

“Maverick” competition Rules and Information

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

Central Coast Chili Festival 2011 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

Anyone can register to participate and chili must be prepared at the event. Children must be under adult supervision. Booth spaces are assigned the morning of the event on a first come-first served basis.

Only rules on ingredients:

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.**

No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled beans, tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Beans may be pre-soaked. Meat may be treated, pre-cut or ground. **MEAT MAY NOT BE PRE-COOKED.** All other ingredients must be chopped or prepared during the preparation period.

Team set up starts at 8:00 am and registration closes 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. Tasting cups (2 oz) and spoons will be provided to you if you wish to give tastes. Use a 1 oz serving ladle. The tasting tickets that the public receives are to be exchanged for tastes in the “Chuck Wagon” restaurant competition. You do not need to accept tasting tickets.

Judges will determine the Maverick competition winners.

Judging

Each contestant must cook a minimum of two quarts of competition chili prepared in one pot, which will be submitted for judging.

Each contestant will be assigned a contestant’s number by the Chief Scorekeeper and be given a 32 oz. judging cup. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible to deliver their cup, which must be filled to the bottom of the cup’s rim, to the judging area at the official time for judging. Check the posted schedule at the Judges tent near the “Headquarters” booth.

Judges will be told they should vote for the chili they like best based on the following major considerations: good flavor, after taste, texture of the meat, consistency, blend of spices, aroma, and color. 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