



Taste of Cartersville Chili Cook-Off Rules

The following rules are to be adhered to by all cook-off cooks, and/or assistants Chili is defined as any kind of meat, or combination of meats, or non-meat, cooked with chili peppers, various other spices, and other ingredients.

1. Each contestant-team must submit a registration prior to cook-off date, a registration form is available on our website @ tasteofcartersville.com. A \$20.00 registration fee is required and payable to Bartow County Rotary Club by check mailed to PO Box 1293, Cartersville, GA 30120 prior to the event.
2. Contestants can be individual/team or Business of no more than 4 persons each.
3. Chili Recipe shall be made from 'Scratch' and be you own original recipe...no commercial chili mixes permitted. The use of canned tomatoes/vegetables and beans are permitted.
4. Chili can be red, green, white, or vegetarian, with or without beans...
5. Contestants are responsible for supplying all of their own cooking supplies, utensils and roaster(s), including a working food thermometer. The sponsors of the cook-off will provide an area for each contestant with electrical outlets.
6. Contestants are permitted to set up their equipment and decorations if desired any time after 12:00 Noon on the day of the cook-off.
7. Each contestant must cook a minimum of 5 quarts of chili. Contestants are permitted to prepare only 1 recipe of competition chili per registration which may be submitted for judging.
8. Each contestant will be assigned a contestant's number by the Chief Scorekeeper.... (Official judging to be held at 2 PM-Mystery Judges).
9. Chili will be by samples throughout the day. Someone from you team is responsible for serving chili samples to the public. Tickets will be sold by the sponsor to the public and spoons and small containers and judging sheets will be provided for the public by the sponsors for sampling.
10. Sanitation: Teams must use precautionary measures to be sure foods have been cooked to proper temps and held during the competition to proper temps. The following measures shall be used to insure all safety precautions are being met: • Hand Sanitizer- (provided) • Bleach water to keep surfaces clean (provided) • Hats or hair up, Plastic gloves for serving and cooking
11. Contestants are encouraged to name their chili although not required, also contestants may dress up to represent a theme and decorate their station if they wish...let's make this a fun time!
12. Each contestant is responsible for cleaning up their area and removing trash to the bins provided.
13. No outside alcoholic beverages permitted!
14. Children under 18 may compete but must have an adult Team Captain!
15. Please remember that this is a local amateur cooking event. This event is more about PRIDE than PRIZE! This contest is meant to be a "fundraiser for worthy causes!"
16. Failure to comply with the rules set forth herein may result in disqualification. Judging will be based on the following criteria: • Color – Chili should look appetizing... • Aroma – Chili should smell good! • Consistency – Chili should have a good ration between sauce, meat and or beans! • Taste – Above all the Chili should taste good! ... The decision of the Judges shall be final!