

## 2024 Hog August Bites

### CHILI COOK OFF CONTESTANT'S GUIDELINES

#### For PEOPLE'S CHOICE & JURIED COMPETITION

### **TRADITIONAL RED & CHILI VERDE ENTRIES ONLY**

1. You **MUST** make 5 gallons of chili & fill a lidded quart container for juried judging.
2. No ingredient may be pre-cooked in any way prior to the commencement of the official cook off. The only exceptions are: canned/bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth & grinding and/or mixing spices. **Meats must be in commercially sealed packaging RAW & UNTREATED**; IT MUST NOT BE PRE-COOKED OR TREATED in any manner. All other ingredients, if purchased chopped, must be in original containers, or chopped/prepared on-site, otherwise you may be penalized. Raw ingredients that are not purchased the day of the contest must be stored refrigerated. Contact the Chili Cook-off Coordinator if you need overnight ingredient refrigeration.
3. **Beans and non-vegetable fillers such as rice and pasta are NOT allowed.**
4. Chili cook team spaces are 10' x 10' & will be assigned up to 7 days before the event.
5. Check-in time begins at 6:00am at corner of Front Street & Logan Street. ALL TEAMS MUST Check in with Kathleen Klessen– Chili Cook-Off Coordinator prior to any cooking begins. All load in's must be completed no later than 7:30am.
6. Contestants are responsible for supplying the following:  
Cooking utensils, propane stove, tables, chairs, etc. and should be prepared to provide a fire extinguisher & washing station consisting of 5 gallons of warm water (warm water supplied by the event) with a spigot, wastewater catch bucket, soap & towels, as required by the health department. Health Department regulations indicate that **food preparation must be done in a fully screened in tent**. You may also prep inside of 45 Main St.
7. **Juried Judging** containers must be turned in at **11:45am** (+/- 5) to 25 Main Street (Senior Center). Teams are provided a lidded/numbered quart container. This container must be filled at least  $\frac{3}{4}$  full & turned in to 25 Main Street by 11:45am.
8. **People's Choice Judging** will begin at **12pm**, inside 45 Main Street where tables will be set up for serving. The chili must be ready by noon & moved inside 45 Main St. & must be kept hot. This will be a blind taste test set-up similar to the rib People's Choice Tasting. Hog August Bites provides the servers who will serve 2 oz tasting cups  $\frac{3}{4}$  full. Tasting kits will be sold with tickets for tasting, a napkin, a spoon & a ballot for voting. The public will return their completed ballot for People's Choice Chili. The ballots will be tabulated by the event coordinator.
9. Please, do not bring outside alcohol to the event, as it will be available for purchase.
10. Have fun entertaining your friends and neighbors during the event!
11. Juried judging will be per ICS guidelines for aroma, color, taste, consistency and bite.