

2018
Chili When it's Chilly – A Major Funding

Cooking Categories with Guidelines, Rules, and Regulations

Summary / Highlights of the Rules:

1. You have to cook outside where everyone can see what you are up to.
2. You have to cook in clean pots, and be ready for someone to call you out if you are being nasty. Wash your hands, etc
3. If what you turn in looks bad, smells bad, or seems raunchy, it might not get judged.
4. All judging is anonymous. You must turn in your entry in the container provided.
5. This is NOT a sanctioned cook-off
6. Illegal substances are not allowed.
7. Cook a little extra, we are going to have a tasting process for the spectators
8. Garnish is fine, if it fits in the container provided and is within the rules. Crickets or other insects is not a garnish
9. The judges of this event are not trained chefs, some can't even spell chef. This is a charitable, fun event. If your entry isn't judged like you think it should be judged, bring an extra serving to Big Al later for an honest opinion.

2018 Chili Tasting / Team Award

Details forthcoming. Please plan to make at least one gallon more than normally planned for chili tasting by attendees. This new feature will tie into the team award to be detailed soon.

I. General Rules and Guidelines

- a. Each team or individual can enter as many different entries into as many categories as is desired. A separate entry fee will be paid for each entry into each category, regardless of the originating team. So then, for example, a single team or entrant might want to enter three different recipes in the Kamp Kool-Aid contest, and may do so but each entry will require its own entry fee.
- b. INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the judge supervisor or his/her designee.
- c. Generally speaking, all preparations and cooking must be done at the site of the cook-off. Cooking and preparation, except as noted here, must be done no earlier than the Friday before the contest date. Recipe does not have to be published, but all recipe components must be food or beverage products. All final preparation or cooking must be done at the cook-off site outdoors in an all-access cooking area. Mixing or cooking inside motor homes, for example, is not allowed. Exceptions noted are below:
 - i. Due to possible inclement weather and other considerations...entrants may pre-cook base meats prior to the cook-off. In the interest of cleanliness and sanitation, pre-cooked meats should be in sealed containers and stored in such a way as to promote a safe and edible final product. However, as with all ingredients, it must be clearly identified and be a single ingredient. No pre-seasoning of meats cooked off site is permitted.
 - ii. Beans to be used may be pre-soaked in the interest of time and due to the possibility of inclement weather.
 - iii. Drink components such as concentrated orange juice or similar items may be pre-prepared away from the cook off site.
- d. Each team or entrant understands that presented items may not be completely judged if an individual judge or the judging "supervisor" deems an entry to be not fit for human consumption. If you turn something in that looks spoiled, rotten, or otherwise just plain nasty, you can't expect someone else to put it in their mouth.
- e. **Each team or entrant will be required to take a large bite / sample / taste / swallow of whatever they are entering at the time they turn in to the judges table. If the cook won't eat it, it won't be judged.**
- f. Judging General Rules
 - i. Entries will be turned in to the designated judging area in an unmarked container provided by judging committee. The container will have affixed a two-part numerical ticket inside an envelope taped to the container. Winners will be presented based on ticket numbers and the contestant must present the signed ticket to be declared as such.
 - ii. Judging sheets will be tabulated anonymously by the judging committee in plain view. Judges may tabulate individual scoring sheets, but not the final cumulative score sheets. Individual judges will not know the winner upon completion of the judging.
 - iii. Tie scores in the top three of each category will be broken by a judging re-taste from a judge selected that wasn't a part of the original judging. Most likely, it will be Big AL.
- g. This cook-off is NOT sanctioned by any entity recognized in the world of Chili Cooking. Further, AMF (www.amajorfunding.com), CWIC and its sponsors, nor the campground are responsible to resolve disputes or disagreements arising from this event. This is for fun, people, so let's keep it that way.

