

4th ANNUAL FIRE & ICE CHILI COOKOFF & CRAFT BEER FESTIVAL



SATURDAY, FEB 24, 2018

THE SHOPS AT
DOS LAGOS

2780 Cabot Drive, Corona, CA 92883



OFFICIAL CHILI CONTESTANT APPLICATION FORM

Name: _____ Date: _____

Your Chili Team Name: _____

Team Captain's Name: _____

CONTACT INFORMATION

Mailing Address: _____

City _____ State _____ Zip _____

Contact Phone #: _____

Email Address#: _____

Chili Team Sponsor (if applicable): _____

Classification of Chili Entries: The 4 classes of Chili will be as follows:

- Texas Red Chili:** Any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No Garnish is allowed on the judges portions. *Must provide 2 gallons of chili.*
- Mexican Verde Chili:** Any kind of meat or combination of meats, cooked with green chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No Garnish is allowed on the judges portions. *Must provide 2 gallons of chili.*
- Home-Style Chili (People's Choice):** Is defined by the International Chili Society as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices. *Must provide 5 gallons of chili.*
- Best Restaurant Chili in Town:** Restaurant category. *Must provide 10 gallons of chili.*
(Note No application fee for this entry.)

The above information is correct to the best of my knowledge. I have read the official rules and regulations and I hereby agree to abide by such rules and regulations that are attached.

Application Fee

Texas Chili Cook-off = \$50 | Mexican Verde Chili = \$50 | Peoples Choice = \$25

Applicant Sign: _____ DATE: _____

Approved by: _____ DATE: _____

Sandy: lvrlst82@aol.com | Mike: mrager@urcs.net

Please mail your entry fee to:
Sandy Klein at 765 N. Main Street, Corona, CA 92880

2018 Fire & Ice Chili Cook Off

There will be 4 classes of Chili to be judged as separate contests for best of class awards and one overall winner in the final competition as Grand Champion.

Chili Classes:

- i. **Texas Red Chili:** Any kind of meat or combination of meats, cooked with **red** chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. Garnishes are NOT allowed.
- ii. **Mexican Verde Chili:** Is defined as any kind of meat or combination of meats, cooked with **green** chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. Garnishes are NOT allowed.
- iii. **Best Restaurant Chili:** The restaurant's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices
- iv. **Home-Style Chili (People's Choice):** Is defined by the International Chili Society as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices

There is also a **Best Cook Site Competition**. Each chili team is strongly encouraged to decorate their booth to reflect their teams name in their booth decor. Some examples: Wild West Chili cooks might dress in western costumes; Great American Chili Company Cooks might go red, white, and blue; Nun Better Cooks might dress in full nun's habits. The point is to have fun, be a little crazy, and sing some songs.

Application Fees:

Texas Red or Mexican Verde - \$50.00
Best Restaurant - No Entry Fee
People's Choice - \$25.00

Prize Categories:

Texas Red and Mexican Green Best Of Class:

1st Place: \$250.00, trophy, recognition at the event and on the Circle City Rotary web site.

2nd Place: \$125.00, trophy, recognition at the event and on the Circle City Rotary web site.

Overall Champion: \$250.00 (in addition to Best of Class prize money), trophy, recognition at the event, recognition at the event and on the Circle City Rotary web site.

Best Restaurant Chili: Plaque and recognition at the event and on the Circle City Rotary web site.

Home-Style:	Sum of entry fees for the class (up to \$200 maximum), trophy, recognition at the event, recognition at the event and on the Circle City Rotary web site.
Best Cook Site:	Trophy and recognition at the event, recognition at the event and on the Circle City Rotary web site.

Judging:

Texas Red Chili, Mexican Verde Chili, and best Restaurant Chili will be chosen by our esteemed panel of judges based on the following criteria:

- Color
- Aroma
- Texture
- Flavor
- Heat (Not *How Hot*, but *How Appropriate* heat level for Chili Type)

Each criterion will receive a score from 1 to 5 with 5 being the best. The scores will then be added to arrive at the final score for each chili entry. The entry with the highest point total in its class will be the winner of that class.

Home-Style Chili will be voted on by the event attendees. Each attendee will be given three tickets to drop in the voting boxes located in the booths of the Home-Style Chili contestants. The contestant with the most tickets in their voting box at the end of the voting period will be the winner. If you have the most chili and friends at the cook-off, you might get the most votes!

