

## Central Coast Chili Festival 2011

### **“Old Hand” International Chili Society competition Rules and Information**

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

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

[www.agrotary.org](http://www.agrotary.org) Contact Chris Garey [chris@peacefulpoint.com](mailto:chris@peacefulpoint.com) 805-489-7359

Event will provide a 10' X 10' Booth Space for each participant. 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.

Teams must supply their own table, cook stove, canopy, and any other provisions you will desire. There will be no electricity provided. Judges will determine the winners.

**In order to enter the “Old Hand” International Chili Society (ICS) competition, you must be a ICS member. Only \$50 per year. Annual membership fee for US residents, go to ICS website: [www.chilicookoff.com/Membership/Membership\\_home.asp](http://www.chilicookoff.com/Membership/Membership_home.asp)**

#### **“Old Hand” competition ICS Official Contestant Rules & Regulations**

The following rules and regulations for cooks at the World’s Championship, State, Regional and District Cookoffs are as follows:

1. Traditional Red Chili is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden.
2. Chili Verde is defined by the International Chili Society as any kind of meat or combination of meats, cooked with green chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden.
3. No ingredient may be pre-cooked in any way prior to the commencement of the official cookoff. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. 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.
4. You must be an ACTIVE ICS member to compete in any ICS competition including Traditional Red Chili, Chili Verde, and Salsa. You must be at least 18 years old.
5. The cooking period will be a minimum of 3 hours and a maximum of 4 hours. The exact starting and ending of the cooking period is to be announced by each local sponsoring organization. Cooking during entire cooking period is at the sole discretion of the contestant.
6. A representative of the sponsoring organization shall conduct a contestant’s meeting, at which time final instructions are to be given and questions answered, no later than 1 hour prior to the official starting time of the cookoff.
7. Contestants are responsible for supplying all of their own cooking utensils, canopy, etc. The sponsors of the cookoff will provide an 10’x10’ area for each contestant. There is no electricity available.
8. Each contestant must cook a minimum of two quarts of competition chili prepared in one pot, which will be submitted for judging.
9. Contestants will not be permitted to sell chili but may participate in the “Maverick” competition.
10. Each contestant will be assigned a contestant’s number by the Chief Scorekeeper and be given an official 32 oz. ICS 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.
11. Judges will be told they should vote for the chili they like best based on the following major considerations: good flavor, texture of the meat, consistency, blend of spices, aroma, and color.
12. The decisions of the Chief Judge shall be final.