

NULU MARKETPLACE PARKING LOT

OFFICIAL ENTRY FORM
LOUISVILLE'S GREAT CHILI COOK OFF BENEFITING
NORTON CHILDREN'S HOSPITAL
SUNDAY, OCTOBER 13, 2024

Restaurant Name:

Individual "Chili Team" Name:

Head Cook's name:

WARMING WITH GAS OR ELECTRIC? (LIMITED ELECTRIC)

NUMBER OF BOOTH'S NEEDED?

Address:

City: State: Zip:

Telephone:

E-mail Address:

YOUR \$25 ENTRY FEE SHOULD BE MADE PAYABLE TO:

CLIFTON CHILI COUNCIL

MAIL TO: 115 S Front St Jeffersonville IN 47130

Entries must be received by October 1, 2023 .Your \$25 entry fee reserves one (10'X10')
EXTRA BOOTH IS \$25.

THERE WILL NOT BE A FIRST PLACE PRIZE OF \$2500 THIS YEAR. PRIZES
WILL BE FUN DONATED PRIZES FROM LOCAL BUSINESSES

**** PARTICIPANTS****

You will be allowed to sell bowls of Chili

(NO SELLING BEVERAGES)

THIS EVENT IS HELD RAIN OR SHINE, NO REFUNDS ON ENTRY FEES

PARTICIPANT AGREES TO HOLD HARMLESS THE CLIFTON CHILI COUNCIL AND
ALL SPONSORS

PRINT NAME _____ SIGNATURE _____ DATE _____

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Greetings!

OFFICIAL RULES

Join Louisville's great chili cook off in our annual Chili Cook off. So gather up your beans, hot peppers, and chili spices as we turn NULU into a gastronomical heaven with chili lovers cooking and tasting the best chili in Louisville! You've bragged about your famous chili recipe for years... now here's your chance to prove to EVERYONE that YOURS IS THE BEST!!! The date has been set for October 13, 2024 NOON-6PM (rain or shine).

Check in on Sunday, October 13 is between 7:00 AM and 9:00 AM, You will receive your booth number prior. In return for your \$25 entry fee, each team will receive one 10' by 10' exhibitor space, and one official quart container for the judges.

- * **Cooking stove, Grills, Pellet smokers (Propane, Coleman Fuel) (No open fires permitted.) Limited Electric available, Please do not cook with Electric. If you're warming with electric please specify on entry**
- * Preparation Table - Back of Booth, Serving Table – Front of Booth
- * Chairs, Cooking Pots & Cooking Utensils (Must furnish your own utensils)
 - *Gloves for serving and handling food
- * Sample Spoons AND/OR 1 Oz. Soufflé Cups
- * Trash containers for cooking waste
- * Extension cords
- * Water for cooking
- * Coolers with ice for food
- * * Creative Design, Backdrop, 10' x 10' tents, Signage, Tablecloths
- *

For health considerations also bring:

- * Three 5 gallon buckets and Soap for cleaning * Towels
- *This is a Rain or Shine event. Please bring an appropriate cover for your Cooking Space in case of inclement weather. It is recommended that each exhibitor bring an appropriately-sized 10' x 10' tents to cover their space. Spaces are provided on a first come first serve basis. Participants who register and pay are given a designated spot. Participants who register but have not paid forfeit their spot until they have fully completed registration!
- Make sure you set aside your 1 quart container with your competing chili early!! ALSO be prepared to make enough chili to last the entire event.
- (**Aprox. 30 Gallons**) But make as much as you are comfortable with. This is for the fun and to raise money for the Children's Hospital, Don't stress out!

NULU MARKETPLACE PARKING LOT

Please do not give out chili samples until noon to avoid running out! (Serving samples early can affect your chances in the people's choice award!)

Chili Booth Set-Up:

Once you check in at the information tent, you will be shown to your cooking area. You may begin set up and cooking as of 7am sharp! All spaces are allocated based on a 10' x 10' tent space. Tents larger than 10' x 10' are not allowed UNLESS you purchase extra space! Please respect the booths around you!

Rules and Regulations:

No chili can be pre-cooked prior 8am competition day for competitors in the Individual Division. Restaurant division **ONLY** may cook prior to the day of the cook off! (Reason being is Restaurant's have health code certified kitchens. This is the only way we can help ensure food is prepared to health code standards.)

