



Official Rules and Regulations for the Chili Cooks for the

Swarthmore Co-op Home Brew Competition and Chili Cook Off

The following rules are to be adhered to by all cook-off chair people, cooks, judges and/or assistants:

1. The entry fee will be \$10.00 per chili entered. Contestants may enter more than 1 batch of chili. Three prizes will be awarded in the following categories: Judge's Choice (\$100 Co-op gift card), People's Choice (\$50 Co-op gift card), and Most Unique Chili (\$50 Co-op gift card).
2. All ingredients must be cooked prior to the event – chili is to be brought “ready-to-eat”.
3. Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of its proper temperature for serving. Spoons and cups for use in serving chili to the general public will be provided. Electricity will also be provided.
4. Each contestant must cook a minimum of eight (8) quarts of competition chili.
5. Each contestant will be assigned a “contestants number” by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestants’ number assigned to them by the Chief Scorekeeper.
6. The decision of the judges is final.
7. Each contestant is responsible for policing and cleaning up the area at the end of the night and removing all items from the area. No items shall be allowed to remain after the close of the Cook-off.



Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste (not too hot or not too mild)
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing