

# 2019 VTCRC CHILI COOK-OFF COMPETITOR REGISTRATION

Wednesday, October 2, 2019

## Venue

The Plaza between 1900 Pratt and 1861 Pratt Drive

## Rules and information

- The name of your chili and a list of ingredients must be posted with your chili as well as its hotness (i.e. mild, medium, hot, super-hot). Each participant shall bring his or her prepared "home style" chili in a slow cooker or other electric vessel for easier serving. Preparations to serve 200 3 oz. servings in suggested. Additional chili toppings may be provided by the participant and must be provided in containers with tongs or other appropriate utensils.
- Competitors shall be responsible for the set-up, staffing and take-down of décor and event space.
- Competitors must be fully staffed and open for event patrons during the entirety of the event's operating hours, regardless of weather or attendance, unless the event is suspended or cancelled by the VTCRC, in its sole discretion.
- The VTCRC is not responsible for lost, stolen or damaged goods, injuries to persons, and does not provide any guarantee or insurance against the risk of loss, damage or injury to person or property.

**JUDGING:** Be prepared to present as much as 16 oz. to judge/s at 11:15 a.m.

**PUBLIC TASTING:** 11:30 a.m. – 1:00 p.m.

*2018 attendance was 180-ish and we anticipate growth in 2019. We hope to see roughly 200 guests.*

## Schedule of events

- ❖ 8:00 – 9:00 a.m. Teams will be assigned the following
  - 10' x 10' preparation area
  - One 8' Table
  - One 10x10 Tent
  - Access to 110V electricity
  - Hot tasting portion cups - spoons - napkins
- ❖ 9:00 – 10:45 a.m. Cooks arrive, set up station or decorate booth
  - The name of your chili and a list of ingredients must be posted with your chili. Each participant shall bring his or her prepared "home style" chili in a slow cooker or other electric vessel for easier serving. Preparations to serve a container of 16 ounces of chili provided to celebrity judges as well as 200 guests tasting samples (3 oz.) is suggested. Additional chili toppings may be provided by the participant and must be provided in containers with tongs or other appropriate utensils. Each team is responsible for all cooking utensils, chairs, cooking ingredients, plastic gloves, set up and clean up. Competitors are encouraged, urged and motivated to decorate their booth and themselves
- ❖ 11:15 – 11:25 a.m. Presentation to the judges in Vision behind closed doors
  - Competition chili is blind judged on the following criteria.  
Each criteria is assigned a value of 10 points. Top score would be 50 points (per judge)
    - Aroma – Chili should smell appetizing
    - Consistency – Chili should be a smooth combination of meat and gravy
    - Red Color – Chili should look appetizing.
    - Taste – Chili should taste good.
    - Aftertaste – Chili should leave a pleasant taste after swallowing.
- ❖ 11:30 – 1:00 p.m. Tenant chili tasting, Bottled water, Live music too
  - *Competitors beware serving to the public prior to 11:30 a.m. or you may run out.*
- ❖ 1:00 Event Close
  - Music Stops
  - Tenants vacate
  - Competitors take-down

**Event sponsor** The Highlands at Huckleberry Ridge

**Decorations sponsor** Courtyard Marriott Blacksburg