Keg and Barrel's 14th ANNUAL CHILI COOK-OFF RULES

February 17th 2024

1. The Chili competition will consist of TWO categories; Traditional & Non-Traditional. You may enter meatless, beanless, sausage, vegetarian, chicken, turkey chili or any kind you like with as many or as few ingredients! We generally define traditional as tomato base & no beans. It is up to your discretion which category you would like to place it in.

2. Your chili will be judged two ways. There will be an onsite judging, where judges will come to your table, ask questions & taste. There will also be a blind judging. **PLEASE NOTE** For the BLIND JUDGING Do NOT put anything in the bowl except chili; no garnish, no bread, no crackers, etc . For the ONSITE judging you MAY include any garnish.

Judging will be based on: 1. Taste 2. Ingredients 3. Texture

3. Chili must be cooked on site the day of the cook off, out in the open and sanitary as possible.

4. If asked, contestants must be willing to first try their own chili. Refusal to do so will result in disqualification.

5. There will be a first, second and third place winner in each category decided by the judges & a Chili People's Choice winner.

6. All Chili competition teams must provide 1 gallon of chili for public tasting and judging. Of course bringing more to ensure everyone gets a taste (& vote in the People's Favorite Chili) is encouraged.

7. Setup will begin at 7am. Chili must be ready to go at 12 pm and teams must be there no later than 9 am.

8. Contestants will be assigned a space. Someone will direct you to a spot during set up. Sampling cups, spoons, and napkins will be provided. Teams are responsible for supplying all ingredients, cooking devices, coolers, serving utensils, tables, tents (recommended) etc..

9. Teams must file a Registration Form with the Keg and Barrel by Feb 13, 2024. Registration fee is $14 for 2 team members and will include 2 tshirts OR $28 for 4 team members and will include 4 shirts (no additional registration fee for entering both categories). Max number of team members is 4