

2018 Centralia Chili Cook-Off
Saturday, October 27, 2018
RULES AND REGULATIONS

1. **Space limited to first 18 contestants.**
2. **No Entry Fee.**
3. Entries must be received by Thursday, October 25th, 2018.
4. An area measuring approximately 10' wide x 20' deep will be provided on a first come basis for each contestant along with a laminated number sign. Positions will be determined by order of sign-in the morning of the event. Check-in starts at 6:00 AM at the parking lot located at 101 S. Locust in Downtown Centralia, but you can arrive whenever you want. You may park your vehicle in your area. There is sufficient room to accommodate most vehicles. You may put up a tent although there is not enough room for a tent and a vehicle both. Allow plenty of time for your chili to simmer. Tasting spoons, napkins, serving cups, ballots, pencils and trash containers will be provided for the public tasting. A hand washing station with soap and paper towels will be located on the cooking site.
5. Contestants must provide their own ingredients, tables, chairs, cooking utensils, serving utensils, stoves and decorations.
6. There are lots of ways to win! Pre-Selected blind judging will be done off site and awarded as follows Chili Enthusiast 1st Place \$100 , 2nd Place \$50, 3rd Place \$25. All contestants will be judged together in People's Choice and awards will be 1st Place \$75, 2nd Place \$50 plus ribbons for all the winners and a year's worth of bragging rights. A ribbon will also be presented for Best Decorated Chili Booth. Photographs of contestants will be published in local newspapers.
7. Prep work may be done at home, such as cooking the meat and chopping the vegetables. **All assembly of chili must be done on site.** NO electricity or cooking water will be provided. Propane turkey fryers or camping stoves work well for cooking chili. No generators please. Contestants are **not** allowed to bring a pot of chili that has been prepared off site.
8. NO glass in cooking area.
9. Each contestant must make a **minimum of three (3) gallons** of chili, although much more is appreciated. Remember there will be a large hungry crowd. This rule is enforced. Measure your container prior to the event and know where the 3-gallon level is.
10. NO beer or other alcoholic beverages can be consumed. This is a family event. This rule will be strictly enforced. There is zero tolerance. If any contestant is consuming alcohol, the contestant and his or her team will be disqualified and asked to leave the premises until the event has concluded. The police will be called in to enforce this rule. NO SMOKING in the chili cook-off area. NO PETS.

11. Contestants are responsible for following the guidelines provided by the Marion County Public Health Department, which are available. Cooking thermometers are recommended to keep chili at proper temperature. Chili must reach 140 degrees Fahrenheit and be kept covered as much as possible.
12. The official judging by a pre-selected panel of judges (men and women) will begin at approximately 11:30 at another location. The pre-selected judges will not enter the preparation area prior to judging. Your chili sample will be collected and placed in a color-coded container at approximately 11:15 and taken to the judge's location for tasting. Chili will be judged on the following criteria, Visual, Blend and Taste. Each is voted on with 1-5 points and taste points are doubled. Chili entry with the highest score wins. Public judging for the People's Choice Awards begins immediately following the Children's Parade. The Children's Parade begins at 11:00 and lasts approximately 30-50 minutes. All awards will be presented following counting of People's Choice ballots.
13. Dispense only a small amount of chili for public tasting. Filling the tasting cup halfway is plenty. "People's Choice" public tasters only need enough chili to taste. They can come back for more if they wish. Use a 2-cup measuring cup with a pouring spout to dispense. Ladle the chili into the measuring cup, then pour to dispense. This is an easier, more sanitary and quicker method. Do not allow your dispensing cup to touch the tasting cup as you pour into it. At no time should any chili that has been dispensed into a tasting cup be put back into your cooking pot. Please try to dispense as quickly as possible so long slow lines do not form. Public judging will end when the first contestant that prepared the minimum 3 gallons is out of chili.
14. Contestants are responsible for cleaning up their own booth and surrounding area.
15. Judges decisions are final. Absolutely no sore losers. Event held rain or shine.
16. There are many other events planned for this date...Children's Parade, Craft Show, Car Display, Children's Games and Inflatables, Food Vendors, Entertainment, and the evening Halloween Parade.
17. Good luck and have a great time! What better way to spend a Saturday in October!

IF YOU HAVE ANY QUESTIONS ABOUT THE 2018 CENTRALIA CHILI COOK-OFF, PLEASE CONTACT KALA LAMBERT AT 618-918-8434