

6th Annual Heritage Museum Chili Cook-Off
Saturday, October 1, 2011

Guidelines & Entry Form



Chili Cooking Rules

- Chili must be cooked completely on site at The Heritage Museum.
- The County Sanitarian has set the following guidelines
 - If using beans, they must be brought in commercially canned or dry the morning of contest. No *home* canned tomatoes will be allowed.
 - *No game meat* may be used. Meat must be U.S.D.A. certified and *commercially* packaged and arrive in its *original, unopened* package in a cooler at less than 45 degrees.
 - Sanitation!! Contestants will adhere to all sanitary rules of food service. Chili will be served at 135 degrees (including slow cookers), Temperature will be checked on site.
 - Cooking conditions on site will be subject to inspection by the Chili Master or other qualified, designated person. Failure of this inspection will result in disqualification.
- Each entrant must supply his/her own cooking supplies, stove or electric cooker, table and shelter, however for contestants using propane, a limited number of propane canisters have been donated by AmeriGas.
- Entrant must prepare 1½ gallons of chili. If using an electric cooker, be sure it will hold and heat 1½ gallons to 135 degrees.
- Team entries will be allowed, but will not have a separate category.
- Non-refundable \$5 fee per entry
- Gates will open at 7:30 AM; judging begins at Noon.



Categories for judging chili are as follows:

- **Meat with tomato base, chilies and seasonings (Texas Style, no beans)**
- **All other types**



1st, 2nd, and 3rd prizes in each category!

- 1st Prizes – \$100 CASH**
- 2nd Prizes – \$50 CASH**
- 3rd Prizes – \$25 CASH**

PLUS A PEOPLE'S CHOICE AWARD!



Presentation will be judged on one 12-16 oz. serving and may include garnish, however garnishes will not be served to judges, only the chili. Each entrant must provide his/her own presentation set-up including a bowl and presentation tray. Decorations are optional but may count toward the overall presentation score.



Scoring:

- Presentation 20%
- Aroma 20%
- Consistency 20% (mouth feel)
- Flavor 20%
- After taste 20%

Public sampling for The People's Choice Award will begin at 1:00 PM.
Funds derived from this event will benefit The Heritage Museum.

Keep these guidelines for your reference.
Fill out and return the entry form on the next page with your entry fee.
E-mail your chili title and description to heritagemuseum@frontier.com.

Return this page with your entry fee and chili title and chili description.

Entry forms must be received by Wednesday, September 28, 2011.

Name _____

Address _____ City _____

Phone _____ e-mail _____

If this is a team entry, list *all* names _____

Chili Title and Description

E-mail your chili description and title, if possible, to heritagemuseum@frontier.com. If you cannot e-mail, send it by post. Remember to get it to me by September 28th. You are not officially entered until I receive your entry form, entry fee and Chili Title and Description. Entry fee is non-refundable. Your description will be read to the judges as they savor your delicious chili. Please do not include anything in the title or description that will give them a clue as to who the creator of this divine concoction is. It will also be posted at your table for your samplers to read. This is not supposed to be a recipe listing every ingredient; but a tantalizing description, causing your samplers to salivate as they are waiting in line to taste your delicious, bubbling concoction. I have included a *sample below* to help you. Thank you for your time and effort. ~ Susan

Mesquite Roasted Chili

In the beginning, there was traditional red chili with ground beef, red beans, chili powder, tomatoes...; very good, but there had to be more!

Next, there was Chili Verde, traditionally prepared with pork, tomatillos, peppers, cumin...; again. But surely the two could evolve into something even better!

So, I thought I'd blend the two recipes – with a twist. I like to experiment with ingredients I just happen to have on hand, especially fresh garden vegetables. Using a combination of Chili Verde and red chili ingredients (some fresh, some canned), the fresh chili ingredients will be roasted over mesquite coals, then, everything – the veggies, beef and pork, and spices will be simmered together in one skillet. This chili will be medium heat, full of rich, smoky flavor, and smooth on the tongue. It is especially delightful served over rice, garnished with cilantro, lime, and sour cream.

Entry Category \$5 per entry

- Meat with tomato base, chilies & seasonings (Texas Style, No Beans)
 All other types

I WILL NEED A PROPANE CANISTER. YES NO
(Provided free of charge by AmeriGas - Limited number available.)

I WILL NEED TO BE NEAR AN ELECTRICAL OUTLET. YES NO
(Limited number available.) **If you have a heavy-duty extension cord, please bring it.**

Make checks payable to The Heritage Museum. Total enclosed \$ _____

I have read and agree to the guidelines for The Heritage Museum Chili Cook-Off.

Signature of Entrant or Team Captain

Return entry form & fee to:

Susan Castaneda
1143 Greers Ferry Rd.
Libby, MT 59923

E-mail* Chili Title & Description to:

heritagemuseum@frontier.com

* If you cannot e-mail, please include your title and description with your entry form.

Entry forms must be received by Wednesday, September 28, 2011