

THE GREAT CHILI COOK-OFF

Guiding Principals

1. Each Team member must attend either the 9am or 11am service the day of the competition, 10/28/2012.
2. This is a team competition. A team is defined as two (2) or more individuals from any type of small group, a grow group, a ministry or leadership team. Teams may enter more than one (1) chili.
3. There will be two (2) aspects to this cook-off. You MUST declare on your entry form if your entry is only for People's Choice, to be judged, or both.
 - a. People's choice - Chili for the people's choice may be prepared in advanced and brought ready to eat, or parts of the chili such as meat pre-cooked and the chili assembled and heated up on campus, or prepared entirely on campus. Bethel attendees will be given the opportunity to sample the chili between services and after 2nd service. Voting will be done by depositing a "ticket" in your voting receptacle. The team with the most votes at the end of the competition will be declared the "People's Choice" winner.
 - b. Judged – If a team's chili is to compete in the judged part of the cook-off, that chili must be prepared entirely from scratch on campus the day of the cook-off. You may bring the same recipe already prepared to be part of the People's Choice competition if you wish, or cook enough chili that day for both. The choice is yours.
4. A minimum of one gallon of chili is required for each entry. Additional chili is encouraged and is at the discretion of the team. Out of this one gallon, one-quart will be required to be submitted for chili that is entered to be judged. Bethel Men's Ministry will provide tasting spoons and cups to be used as part of the People's choice aspect of the competition, serving size for the public is anticipated to be about one ounce. Consider this when determining total volume of chili to make/prepare
5. **Chili must reach and be maintained at a temperature of 145°**. Please bring a food thermometer to monitor food temperature. All meat must be thoroughly cooked!
6. Teams must provide all of their own cooking and preparation equipment, utensils, etc. for the cook-off
7. If you will be using electricity (please bring your own extension cord(s)) to prepare/cook your chili, access to electricity will be provided. You may use any source of heat to cook with that you desire but you must provide it yourself. Bring your own propane, or wood, or other source of heat and the necessary equipment to make your chili(es). The Bethel kitchen is completely off limits and not available to anyone for use. Wash stations will be provided on site.
8. For the purpose of this event, chili is defined as any kind of meat, combination of meats, cooked with chili peppers, various other spices and other ingredients. **Not permitted:** rice or pasta fillers, or alcoholic beverages.
9. You must provide on an 8.5" x 11" sheet of paper a list of all ingredients (not quantity) and the "spicy" level (mild/medium/hot) for posting at your table during the cook-off. We understand that spiciness is different for everyone so please post what a normal person would consider it to be please.
10. Each team must provide their own cooking/preparation table/surface. **Bethel tables will not be used for this event.** Contestants are encouraged to be creative/decorative with your space to attract the crowd and garner "People's choice" votes. Signage is limited to 3'x2' and must be hung with painters masking tape (provided by Bethel Men's Ministry)
11. Entries are to be ready for public tasting/voting at 10:30 the day of the competition. Actual judging will begin after the conclusion of 2nd service (roughly 12:30).
12. Judging will be blind. The chili to be judged will be collected in a numbered container which will match the number assigned to the entry. The team is responsible to assure that the number on the container matches the number of the entry, especially if a team has more than one (1) judged entry.
13. Judging criteria:
 - a. Texture: meat shall not be tough or mushy
 - b. Flavor: good flavoring and taste (not too hot or not too mild)
 - c. Consistency: a smooth combination of meat and gravy, not too thick or thin
 - d. Spice/taste: Blending of spices and how well it permeates the meat
 - e. Aroma: personal preference of judge
 - f. Color/Appearance: entry should be visually appetizing.