

Gardner Festival of the Trails Chili Cook-Off

RULES: RULES & REGULATIONS

1. COOKS MEETING: The Cooks meeting will be held Saturday morning June 11, 2011 at 9:00 am at the cook-off site (near Elm and Shawnee Street – one block north of Main Street on Elm. Parking will be at the Johnson County Fair Grounds. The Gladiator Chili Pod Great Pepper and the Regional Referee will give final instructions and answer any questions at that time.

2. JUDGING: Judging for CASI chili @ 12:00 PM (noon) and home style chili @ 12:30 PM

3. CHILI and Home Style Chili TURN IN TIMES WILL BE:

CASI Chili 12:00 PM (noon)

Home Style Chili 12:30 PM

4. All CASI chili must be prepared at the cook's area. Each contestant is responsible for providing all needed cooking utensils and equipment. Contestants must use grills or self-contained gas cook stoves. All **CASI chili** must be cooked from scratch on site the day of the cook off. All **CASI chili** must be prepared in the open (no cooking in motor homes, etc.). Each team is responsible for the cleanliness of its site during the contest and for its clean up afterwards. Competition Chili **MUST NOT** be accessible to the public or handled in an unsanitary manner. Everyone within the confines of the cooking and serving area **MUST** wear shirts and shoes **AT ALL TIMES**.

5. No more than one (1) quart of chili from each division of each contestant's chili will be collected at the end of the cooking period for purposes of judging. Each paid contestant will be allowed to enter (1) one sample from each paid division. Teams may not enter more than one Home style, or one **CASI chili**.

6. There will be two divisions judged in this contest: "CASI Chili" and "Home Style Chili".

CASI CHILI is described as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients, with the exception of items such as beans or spaghetti, which are strictly forbidden.

HOME STYLE CHILI is described as any kind of meat or combination of meats cooked with various spices and other ingredients, which may include any variety of beans, spaghetti, or other fillers. Home style chili does not have to be prepared at the cook's area, and can be made ahead and brought to the cook-off site in a Crockpot or other suitable container to keep it hot. Remember to bring ladles to serve your chili.

7. Contestants may check in and set up between the 7:30 a.m. and 9:00 a.m. on Saturday, June 11th.

8. Teams will consist of one (1) Chief Cook and at most four (4) Assistant Cooks. For CASI CHILI, no cooking or preparation of any kind may begin until the ingredients have been inspected. This rule does not apply to HOME STYLE CHILI which can be cooked ahead and brought to the site. Inspectors will be available during the check in times. Once the ingredients have been inspected, they may not leave the site. All meat used in CASI CHILI must start out raw. No precooked, pre-salted or pre-marinated meats are allowed. Sausage need not be ground and/or stuffed on site, but it must be raw.

9. For more information on the festival go to <http://festivalofthetrails.com>

10. The decisions of the Gladiator Chili Pod Great Pepper, Regional Referee, and/or the judges are final.