

T.O.D. Chili~Hogs Chili Cook-Off – Rules and Regulations

1. Cook-Off registration forms must be received with entry fee of \$150.00 by **Thursday, March 14, 2019**. All registration is in advance of the cook-off. This can be done on line through The Open Door website using PayPal or by mail. See Contact Info Below.

No on-site registration will be accepted on the day of the cook-off due to set up preparations.

2. Each team will be provided one eight-foot-long table, People's Choice Jar and three event t-shirts.
3. A cooking team may have up to three members involved in the actual cooking of the chili. No limit is placed on the number of cheerleaders and rabble rousers that a respective team invites.
4. Team setup will start **at 6 a.m.**, **Saturday, March 23** and cooking will begin when your team is ready.

Competition Chili - Each team must prepare on-site enough chili to feed at least 25 people. The judges will be looking for traditional Chili characteristics for the 1st, 2nd, and 3rd place awards.

Chili must be cooked from scratch on-site. Ingredients may not be pre-cooked in any way prior to the commencement of the cook-off. Ingredients may be chopped (onions, etc.) or prepared (corn bread, Pico de Gallo) the day before the cook-off. Teams may bring crackers, chips, rice, cornbread, salsa, dip, etc. for your area to woo tasters to your booth for the People's Choice Award.

Each team shall furnish its own cooking utensils, cutting board, table covering, hand sanitizer, propane, gas, potable water, ice, and trash bags. Don't forget your lawn chairs. (you may want a prep table)

The following cooking methods will be acceptable:

- a. Propane or gas burners
 - b. Propane grill
 - c. Wood burning stove that does not contact the ground
 - d. REMEMBER: no electricity is provided
5. **Judging samples will be collected by Chili Officials and delivered to the Judges at 11:00 a.m.** No Chili is to be served until all samples are picked-up and delivered to the Judging Table.
 6. Team members are to prepare and cook their chili in a sanitary manner and keep meat properly chilled until cooked. These conditions will be subject to periodic inspection by the TOD Chili Police. Unsanitary conditions will be considered cause for disqualification. All food handlers shall:
 - a. Be clothed with no sleeveless shirts being worn
 - b. Cover loose hair
 - c. Must wash hands, wear plastic gloves when serving & provide hand sanitizer for your table
 - d. Use clean pots, pans, utensils, and cutting boards
 - e. Use different utensils for tasting and cooking
 - f. No use of tobacco products permitted in the cooking areas. An approved smoking area is provided with disposal cans provided.
 7. **Parking** - Due to limited space, one vehicle per team may be driven in front of Rudy Penton Pavilion. Once unloaded vehicles must be moved to the parking area.
 8. No firearms, explosives, or other pyrotechnics will be allowed on the premises. No alcoholic beverages permitted.

Contest officials reserve the right to make additional regulations as situations warrant.

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Judging Guidelines and Hints

Competition Chili – is blind judged (no one knows the identity of a cooking team) and is based on the following 6 characteristics:

1. **Taste** – the flavoring and chili pepper taste not too hot and not too mild
2. **Texture** – the meat is not tough or mushy
3. **Consistency** – the chili shall be a smooth combination of meat and gravy not too thick and not too thin
4. **Blending** – the spices permeate the meat
5. **Aroma** – usually a personal preference of the judge
6. **Color** – the chili should look appetizing

People’s Choice Award – for chili determined best by largest number of tickets in its Team’s Jar. Tickets are \$1 each, 12 for \$10, or 130 for \$100 and sold at the event and on the Entry Form.

Best Team Costume Award – is based on the theme decided upon by each Team. Be creative! Feel free to incorporate skits, songs, etc.

Best Table Decoration Award – based on decorations that best promote the team’s respective theme.

Helpful list of Supplies for the EACH Cook-Off Team to Bring

- Only one table in front of each Team area to serve chili will be allowed – Provided by TOD
- A prep table may be set up behind your team area
- Teams are responsible for their chairs
- Table coverings, cutting board for cutting vegetables and meat
- Utensils: Chopping knife, serving and stirring spoons, spatula, can opener, matches, oven mitts, pliers, side condiments, hand sanitizer, plastic gloves, etc.
- Cooking equipment: two burners, big pots and frying pan to cook meat and sautéed vegetables. Remember no electricity available.
- Cover the chili with a lid or aluminum foil to keep the undesirables out
- Bring at least five gallons of fresh cooking water, cleaning supplies and paper towels.
- Leftover chili will be donated at The Open Door’s discretion.
- Chili~Hogs Chili Cook-Off provides individual cups and spoons for eating chili
- Clean the table with disinfectant and bag or box your trash at your individual table to be removed with you when you leave.

Judges results and prizes will be announced just prior to 1 pm.

Proceeds benefit: **THE OPEN DOOR, FBCO, Inc. - Women’s Prison and Re-entry Ministry**
RESTORING HOPE TO THE INCARCERATED – Re-Entry NOT Recidivism
Phone: 337-436-6700

Mail Registration to:
P.O. Box 3144
Lake Charles, LA 70602

Website Registration: TheOpenDoorLC.com

For Information Call TOD:
Office Hours: Mon. – Thursday 9 am-1 pm

Share our Event Page on Facebook:
TheOpenDoorFBCO