

COLUMBIAVILLE’S 13th ANNUAL CHILI COOK-OFF

Saturday, October 14, 2017 11:00 A.M. – 3:00 P.M. Cooking Time
2:45pm Public Tasting and Judging – Tasting until the chili is gone!

Downtown Columbiaville Parking Lot

**Hosted by the Columbiaville Downtown Development Authority and the
Columbiaville Days Festival Association**

EARN BRAGGING RIGHTS FOR THE BEST CHILI IN TOWN!

ENTRY FORM

ALL ENTRIES MUST BE TURNED IN BY THURSDAY OCTOBER 12, 2017

INDIVIDUAL NAME: _____

OR

TEAM NAME: _____

TEAM CAPTAIN: _____

CHILI NAME: _____

(optional)

PHONE NUMBER: _____

ENTRY FEES: \$15.00 PER ENTRY

Mail entry form & payment to or drop off at:
Village of Columbiaville 4605 Pine St., P.O. Box 100 Columbiaville 48421.

Make Checks Payable to: Columbiaville Chili Cook-off

For more information contact: Denise Baker 810-793-4411 or 810-614-2569

THIS IS AN OUTDOOR EVENT. NO REFUNDS FOR BAD WEATHER.

Top three winners will receive a trophy with a cash prize. People choice award will receive a trophy and the team with the best booth/sportsmanship will receive an award.

- A copy of the Rules and Guidelines are available at the Village Office.

COLUMBIAVILLE'S 13th ANNUAL CHILI COOK OFF GUIDELINES

HOSTED BY THE COLUMBIAVILLE DAYS FESTIVAL ASSOCIATION

Please read all rules and note changes

1. Chili may be prepared with any kind of meat or combination of meats, cooked with various spices, with or without beans and other ingredients. No ingredients may be pre-cooked in any way with the exception of commercially canned tomatoes, tomato sauce, broth etc... **Due to food allergies a list of ingredients must be supplied to the judges. All food must be in original commercial packaging or U.S.D.A. stamped.**
2. Contestants must provide their own cooking utensils, cutting boards, cooking stove, cooking fuel, **no motor homes, campers etc...** pots, pans, trash bags, paper towels, tables, table cloths, cooler, ice, water, beverages, plastic cups, decorations (optional) etc... **Absolutely no selling or distribution of beverages to the public, you will be immediately disqualified and removed from the competition area.**
3. Contestants must keep a sanitary cooking area. Gloves must be worn when handling food.
4. Contestants must prepare at least 16 ounces of chili for judging. Each contestant will be supplied with a 16-ounce container and you must verify that the number on the bottom of the container matches your assigned contestant number. Judging containers and your ingredient list must be ready for delivery to the judging area by the official time for judging.
5. The cooking period is for a maximum of 4 hours. **Contestants can determine when they need to begin cooking, between 11:00 a.m. and 2:45 p.m.** At 2:45 p.m., you will need to have one person bring the chili to the judging area. Those contestants not ready for judging will be disqualified. Contestants may continue to cook for public tasting any additional chili, if desired.
6. Public serving will begin at 2:45 p.m. No contestants are allowed to serve until that time. Small containers (4 oz) and plastic spoons will be provided for serving the public. Contestants wishing to sell their samples to the public may do so, no more than 50 cents a sample cup. Contestants that chose to sell their chili will be required to provide change if needed. Please place a sign within your booth indicating the cost per sample.
7. A Peoples Choice Award will be presented to the contestant that receives the most votes by the public. You will need to place your team letter or number as provided by the Chili Cook-Off Committee in a visible spot within your cooking area. Tip jars are allowed, but will not reflect the winner of the People's Choice Award.

8. First place will receive a trophy and a cash prize, Second, Third and Peoples Choice will receive trophies. Awards will be presented to those contestants that show the best sportsmanship, and booth presentation. Drawings for various gift certificates will be held throughout the day.
9. Judges will vote for the chili they like best based on the following criteria: Based on a scale of 1-10. 1 being the lowest and 10 being the highest.
 - A. **Taste:** Rated on the blending of flavors. A 1 rating would indicate a flavor is too dominant over all and it ruins the taste of the chili, to 10 if the flavors of the chili are well balanced.
 - B. **Aroma:** Rated on the appeal of the smell of the chili. With a 1 rating indicating the smell is not appetizing; with 10 indicating the smell is to die for!
 - C. **Appearance:** Rated on visual appeal and appetizing appearance. A rating of 1 if the chili is not at all appealing to 10 if it just makes your mouth water.
 - D. **Spiciness:** A score of 1 means it's either too hot or too mild. A 10 means it's just right.
10. The decisions of the judges are final and will be announced when the last contestant's chili has been judged.
11. The sponsors of this event will not be liable for any event or contract failures in the event of bad weather, natural causes, acts of God, or any other conditions beyond control of the sponsors.
12. All Contestants must sign a waiver, holding the Village of Columbiaville, Columbiaville DDA, and the Columbiaville Days Festival Board, employees, Council members and all other constituents harmless.
13. The most important rule is to have fun, enjoy and keep cookin'.

Tip jars are still allowed, you must provide your own.

Please understand the time allotted for cooking may be longer than some contestants need. You may start anytime after 11:00 a.m. Only you know how long it takes your recipe to cook, however all entries must be received by the judges at 2:45 sharp.

Any misconduct and inappropriate behavior is grounds for disqualification and removal from contest area. Rules & Guidelines are subject to change as needed.