

Calgary Yacht Club Official Chili Cook Off Rules

1. GETTING STARTED

Adult Cooks: Must be at least 18 years of age

Youth Cooks: Must be between 6 and 17 years of age

PARTICIPATION

You do not need to be a member of the Yacht Club to enter the cook off. A contestant may compete in one or more categories. Businesses, sports teams, organizations and individuals are encouraged to participate.

2. ENTRY FEES & CATEGORIES

Adult Teams (up to 4 people) - \$50

Youth Teams (up to 4 people) - \$25

Traditional Red Chili is any kind of meat, or combination of meats, cooked with red chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.

Homestyle Chili is any kind of meat, or combination of meats, and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Homestyle chili may be any color. Beans are required. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat. Seafood is allowed.

Chili Verde is any kind of meat, or combination of meats, cooked with green chili peppers, various spices and other ingredients. Non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.

Veggie Chili is any kind of vegetable, or combination of vegetables, cooked with chili peppers, various spices and other ingredients. The use of meat and/or any meat by-product is not allowed. The use of soy and meatless "meat" substitutes is allowed. Veggie Chili can be any color.

Note: The above category winners are all chosen by judges. Garnishes must not be used for any category. Rule of thumb: if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted.

People's Choice Chili winners are determined by the public. Any type of chili may be included in this category.

3. COOK OFF PREPARATION

- a. Each contestant will be provided a cooking/booth area on the Yacht Club property. It is expected that you use your tailgate as part of your station.
- b. Each contestant is responsible for supplying all of their own ingredients, supplies, heat source and utensils.

4. YOUTH COOKS

- a. Youth cooks must prepare their chili with adult supervision, but not adult participation.
- b. Adults may help with knife work and prep, during the preparation period only.
- c. Adult assistance **MUST STOP** once the 3 hour cooking time starts. At that time, adults are there to supervise only and assist with any safety concerns.
- d. Adults cannot taste the youth's chili. This is their time to shine and make their own cooking decisions. Youth cooks may have other youth, ages 17 and under taste their chili.

5. FOOD PREPARATION

- a. No ingredient may be precooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, peppers, liquids and seasoning pastes.
- b. Meat may be pre-cut or ground but **MAY NOT** be pre-cooked, treated, seasoned or marinated in any manner.
- c. Grinding and/or mixing of spices is allowed.
- d. All other ingredients must be prepared and/or chopped on site during the preparation period. The preparation period is the designated time between set up and the start of the cooking period.
- e. All ingredients must be sourced to a licensed food manufacturer, wholesale supplier or retail store. No ingredients are allowed that have originated from unlicensed growers or suppliers. No home grown or home canned/bottled ingredients are allowed.

6. DETERMINING THE WINNERS

People's Choice – The chili that receives the highest number of votes by the public will win.

All Other Categories

- a. Each cook will be assigned a contestant number and given an official competition cup prior to the start of the cooking period. Each cook will receive as many cups as categories they are competing in.
- b. It is the contestant's responsibility to verify that the number on the bottom of their cup is the same as their assigned contestant number.
- c. Each cook is responsible for delivering their cup (s) to the judging area at the end of the cooking period. Each cup must be filled to the bottom of the rim.
- d. Cook off judges will choose their top three, per category, using the judging criteria set forth.

7. JUDGING

The Chief Judge instructs all Judges as to the following PROCEDURES:

- a. When the Chief Judge signals the start of judging, Judges may start tasting at any bowl location on the table, then proceeding counter-clockwise. They may re-taste at their own discretion. Judging is a process of elimination and re-tasting is permitted until each Judge has chosen their top three (3) chilis.
- b. Judges taste each bowl and note any comments on their official ballots.
- c. Judges must use a clean spoon for each taste.
- d. Judges should clear their palates after each taste using the condiments supplied on the judging table, such as water, flour tortillas, sour cream, etc.

- e. Talking, face gestures or influential body language is not permitted. Judges must not make any comments or gestures about any of the chilis that may influence the decision of another Judge.
- f. Each judge must write their 1st, 2nd, and 3rd place winning chili choices within the designated spaces on their ballot before giving it to the Chief Scorekeeper. It is requested that all Judges sign their ballots.
- g. Judges should stay in the general judging area but must stay away from Scorekeepers and judging tables until the Chief Judge and the Chief Scorekeeper have declared that there is a verified winner.
- h. In the event of a tie score for any of the places, the Chief Judge shall appoint three (3) Judges as “tie-breakers.” Each of the three tie-breaker judges must re-taste only the bowls involved in the tie, and give their decisions to the Chief Scorekeeper. The bowl receiving the most points from the tie-breaking judges will be declared the winner of the tie and the other bowl (or bowls) should be moved down one place. Ties are broken only for those places which there are to be given prizes and/or awards (typically first [1st] through third [3rd] places).
- i. The Chief Judge and all Scorekeepers must not divulge or discuss the winners until after the Cook-off Organizer or designated person has announced the winners to the general public.

The Chief Judge instructs all Judges as to the following JUDGING INSTRUCTIONS:

- a. Each Judge’s opinion weighs on the final outcome. Each cook is counting on the Judge’s serious consideration of their bowl of chili. Judges must understand that they are determining the winners of the competition and must be respectful of the judging process and system.
- b. Judges must follow all direction and instruction from the Chief Judge. The Chief Judge may unilaterally dismiss a Judge or disqualify a Judge’s ballot for actions deemed detrimental to the judging.
- c. When judging, the chili you select to win that category should be the one you individually like best, with no other influence affecting your decision. Select 2nd and 3rd places the same way.
- d. Chili that looks appealing with a pleasing aroma and that tastes good – and that meets the requirements of each category’s rules – is typically scored well.
- e. Meat should be tender; not too mushy or too firm. Meat should have distinct chili flavor. No preference is given to cut (diced) meat, to ground meat, to shredded meat, or to cubed meat.
- f. Sauce should be not too thin or too thick. There should be a balanced ratio of sauce to meat. Sauce should have distinct chili flavor.
- g. Heat from spices should not be bland and not too hot.
- h. Bowls of chili to be judged may not include any garnish or topping to distinguish it from the other bowls at first appearance. No additional ingredient that is added to the bowl, that is not found throughout the entire bowl, is allowed.
- i. Decisions of the Chief Judge are final.