



CHILI COOKING RULES

- Cooking of chili is to begin no earlier than 9:00 a.m. on Saturday, Feb,18th. Ingredients may be chopped prior to Saturday, but precooked meat prior to 9:00 a.m. Feb. 18th will disqualify your team.
- Chili must be made from scratch: cooking beginning with raw meats, vegetables and spices; complete commercial chili mixes are not permitted.
- Beans, pasta, rice, etc. are approved ingredients for this chili competition.
- Chili must be cooked in your designated booth site and prepared in a sanitary manner.
- One pint (16 oz.) of chili is required to submit for judging.
- A minimum of 4 gallons of chili must be prepared for distribution to the public.
- The chili prepared for judges should be the same served to the public or risk disqualification.
- **GENERAL COOKING INFO**
 - Participants must furnish their own cookware and utensils.
 - A cooking source can be a number of different methods including traditional propane camp stove, Coleman fuel, BBQ.
 - This competition will involve sampling by judges and event attendees, please be aware that each team's liability is based on ingredients cooked in your chili. **Teams preparing and serving harmful ingredients will be held liable.**
 - Participants **WILL** need to provide their own power source.
 - Teams may want to bring their own tent and chairs.
 - Tables, sporks, cups, and napkins will be furnished.
 - Chili must be prepared by 4:00 to serve to the public. Judging will begin at 5:00pm and winners will be announced approximately 6:30.
 - Teams have two chances to win - By vote of a panel of judges and People's Choice.
 - Judge's Winner will receive a \$100, trophy and next year's entry free.
 - People's Choice Winner will receive \$75, trophy and next year's entry free.

For additional information, please contact:

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Information may be subject to change at the discretion of the JonJam Committee.

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