

# SC State Chili Cook-Off Entry Form

## www.scchilicookoff.com

Cook's Name	
Team Name	
Address	
Phone EMail	
Emergency Contact	
Phone	
Please check the box for the category in which you will compete.	
People's Choice is decided by the public who purchase event tickets. They are each give token to vote for their favorite chili. The cook with the most tokens wins.	/en a
The chili in the Peoples Choice category is also judged like the professional categories separate award is given for the "Best Chili".	Α
INDIVIDUAL PEOPLE'S CHOICE / AMATEUR COOK OFF	\$25
ORGANIZATIONAL PEOPLE'S CHOICE	\$25
For People's Choice, you need to bring a minimum of 3 gallons of chili fo tasting. It is recommended you bring ingredients to cook some on site a This helps bring interest to your tent and more votes for your chili.	
Rules are on pages 2 and 3 of this document.	

Contact Gene Jameson @ 864-940-9632 for information

Please make Checks Payable to: SC State Chili Cook-off Championship

Belton Alliance, PO Box 111, Belton, SC 29627

Remit to:

## **SC State Chili Cook-Off Championship Rules**

We provide a 10' x 10' outdoor space; contestants may not exceed their allotted space. Electricity is not available. Generators are not allowed.

Cook teams are limited to a maximum of 3 team members.

All contestants are required to attend the mandatory cook's meeting at 8:00 a.m.

Contests must supply all their own ingredients, supplies, and utensils.

Contestants are required to provide their own tables, canopy for their cook space.

Contestants are encouraged to provide a fire extinguisher and hand sanitizer.

The following are not permitted on the Square during the event:

Open fires

Charcoal

Alcoholic Beverages

Vehicles

Generators

Should this event be cancelled, 100% refund of registration fees will be offered. Refunds are not available for any other reason.

Failure to abide by any rule will result in disqualification and possible removal from the event.

#### Individual People's Choice Competition Rules - Set-up 7:30 - 9:00 a.m.

All food handling, preparation and serving must comply with all local and state guidelines, policies, and rules. All food, whether stored, resting, or cooking, must always be maintained at food-safe tempratures. Food temperatures are subject to inspection at any time by event organizers or local/state officials.

In addition to the chili submitted for Judging (32 oz.), all contestants must cook at least 3 gallons of chili for the People's Choice competition. As an amateur competitor you are automatically included in people's choice. Sampling materials will be provided.

Amateur competitors can prepare any type of chili for competition. The chili can contain any type of USDA certified meat and/or vegetables, chili peppers, spices, and other ingredients. The chili can be any color. Meat can be cut, ground, shredded, or cubed.

Garnishes are not allowed. If an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is considered a garnish and is not permitted.

### People's Choice Rules - Set-up 7:00 - 9:00 a.m.

Entrants for People's Choice categories are Individual or Organizational.

The Individual category is limited to a team of no more than 3 people and are not affiliated with any company, organization, church, public office or department, teams, or non-profits.

Organizational People's Choice competitors must be affiliated or associated with a group or organization (listed as exclusions in the Individual Category)

Must provide a minimum of 3 gallons of chili to offer for public samples. Sampling cups and spoons will be provided by the organizers. The more chili you have, the more samples you can give, the more voters you reach.

Must provide your own tents, chairs, tables, cook stoves.

You should engage with the public and generate interest in your chili. Booth decor is a great way to bring tasters to your chili.

Must not bribe or prearrange voting. Not vote sharing is allowed between competitors. Violators will be disqualified.

Any style of chili is welcome. All meat used must come from a USDA approved supplier. No personally harvested wild game is allowed.

When reheating chili it needs to rise to a temperature above 165 degrees and be kept above 135 degrees.

Samples can only be given in exchange for a ticket or to someone wearing a wristband.

One token equals one vote.