

CHILI COOK OFF

RULES & REGULATIONS

1. All entry forms must be received by Friday February 08, 2018 to info@mulmur.ca
2. Participants can compete individually or as a team/group/organization. Showmanship in the way of table displays and decorations or a team theme or costumes is encouraged but not required.
3. Chili recipes must be printed out and available for judges.
4. Contestants may start setting up at 12:00 pm on February 11, 2018. You must be ready by 1:00 pm for the tasting by the judges and the start of the taste testing by the public.
5. All participants are required to make one crockpot (3 or 4 quarts) of chili. You must have your chili prepared/fully cooked before the cook-off at your home using sanitary and safe cooking practices. Each participant/team must supply their own quart crockpot/slowcooker (3 or 4 quarts) and ladles.
6. All contestants must keep their chili at serving temperature of 140 degrees and must keep chili covered with a tightly fitting lid when not serving. All contestants must keep a clean and sanitary work area.
7. Tables and chairs, bowls, spoons and napkins for the tasters will be provided.
8. The cook-off will be judged in three categories: "People's Choice" and "Best Table Presentation" which are both judged by the public and "Chef's Choice" judged by an impartial local chef. Each contestant will be assigned a number by the head scorekeeper and be given a container which should be filled and numbered.
9. Awards will be presented at 3:00 pm.