Moultrie Chili Cook-Off

Rules

Sponsored by the Masonic Lodge #381

**Event**

A fundraising event by the Moultrie Masonic Lodge #381 to benefit the Boys and Girls Club of Moultrie/Colquitt County.

Single entry or teams welcome, team maximum of 4 people. You are encouraged to decorate your area and display a team/restaurant name.

The following rules are to be followed by all cook-off cooks, judges, and/or assistants:

1. Authentic chili is defined as any meat or combination of meats cooked with chili peppers, various other spices and other ingredients. Green chili will not be excepted – only red chili recipes.

2. The entry fee will be $20.00 per chili entered. Contestants may enter more than one batch of chili. There will be an award for first place, second place & third place. There will be a People's Choice awards for first and second places.

3. All ingredients must be pre-cooked before the event – chili is to be brought ready to eat.

4. Contestants are responsible for supplying all of their utensils and products related to their chili submission and maintenance of its proper temperature for serving. An electrical outlet will be available for each entry, and a crockpot is recommended. Spoons and cups for use in serving chili to the judges and will be provided. Condiments will not be provided. You will be provided a table for your entry.

5. Each contestant must cook a minimum of four (4) quarts of competition chili. A portion of this chili will be submitted to the judges and People's Choice judging.

6. Each contestant will be assigned a “contestants number” by the scorekeeper and be given a container in which their chili will be collected for official judging.

7. The decision of the judges is final. Judging will be based on scorecards, which are numbered. The People's Choice awards will be based on judging from the public.

8. Each contestant is responsible for policing and cleaning up the area at the end of the day, and removing all items from the area. There will not be an area for cleaning dishes.

Ingredients

Use your favorite recipe, with or without meat, with or without beans. Meat may be pre-cut or ground but not treated in any way. Meat may be beef, pork, lamb, chicken, or turkey. A sign must be placed on the stand for the public to see what type of meat is being used for allergy purposes. If peanuts or peanut oil is used, you must display a warning sign. All ingredients must be pre-cooked before the event. Chili should be brought “ready to eat.” You must bring your condiments.

Blind Judging 1st Place -$100 2nd -$50 3rd-$25

In this competition, the chili will be blind judged (no one knows the identity of the cook), and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy.

2. Flavor: The chili should have good flavoring and chili pepper taste

(not too hot or too mild).

3. Consistency: Chili should be a smooth combination of meat and gravy not too

thin or too thick.

4. Spice and taste: Blending of the spices and how well they have permeated

the meat.

5. Aroma: This will be a personal preference of the judge.

6. Color: The submitted chili should look appetizing.

People's Choice Judging

There will be a People’s Choice ballot box for people to score the chili. Scorecards will be collected at the end of the judging and tallied.

Cups and spoons for sampling chili and 1-quart containers for your competition chili submission will be provided. Tables will also be provided.

Schedule

Set up 10:00 a.m. -11:15 a.m.

Required meeting- 11:30 a.m. (only one team member required)

People’s Choice tasting 12 noon – 2 pm

Blind Judging 2 pm

Awards Ceremony 3:30 p.m.

Chili Cook-off Contact: Ron Benson 229-526-0163 Bobby 229-850-7409

Team Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Team Members:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Phone Number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please submit form by:

1. Drop off at the Main Street Office 120 North Main Street 890-5455
2. Or Email amy.johnson@moultriega.com