Items provided to contestants:

- (1) Table for each chili booth
- (2) Table covering
- (3) Tasting cups and spoons
- (4) Voting box (People's Choice only)

General Contest Rules:

1. Entrants must be at least 18 years of age to compete
2. All contestants must submit an application, fee & ingredients list of their Chili to be assigned a competitor's number and acceptance into the competition. The Chili Cook-off Committee reserves the right to accept or deny entry into the competition for any reason.
3. All contestants are REQUIRED to attend one of two rules meetings conducted by a representative of the Chili Cook-off Committee, at which time final instructions will be given and questions answered. Meeting times will be sent to registered contestants as far in advance of the event as possible.
4. Contestants may NOT charge a fee of any kind for tasting of their Chili or sell anything else at the event.
5. Contestants are responsible for supplying all their own cooking utensils, Cooktops, etc. and should be prepared to provide a fire extinguisher and washing station. The Chili Cook-off committee will provide an area for each contestant – **No electricity will be provided.**

6. Sharing or splitting Chili for judging with another contestant for purpose of increasing the number of entries in any event will result in disqualification. Anyone caught cheating in any way at this event will result in disqualification in competing in any future events, no exceptions.
7. Each contestant will be limited to competing in only ONE CLASS for the judging competition. Contestants are free to prepare other classes of Chili but they will not be eligible for competition.
8. The Chili will be judged by an esteemed panel of judges in each class and overall champion.
9. Cooking start time is 8:00 A.M. and judging will begin at 12noon. Cooking during entire cooking period is the sole discretion of the contestant.
10. You may set up your booth on Saturday morning, beginning at 7:00 A.M. All vehicle deliveries of equipment and supplies must be completed by 9:30 A.M. Please allow time for entry and parking your vehicle. Loading and unloading is permitted at site during set-up and break-down. Parking during event is off-site (ample parking around The Shops at Dos Lagos).

Rules for the booth:

- Participants decorate their booth and wear Themed costumes and award prizes for the best booths
- You must be respectful to others, no offensive displays, excessive noise or music. Lewdness and nudity is prohibited
- The use of firearms, explosives, or pyrotechnics is prohibited
- Interfering with other contestants is prohibited
- Teams are responsible for their own chairs, cooking utensils, decorations, covering, cook stove, power and/or propane.

Cooking Rules:

Texas Red and Mexican Verde:

The Texas Red and Mexican Verde rules are the same with ONE EXCEPTION:

- i. **Texas Red Chili:** Any kind of meat or combination of meats, cooked with **red** chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No Garnish is allowed
- ii. **Mexican Verde Chili:** Is defined as any kind of meat or combination of meats, cooked with **green** chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No garnish allowed.

Other than this, the rules are the same and are as follows:

1. No ingredient may be pre-cooked or smoked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and or/mixing of spices. Meat may be treated with seasoning, pre-cut or ground. MEAT MAY NOT BE PRE-COOKED, OR SMOKED in any manner. All other ingredients must be chopped or prepared during the preparation period.
2. Each contestant must cook a minimum of 2 gallons of competition chili prepared in one pot. Judges will be provided 1 quart of chili for tasting. Only edible ingredients

may be used. Everything must be prepared in a sanitary manner. You must be willing to taste your own chili.

3. Chili must be kept at a minimum of 140 degrees and covered with a lid when not serving. Cooking conditions are subject to inspection. Chili must be prepared in the open (No RVs, Closed tents, etc.).
4. Cooking start time is 8:00 A.M. and judging will begin at 12noon. Competition chili must be turned in at judge's booth promptly at 12noon. **Cooking during entire cooking period is the sole discretion of the contestant.**

Best Restaurant:

1. Chili may be prepared in advance and use of pre-cooked or smoked meats, beans, or pasta **IS ALLOWED**.
2. Each contestant must cook a minimum of 10 gallons of chili prepared in one pot. Only edible ingredients may be used. Everything must be prepared in a sanitary manner. You must be willing to taste your own chili.

Chili must be kept at a minimum of 140 degrees and covered with a lid when not serving. Cooking conditions are subject to inspection.

Home Style:

3. Chili may be prepared in advance and use of pre-cooked or smoked meats, beans, or pasta **IS ALLOWED**.
4. Each contestant must cook a minimum of 5 gallons of chili prepared in one pot. Only edible ingredients may be used. Everything must be prepared in a sanitary manner. You must be willing to taste your own chili.
5. Chili must be kept at a minimum of 140 degrees and covered with a lid when not serving. Cooking conditions are subject to inspection.

REMEMBER, THE CROWD IS YOUR ONLY JUDGE FOR THE PEOPLE'S CHOICE CHILI!
YOU CAN BE AS CREATIVE AS YOU WANT IN ATTRACTING THE CROWD AND
GETTING VOTES!

Questions or Clarifications:

Any questions or requests for clarification should be directed to Dave Saunders at dsaunders@claysonlaw.com