

DATE: SATURDAY, OCTOBER 3, 2015

SCHEDULE:

UNLOADING & SET UP STARTS	7:00 AM
REGISTRATION:	7:00 - 7:30 AM
CONTESTANTS MEETING:	7:30 AM
COOKING STARTS:	7:45 AM
KIDS ACTIVITIES:	10 AM - 1 PM
PEOPLE'S CHOICE TASTING:	10 AM - 1 PM
MUSIC:	10 AM - 1 PM
SAMPLES COLLECTED FOR JUDGES:	12:00 PM
PEOPLE'S CHOICE VOTING ENDS:	12:30 PM
RESULTS & AWARDS ANNOUNCED:	1:00 PM

GRANVILLE INN
2015 Chili Cook-Off



October 3, 2015

RULES & REGULATIONS:

1. You must be 18 years old to enter. Children are permitted to assist but an adult must be in attendance at all times.
2. The entry fee of \$50 must be paid in advance and turned in with the completed Entry Form. 100% of the proceeds benefit the Granville Senior Fellowship and Granville Rec Youth Programs.
3. Each contestant will be provided one 6-8' table and two chairs. If you wish an additional table you may bring one. You are welcome to bring a pop-up canopy provided it is no larger than 10'x10'.
4. **CONTESTANTS MUST PROVIDE THEIR OWN HEAT SOURCE SUCH AS GAS GRILL, CAMP STOVE, OR CHARCOAL GRILL.** The Inn cannot provide electric service. Contestants are also responsible for providing all of their cooking equipment, utensils, water, etc.
5. Contestants are encouraged to decorate their areas; a prize for showmanship will be awarded.
6. A contestants' meeting will be held at 7:30 AM at which time final instructions will be given and questions answered. Attendance is mandatory.
7. Any type of chili may be prepared, including but not limited to Red Chili (beans or pasta are permitted), Chili Verde, Chicken Chili, White Chili, Vegetarian Chili, etc. You may offer toppings to the public but **CHILI ONLY** will be collected for judging.
8. No ingredient may be pre-cooked in any way prior to the official start of the cook-off. Judges will tour the preparation area before cooking starts. The only exceptions are canned or bottled tomatoes, canned beans, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Ingredients such as garlic, onions, peppers etc. may be pre-chopped. Dried beans may be pre-soaked. Meat may be treated, pre-cut or ground. **MEAT MAY BE MARINATED BUT NOT BE PRE-COOKED.**

9. You should plan to prepare **2-3 GALLONS** of chili. You must reserve **12 OZ. OF CHILI** to be collected at 12:30 for judging. Please pace yourself so your chili does not run out early; we will NOT collect samples before NOON.

10. The remaining chili will be offered to the public for the People's Choice Award. Please make sure the taster shows their People's Choice Ticket. We will provide 1 oz. plastic cups for tasting. **PLEASE DO NOT BRING OTHER CUPS FOR SAMPLES** as you will not be permitted to use them. Tasters will also be provided with spoons when they purchase their tasting tickets.

11. You will be assigned a contestant's numbered ticket by the Chief Scorekeeper and be given an official judging cup. Please verify that the number on the bottom of their cup is the same as your assigned contestant number. We will collect your cup, which must be filled to the bottom of the cup's rim, and deliver it to the judging area at the official time for judging.

12. The decisions of the Chief Judge shall be final.

13. Contestants are welcome to park at the Inn's Employee lot at the corner of Broadway and Granger. Please do not park in the Inn's main lot or along Broadway as parking restrictions will be in place until 3 PM.

14. Contestants are welcome to use the Inn's restrooms. The Health Department has kindly waived restrictions so that we may accept charitable donations in exchange for tastings. They ask us to remind you to use all safe food storage and preparation precautions and to please remember to wash your hand after using the rest rooms.

15. Continental Breakfast at the Inn is for INN GUESTS ONLY.

16. Bottled water and soda will be available for purchase. **PLEASE BE AWARE THAT THE INN'S LIQUOR LICENSE DOES NOT PERMIT THE CONSUMPTION OF ALCOHOL OUTSIDE THE INN.** If you bring alcoholic drinks with you, we will ask you to remove them from the cook-off area so as not to compromise our welcome. This does not include beer that is used as an ingredient in chili preparation.

17. **PRIZES** - A combination of cash and merchandise prizes will be awarded for 1st, 2nd and 3rd place chili. Overall prizes will also be awarded for most original recipe, showmanship, and People's Choice.

JUDGING CRITERIA

TASTE - 10 POINTS

Taste, above all else, is the most important factor. The taste should consist of the combination of the meat, peppers, spices, etc, with no particular ingredient being dominant, but rather a blend of the flavors.

APPEARANCE - 5 POINTS

Chili must have a good ratio between sauce and meat and beans, if any. It should not be dry, watery, grainy, lumpy, or greasy. Chili should look appetizing. For traditional chili, reddish brown is generally accepted as good.

AROMA - 5 POINTS

Chili should smell good. This also indicates what is in store when you taste it.

BITE - 5 POINTS

Bite or after taste is the heat created by the various types of chili peppers and chili spices. Chili spices should not over-power the flavors of the chili.

ENTRY FORM

TEAM NAME: _____

TEAM CAPTAIN: _____

ADDRESS: _____

CITY, STATE: _____

PHONE: _____

EMAIL: _____

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TEE SHIRT SIZE: _____ (ONE T-SHIRT WILL BE GIVEN PER TEAM, ADDITIONAL TEE SHIRTS WILL BE AVAILABLE FOR SALE)

I HAVE READ THE RULES AND REGULATIONS OF THE 2013 GRANVILLE INN CHILI COOK-OFF AND AGREE TO ABIDE BY THEM.

SIGNATURE OF TEAM CAPTAIN: _____

PLEASE RETURN THIS COMPLETED FORM WITH A CHECK OR MONEY ORDER FOR \$50 MADE OUT TO CHILI COOK-OFF

PLEASE DROP OFF AT THE GRANVILLE INN FRONT DESK OR MAIL TO:

2015 CHILI COOK-OFF
THE GRANVILLE INN
314 E. BROADWAY
GRANVILLE OH 43023