

2nd Annual Surfside Marina

Chili-Fest Rules

1. Home Style Chili 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.
2. No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. Meat may be treated, pre-cut or ground. MEAT OR BROTH MAY NOT BE PRE-COOKED, in any manner. All other ingredients must be chopped or prepared during the preparation period. You may have pre-mixed spices but cannot be combined or cooked before start time with any liquid or meat.
3. The cooking period will be a maximum of 4 hours. The exact starting and ending of the cooking period is to be announced by cook-off director. Cooking will start at roughly around 8am with competition bowl to be due at noon. Cooking during entire cooking period is at the sole discretion of the contestant. Teams will be required to make at least 4 gallons of chili for the day for the enjoyment of the judges and the public.
4. The cook-off director shall conduct a contestant's meeting, at which time final instructions are to be given and questions answered, no later than 1 hour prior to the official starting time of the cook-off.
5. Contestants are responsible for supplying all of their own cooking utensils, etc. and should be prepared to provide a fire extinguisher. Surfside Marina will provide an area for each contestant.
6. Each contestant will get identical bowls supplied by the cook-off competition director to be used to submit your chili for the judges. Bowls will be numbered but only the Director will have a master list of which bowl belongs to what team. Chili prepared in one bowl which will be submitted for judging. Sharing or splitting Chili with another contestant for the purpose of increasing the number of entries will result in disqualification.
7. Depending on the number of entrants, the top 3 entrants will get a corresponding trophy. People's choice will also get a trophy. Limit 15 teams
8. Each contestant will be assigned a contestant's number by the Director and their judging bowl. In order for a cook to receive the judging bowl for the contest, they must sign the contestant list and pay the entry fee. Each contestant should verify that the number on the bottom of their bowl is the same as their assigned contestant number. Each contestant is responsible to deliver their bowl, which must be filled to the bottom of the bowl's rim, to the judging area at the official time for judging.
9. Judges will be told that they should vote for the chili based on the following major considerations: good chili flavor, consistency, blend of spices, aroma and color.