

2012 CHILI COOK OFF AND BEER TASTING

Hosted by: Young Professionals of Sumter & Sumter County Museum

RULES AND REGULATIONS

1. Official, signed chili cook off entry forms must be received with a non-refundable \$20.00 entry fee by March 2, 2012.
2. Traditional Pepper Chili is defined as any kind of meat or combination of meats, cooked with chili peppers, spices and other ingredients, with the exception of beans and pasta. Soup Chili is defined as any kind of meat or combination of meats, cooked with spices and other ingredients, including beans, pasta and fillers. Both Traditional & Soup chilis will be allowed in the competition but will not be judged as separate categories.
3. All ingredients must be pre-cooked and treated prior to the event—chili is to be brought 'ready to eat'. Chili must be cooked from scratch at home and brought onsite the day of the cook off. NO mixes allowed (i.e. Hormel, etc.)!
4. A complete list of ingredients must be made available for each entry. Quantities are not necessary.
5. Each contestant/team will provide all ingredients, utensils and accessories, condiments necessary to cook/serve chili. This includes water for cooking, food thermometer, cook stoves, fuel and/or extension cords. Spoons and cups for use in serving the public will be provided.
6. Each contestant/team must make a minimum of 3 gallons of chili. Contestants can have extra toppings/condiments at their booths for public consumption. The judges will taste the chili only; without condiments or toppings.
7. All contestants must keep their chili at a serving temperature of 140 degrees and must keep chili covered with a tightly fitting lid when not serving. Failure to comply is subject to disqualification. Contestants may use crock pots, electric roasters or may bring their own burner and pot if they prefer. Contestants using electric pots must bring extension cords.
8. All contestants/teams must be set up and ready to pass DHEC inspection no later than 5:30 pm March 16, 2012. The area behind the Sumter County Museum will be open for set up beginning at 4:00 pm March 16, 2012.
9. Each contestant/team will be assigned a contestant number by the Chief Judge and given a container in which the chili will be collected for official judging. Each contestant should verify that the number on the container matches the number assigned to them by the Chief Judge. The judges' containers should be intact and show no signs of tampering or alterations.
10. Contestants must be willing to taste their own chili.
11. Appropriately themed decoration on your area and related costuming is encouraged.
12. The People's Choice Award is determined by the public. It is up to you to entice them to try your chili and cast their votes for you. The ballots will be gathered and tallied after the official judging.
13. The decisions of the Chief Judge are final.

JUDGING

1. In this competition the chili will be blind judged and scorecards will be based on the following criteria:
2. Aroma—chili should smell good. This also indicates what is in store when you taste it.
3. Consistency—chili must have a good ratio between meat and sauce. It should not be dry, watery, grainy, lumpy or greasy.
4. Taste—above all else, taste is the most important factor. The taste should consist of the combination of meat, spices, etc. with no particular ingredient being dominant.
5. Aftertaste - the aftertaste or “bite” is the heat created by the various types of spices and or peppers.

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Friday, March 16, 2012

6:00-10:00pm at the Sumter County Museum

Contestant/Team Name: _____

Chief Cook: _____

Mailing Address: _____

Email: _____

Phone: _____

\$20.00 Non-refundable entry fee

Registration Deadline is Friday, March 2, 2012

Return forms to: **Young Professionals of Sumter
Jennifer Miller - WebsterRogers
380 West Wesmark Blvd
Sumter, SC 29150**

****Each contestant/team will receive 2 tickets with a paid entry fee****

Release of Liability: For and in consideration of the privilege of participating in this event hosted by YPS and Sumter County Museum, I hereby assume all risk of personal injury or damage to myself or any member of my team, and I hereby release YPS and Sumter County Museum, workers, volunteers and any individual or organization in charge of or connected to YPS and Sumter County Museum from any and all claims and/or liability from any accident, injury, damage or loss incurred or suffered by me or anyone in my charge or care; no matter what the nature or cause, and I further agree to indemnify and hold harmless YPS and Sumter County Museum, workers and volunteers from any and all damages, cost, charges, expenses, legal fees or any other loss or expense incurred by said organizations or individuals connected therewith resulting from any acts or action on my part or anyone in my charge whether such acts were intentional, accidental or negligent which caused or contributed to the cause of such accident, injury damage or loss incurred or suffered by such third party. I do hereby certify that I have read the foregoing and agree to the same on behalf of myself and my team members.

Chief Cook's signature _____ Date _____

AWARDS

Judges' Choice: 1st Place - \$300 and Runner up - \$200 People's
Choice | Best Decorated Booth | Spiciest | Most Unique

Questions?

Please contact Jennifer Miller at 803-905-4000 or jmiller@websterrogers.com