheet will be used to further break ties, or a tie breaking panel of three judges, who meet the criteria for final judges and who have not judged that day, may also be used.
- 4) MARKING WINNING CUPS - When the winning cups have been determined, the place/order of finish must be clearly marked (e.g., "1st", "2nd", etc.) on both the cups and the lids.
- 5) ANNOUNCING WINNERS – The winners be announced at 1:15 p.m.