

Calvary Chapel Santee Harvest Sunday Event
2nd Annual Chili Cook-off October 27th



Deadline for Entry is Sunday Oct.20th 2013

Basic Rules and Judging:

- Each team is responsible for cooking a minimum of 3 gallons of chili.
- Teams to consist of no more than 1 cook and 1 helper – (helper optional)
- Teams to furnish electrical cooking apparatus i.e. crock pot or hot-plate.
- On the day of the event the Chili contest coordinator will need to know how spicy hot your chili is:
1 Kick-Mild 2 Kicks-Medium 3 Kicks-Med/Hot 4 Kicks-~~H~~OT)
- **PLEASE arrive by 9am** (before service) to setup table, judging will begin after service at 11:45am.

Contest Guidelines:

1. Each contestant must prepare at least three gallons of chili for judging and public tasting.
2. All contestants are REQUIRED to bring their pot of cooked chili, list of ingredients to display, heating source, 6' table, power strip and serving spoon. Electricity will be available.
3. All judged chili must be cooked at home and brought the day of the event (please don't count on storing any chili at the church *before* or *after* Harvest Sunday.)
4. Cooks are to prepare and cook in a sanitary manner.
5. White Chili is accepted but cannot be judged as it does not compare to Red chili.
6. Contestants are encouraged to decorate their table **bright** and **fun**, make sure the theme goes with the name of your chili decorating is not mandatory but really adds to the event ☺.
7. Type or print neatly your chili ingredients to display at your table. Bring it with you the day of event.
8. Each contestant will give out 2-4 oz. portion for folks to taste and vote on, *we provide cups and spoons.*

Cook-off Guidelines:

- Red Color: chili should look good and the color should range from reddish to reddish brown.
- Consistency: chili should be a good balance of meat and gravy. The meat should be tender but not mushy.
- Taste: chili should taste good. Judges believe that an excellent tasting chili will always stand out.
- Aftertaste: Residual taste should be pleasant. A chili pepper “after bite” is also permitted, but the degree of heat is a matter of personal preference.
- Cubed meat is recommended, but ground meat is accepted.
- We recommend use of fresh ingredients (onion & garlic) since powdered flavors tend to get low scores.
- ALWAYS use a clean spoon to taste your chili to avoid putting the spoon that was in your mouth back into the chili.
- Pre-made canned chili is not accepted...chili must be made fresh.
- Chili will be judged in categories: “Best Chili”, “People’s Choice” and “Most Outrageous Chili Table Decor to go with the Chili Name.”

Who is Judging?

Attendees of the Harvest event will walk to each table with a ballot to vote on:

- 1) Best Tasting Chili for the “People’s Choice” Award
- 2) Best Named Chili that goes with Table Display

Panel of five Men & Women who will judge on the following criteria for the “BEST CHILI” Award:

1. Chili must have a unique name (10%) 1 to 10 points awarded
2. Meat or vegetables, beans, spices, texture, and overall quality (70%) 1 to 18 points awarded
3. Overall smell and taste (20%) 1 to 4 points awarded



Calvary Chapel Santee Harvest Sunday

Chili Cook Off

October 27th – 11:45 to 2pm

Official Entry Form



Deadline for Entry is Sunday October 20st 2013

Name: _____
Name of Chili: _____
Helper's name: _____
Address: _____
State, City, Zip: _____
E-mail: _____
Cell: _____
We need 6' tables; can you bring your own? _____

INSTRUCTIONS:

- Complete form, and turn in by Sunday, **October 20th** at the bookstore.
- Be *creative* with your Chili name so you can decorate your table to go with the name.
- We encourage you to find a “Helper” who will take turns standing with your Chili so *you too* can enjoy the activities and eat lunch.
- Read through the attached “Basic Rules” sheet.



Questions Call Jessica
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