



People's Choice Award Chili Cook-off Guidelines

Chili is defined as any kind of protein, including meat, beans and pasta, or combination of proteins, cooked with chili peppers, spices and other ingredients, Regular commercial chili powder is permissible, as are thickeners such as corn meal, flour etc.

CONTESTANT RULES: Please read very carefully.

- **You must be a Serve Safe Kitchen to participate.**
- Download an application on <http://www.nashawannuckpond.com/winterfest.html> Look for Chili Contest Entry Form
- Your application be received no later than Friday, Jan. 11, 2019.
- All cooking to be done in a kitchen currently permitted by the Easthampton health department. If not permitted by Easthampton, obtain a temporary food permit from the health agent. Each head chef will be responsible for cooking **no less than six (6) gallons** of chili. The more chili you have the more votes you can get.
- Arrange to **deliver the chili and a 4 oz ladle and potholders** to the Easthampton High School Cafeteria (70 Williston Ave.) **between 10:30 - 10:45 AM on Saturday, February 9, 2019.** You must REHEAT the chili to 165, and then hold it at not less than 145 degrees.
- Each individual or team will provide a way to keep the chili hot on site. Electricity will be provided for slow cookers or hotplates. No gas or charcoal stoves will be allowed on site.
- Each contestant will be assigned a random contestant number by the Cook-off Coordinator. Judging will be blind and will take place by contestant number.
- You will arrange to pick up all equipment following the contest, between 2:00 - 2:30 pm unless other arrangements are made.

HOW YOU WILL BE JUDGED:

The public will vote for the chili they like best based on the following major considerations:

- a) Color - Chili should look appetizing; reddish brown is generally accepted as good.
- b) Aroma - Chili should smell good. This also indicates what is in store when you taste it.
- c) Consistency - Chili must have a good ratio between sauce and protein. It should not be dry, watery, grainy, lumpy, or greasy.
- d) Taste - Taste, above all else is the most important factor. The taste should consist of the combination of the protein, spices, etc. with no particular ingredient being dominate.
- e) Aftertaste - The aftertaste or bite is the heat created by the various types of spices and or peppers.

The winner will be determined by the composite scoring of all ballots.

The final list of winners will be published on the Nashawannuck Pond Facebook page by the evening of the event. The official Chili Cook Off plaque will be delivered to your business after the event where you may display it proudly for the year.

Revised: 10/17/17