

Central Coast Chili Festival 2011

“Chuck Wagon” (Restaurant) competition Rules and Information

There are separate rules for “Old Hand” and “Maverick” competitions.

Sunday, August 14, 2011, 11 am - 5 pm • Biddle Park, Arroyo Grande, CA

www.agrotary.org Contact Chris Garey chris@peacefulpoint.com 805-489-7359

Event will provide a 10' X 10' Booth Space for each participant. Booth spaces will be assigned the morning of the event.

Any business or individual can participate as long as the food is prepared in advance in a San Luis Obispo County Health Dept. approved facility. Categories:

- Red Chili
- Chili Verde
- Vegetarian Chili

Red Chili is defined as any kind of meat or combination of meats, cooked with red chili peppers, various spices, vegetables and other ingredients, and may include either BEANS and/or PASTA.

Chili Verde is defined as any kind of meat or combination of meats, cooked with green chili peppers, vegetables various spices and other ingredients, and may include either BEANS and/or PASTA.

Vegetarian: is defined as any combination of vegetables, beans, rice, and pasta **with no meat or meat products.**

Team set up starts at 8:00 am and registration closed at 10:00 am. Recommend that teams arrive at the Chili grounds by 9:00 A.M. The Tasting Event at starts at 11:00 AM.

Teams must supply their own table, cook stove, canopy, and any other provisions you will desire. There will be no electricity provided. Biodegradable tasting cups (2 oz) and spoons WILL be provided to give tastes. Use a 1 oz serving ladle. Judges will determine the winners.

The Chuck Wagon Open Division is intended for those who wish to cook chili in a San Luis Obsipo County Health Dept. approved facility. Food is cooked in advance and brought to the event and keep hot.

Chuck Wagon chili is be prepared prior to the event. You must prepare at least 8-10 gallons or more of chili to allow everyone a tasting opportunity. If you run out of chili, you will not receive votes. Team set up starts at 8:00 am and registration closed at 10:00 am. Recommend that teams arrive at the Chili grounds by 9:00 A.M. The Tasting Event at starts at 11:00 AM.

Teams must supply their own table, cook stove, canopy, and any other provisions you will desire. There will be no electricity provided. Biodegradable tasting cups (2 oz) and spoons WILL be provided to you. Use a 1 oz serving ladle. Tasters will place a tasting ticket in the box we will provide you, allowing them one tasting cup of your chili.

Chuck Wagon contestants may also sell bowls of chili. 6 oz and 12 Oz. serving sizes are recommended. However, if you sell chili, you will need a San Luis Obispo County Department of Environmental Services temporary food vendor permit. Form is available on our website; www.centralcoastchilichallenge.org/

Judging

Your chili will be judged by the people who purchase tasting tickets. They receive one coin/token for each set of tickets they purchase. They will place their token in the box provided to you as a vote for the chili they like the best. Boxes will be collected at 4:00 pm to allow time to count the voting tokens before the awards ceremony at 4:30 pm. The decisions of the Chief Judge shall be final.

Prizes

1st Place

Ribbon + \$50.00 in gift certificates

2nd Place

Ribbon + \$25.00 in gift certificates