



Sweetwater Episcopal Academy

4th Annual Chili Cook-Off

Sunday, January 29th 2012 @ WinterFest

If you love making chili, having a ton of fun and winning a prize for doing it, please join us for SEA's 4th Annual Chili Cook-Off! Dig out your favorite recipe or find a copy of your grandmother's cookbook and start cooking!! First, Second as well as Third prizes will be given. Who will win the coveted "People's Choice"??

SEA 4th Annual Chili Cook-Off OFFICIAL ENTRY FORM

Chili Name: _____

Culinary Team: _____

Address: _____

Phone: _____ Cell: _____

E-Mail: _____

Electricity for Warming Device: YES NO

\$25 Entry Fee Enclosed: Make checks payable to SEA Parents Club

Basic Requirements for Entry

1. Each cooking team will be limited to (2) persons. (You don't HAVE to have two!!)
2. **Participation will be limited to the first (15) entries. ENTER TODAY!**
3. Each team will have a Head Chef who will be responsible for cooking not less than 1.5 gallons of chili (one crock pot full and some back up) and turning in (1) cup of chili for judging (cup to be supplied).
4. Each team must supply all ingredients, utensils and accessories necessary to cook their chili. WinterFest provides tasting cups and tasting spoons.
5. Chili must be prepared at home and brought to the Chili Corral at Gray Hall by 12:00 p.m. on Sunday, January 29th, heated and ready to serve. Please bring a ladle! If you have a warming device, you may bring that with you to keep the chili warm.
6. Judging will take place from 12:30 – 1:00. Cooking teams may NOT be present during judging. Only one sample will be taken from any one pot for judging.
7. Your team will be required to serve your chili to the crowd from 12:30 p.m. – 2:00 p.m. Tables will be provided. The People's Choice Award will be determined by the public. If you are unable to serve your chili, a member of the Chili Cook-Off Committee will be appointed to serve your chili for you.
8. Winners (1st, 2nd & 3rd) to be announced at 2:30 p.m.

Print the entry form and return via backpack along with your \$25 entry fee to:

SEA Chili Cook-Off

ATTN: Phong McCreary – Chairperson (3-Rick)

For More Information Contact Phong McCreary:

Tel: 423-432-2055 / E-Mail: pdmccreary@yahoo.com



SEA CHILI COOK-OFF RULES & REGULATIONS (Page 2)

By entering the chili cook-off you are agreeing to follow all the chili cook-off requirements, rules & regulations. Anyone not following these chili cook-off requirements, rules & regulations will be disqualified and forfeit the entry fee.

1. WE WILL TAKE IT ANYWAY YOU MAKE IT.... Meat, Beans, Box, Bag or Can – you can do it, yes you can!!
2. All cooking is to be done in a sanitary manner.
3. Each team will provide all ingredients, utensils, and accessories necessary to cook the chili. WinterFest will provide tasting cups and tasting spoons.
4. Each team will have a Head Chef who will be responsible for cooking not less than 1.5 gallons of chili (one crock pot full and some back up) and turning in (1) cup of chili for judging (cup to be supplied).
5. Set-Up will take place in Gray Hall at the Chili Corral from 11:00 a.m. to 12:30 p.m. at which time samples will be gathered for judging.
6. At no time should you leave cooking chili unattended (for safety and integrity reasons).
7. Each contestant will be assigned a contestant number by the Chili Cook-Off Chairperson and given a Styrofoam cup with lid. Each contestant is responsible for turning in his or her filled cup to the judging area by 12:30 p.m.
8. Judges will vote for the chili they like best based on the following major considerations: a) Color - Chili should look appetizing, reddish brown is generally accepted as good. b) Aroma - Chili should smell good. This also indicates what is in store when you taste it. c) Consistency - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy. d) Taste - Taste, above all else is the most important factor. The taste should consist of the combination of the meat, spices, etc. with no particular ingredient being dominate. e) Aftertaste - The aftertaste or bite is the heat created by the various types of spices and or peppers.
9. Chili may be distributed to the public only after judging has commenced.
10. The decisions of the Chief Judge are final.
11. The Peoples Choice Award is determined by the public. The public will purchase chili. It is up to you to entice them to try your chili and cast their vote for you. The more chili you have the more votes you can get.

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VIA BACKPACK
SEA Chili Cook-Off
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INTENTIONS VIA E-MAIL: pdmccreary@yahoo.com

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