Ingredients (Ex. Jalapeños, tomatoes, spices) may be pre-chopped prior to cook-time, but any pre-cooked meat prior to 8am will disqualify your team. You may cook as much chili as you want. The public will be tasting samples of your chili in the 1 oz. soufflé cups .

You may accept donations for your chili or other food product, but under no circumstances are you to sell any beverages. This will disqualify you! Also, sales tax is the responsibility of the participant.

Individual Liability:

Since the competition involves sampling by judges and the public, please be informed that your team is liable for ingredients used. Teams preparing and serving harmful ingredients will be held liable. (Best to make a sign displaying allergy type foods in your chili) Also, if at any point the chili committee deems your chili too hot, where the customer is discomforted upon consumption; your team will be disqualified from the cook-off.

Chili entries must be ready for judging by 3:00pm. The Head Cook must deliver the official numbered quart container with their chili entry to the judge's area between 2pm and 3pm.

NO ENTRIES WILL BE ACCEPTED AFTER 3:00PM!

NULU MARKETPLACE PARKING LOT

Judging:

WE USE THE ICS GUIDELINES FOR JUDGING.

The Great Chili Cook off judging will be a blind number system that works as follows: At check in, the head cook will receive a 1 quart container and people's choice booth number. Also, on the top of each container will be your official judge chili number. This is the number that will be read and recorded by the judges as they rate your chili. Judging is done by these numbers ONLY! At no time during the judging will anyone know the identity of the numbered samples. Judging for restaurant entrants & individual entrants will be separate. Each entry from the two divisions will be judged on its own merit. Entries are not compared with one another. Each entry will be judged by a panel of chefs, foodies and celebrities. Score sheets will instruct judges to rate each entry based on a 1 to 10 point rating system. (With 10 being the highest on several different cooking criteria's.) Judges will select the top three scoring from each division! The winners will be announced at the STAGE around 5:30pm.

People's Choice Award:

People's Choice tokens will be available at the information tent only until around 5:00pm for the public to vote for their favorite chili. So make sure and invite your friends and family. \$5 for each vote ticket (this is for charity)

Best Booth Design Contest:

Teams are encouraged to creatively decorate their cooking spaces or booths. Throughout the day, judges will evaluate each team's space based in theme, costumes, setup, enthusiasm, and audience participation. Winner will receive \$100 CASH . Thought starters for Space/Booth design: *Patriotic Theme *Tropical Theme *Halloween Theme *South-western Theme *Corporate Theme (promote your business) *Football Theme *U of L or U of K Theme *Superhero Theme *Rock Star Theme *For the Love of Chili Theme

*WE ARE BENEFITING NORTONS CHILDREN'S HOSPITAL. WE ARE TRYING TO COMPLETE OUR GOAL OF \$10,000.00

Thanks!

Brad Curry

Text 5024185362 OR Email LOUISVILLECHILI@GMAIL.COM

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The International Chili Society (ICS) has specific guidelines for judging chili in competitions. Here's a summary of the key points typically included in these guidelines:

General Guidelines

1. **Anonymity**: Each chili entry should be anonymous to ensure fair judging. Entries are typically identified by a number.
2. **Judging Criteria**: Chili is judged based on five key criteria:
 - **Aroma**: The smell of the chili is an important part of the judging process. It should be inviting.
 - **Consistency**: The chili should have a good ratio of meat and gravy. It should not be too thick or too thin.
 - **Red Color**: A rich, reddish-brown color is ideal. It should look appetizing.
 - **Taste**: The most critical factor. It should have a balanced, well-blended flavor.
 - **Aftertaste**: The aftertaste should be pleasant and not bitter or metallic.

Detailed Criteria

1. **Aroma**
 - Evaluate the aroma when the chili is still hot.
 - It should be fragrant and appealing.
2. **Consistency**
 - Look for a good mix of meat and liquid.
 - The chili should not be greasy or watery.
3. **Red Color**
 - A rich red or reddish-brown color is preferred.
 - It should look vibrant and not dull.
4. **Taste**
 - The flavor should be well-balanced, without any one ingredient overpowering the others.
 - There should be a good blend of spices.
5. **Aftertaste**
 - The aftertaste should leave a pleasant impression.
 - It should not have a lingering bitterness or off-putting flavors.