

2026 Hog August Bites Chili Team Guidelines

CHILI COOK OFF RULES For both PEOPLE'S CHOICE & JURIED COMPETITION

Robie Williams – Hog August Bites Event Coordinator

Dylan Zimmerman – Chili & Ribs Cook-Off Coordinator

TRADITIONAL RED & CHILI VERDE ENTRIES ONLY

1. Teams **MUST** make 5 gallons of chili & fill the provided lidded quart container for juried judging.
2. No ingredients may be pre-cooked prior to checking in on the day of the cook-off. The **ONLY** exceptions are canned/bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth & grinding and/or mixing spices. **All Meats must be in original sealed packaging, RAW & UNTREATED.** 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 on the day of the contest must be stored refrigerated. Contact Robie or Dylan if you need to arrange for 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 Dylan Zimmerman** before any cooking begins. All load in's must be completed no later than 7:30am.
6. Teams provide all their own Cook-Off supplies. Hog August Bites provides the space at venue. To comply with both the Health Dept & Fire Dept All teams are required to have available, at all times: at least one size 2A40BC or 3A40BC fire extinguisher (not smaller), a trash can & trash bags, the venue will have a trash bin onsite for your trash bags after the event; a hand washing station consisting of 5 gallons of warm water (warm water supplied by the event via spigot), wastewater catch bucket, soap & towels, as required by the health dept. Health Dept regulations indicate that **food preparation must be done in a fully screened in tent**, or you may do your prep inside of 45 Main St. (aka – the tasting Pavillion).
7. **Juried Chili Judging** containers must be turned in at **1:30pm** (+/- 5 minutes) to 25 Main Street (Senior Center). Teams will be given a lidded/numbered quart container. This container must be filled at least $\frac{3}{4}$ full.
8. **People's Choice Judging Pots** must be turned in at **11:45am** at the BACK GLASS DOOR of 45 Main Street – aka the Tasting Pavillion.
 - **People's Choice Tasting Pots MUST be PLAIN, UNMARKED, STAINLESS-STEEL POTS.** They must not be identifiable or have any markings on them, or they may be considered for a scoring penalty.
 - **NO team members may enter the tasting Pavillion after the People's Choice tasting has begun.** ANY additional chili tasting top-offs are to be brought to HAB staff at the **BACK GLASS DOOR OF 45 MAIN St.**
9. Each Public sampling ticket sold includes a napkin, a spoon and a ballot for voting. Event volunteers provide each ticketed sampler with a 2 oz tasting cup $\frac{3}{4}$ full. The public will return their completed ballot for People's Choice Chili. The ballots will be tabulated by the HAB Staff.
10. Public Chili sampling will end no later than 2pm to clean & reset the area for Rib Sampling.
11. Please, do not bring outside alcohol to the event, as it will be available for purchase.
12. Juried judging will be per ICS guidelines for aroma, color, taste, consistency, and bite.

Have fun entertaining your family & friends during the event!