II. **Kamp Kool-Aid Concoction Contest**

a. Rules for Contents

- i. Any legal beverage may be used in the mix.
- ii. The final entered drink must have at least 3 ingredients total. Any 3, other than AIR, belly-button lint, or dog hair is acceptable.
- iii. No illegal substances of ANY KIND may be used in the mix.
- iv. Non-liquid contents, such as fresh fruit, must be readily identifiable.
- v. Final entered beverage can be served hot, cold, frozen, on the rocks, or in any other typical form. Judging will likely occur at ambient temperature for the day so that should be taken into account when creating.

b. Rules for Judging

- i. Each entrant team must turn in 1 full container of the beverage for judging. Leftovers are doubtful but will be managed properly. The entrant will be required to taste the entry in front of the judging supervisor or his designate.
- ii. All judges must present valid government issued identification, upon request, to verify a minimum age of 21 years.
- iii. Judging for this contest will be a multiple judge panel. Each judge will receive a sample from the entry and score it before going to the next entrant. Crackers, cheese, celery, grapes, etc with drinks will be available to judges to clear the palette between samples to be judged.
- iv. Each sample must be poured from its entry container to a clean, un-used cup for judging. Once the judges have completed the scoring the sample cannot be re-tasted by that judge. The entry might be consumed quickly by the judging supervisor.
- v. Entries will be judged anonymously on a scale of 0 – 10 with 10 being the highest available score on the following characteristics:
 1. appearance
 2. aroma
 3. overall flavor
- vi. Judges will be instructed to rate each sample on the above characteristics for a combined possible high score of 30 or a combined possible low score of 0.
- vii. Tie scores in the top three will be broken by a judging re-taste from a judge selected that wasn't a part of the original judging

II. Grilled, Chilled, Burnt, or Otherwise Prepared Jalapeno Contest

a. Rules for Contents:

- i. Fresh jalapenos must be used in the recipe
- ii. Peppers may be cooked in any way, but must be cooked outdoors. Uncooked peppers are also legal for this event, if so desired.
- iii. Foreign objects must be clearly identified, such as toothpicks.

b. Rules for Judging

- i. Each entrant team must turn in at least **8 peppers** (more is better) for judging. Leftovers after judging will be made available for sampling by any attendees who want to try them, while they last.
- ii. Judging for this contest will be a multiple judge panel. Each judge will receive a sample from the entry and score it before going to the next entrant. Crackers and cheese with drinks will be available to judges to clear the palette between samples to be judged.
- iii. Entries will be judged anonymously on a scale of 0 – 10 with 10 being the highest available score on the following characteristics:
 1. appearance
 2. overall flavor
 3. creativity
- iv. Judges will be instructed to rate each sample from 0-10 on the above characteristics for a combined possible high score of 30 or a combined possible low score of 0.

III. Freestyle Homemade Hamburger Contest

a. Rules for Contents

- i. Nothing can be included in the recipe that is not a recognized food product in some part of the world. Everything is okay as an ingredient as long as it is food. Toe jam, navel lint, rocks, lampshades, etc are not allowed.
- ii. Pre-prepared ingredients are allowed, canned products are allowed as an ingredient but not as the final product. Beans, rice, and other communist-type ingredients are also allowed. Tofu is allowed but not encouraged.
- iii. Preparation and cooking must be done at the event on the day of the event, though meat patties may be pre-cooked if desired anywhere, indoors or out... but someplace other than public restrooms or in Arkansas.
- iv. Each entry will be judged on its own merits and taste, not in comparison to other entries. This is a freestyle contest so any entry is acceptable that will fit in the judging container.

b. Rules for Judging

- i. Each entrant team must turn in no less than 2 complete hamburgers cut into 4 quarters (at least 8 judging samples total) of the entry for judging. Leftovers are doubtful but will be managed properly. Leftovers with tofu will be fed to the dogs, if they will eat it.
- ii. Judging for this contest will be a multiple judge panel. Each judge will receive a sample from the entry and score it before going to the next entrant. Crackers and cheese with drinks will be available to judges to clear the palette between samples to be judged.
- iii. Each judging sample must be taken from the container with a clean, un-used utensil. Once the judging panel has completed scoring the entry, re-tasting is not allowed.
- iv. Entries will be judged anonymously on a scale of 0 – 10 with 10 being the highest available score on the following characteristics:
 1. appearance
 2. overall flavor
 3. originality / creativity
- v. Judges will be instructed to rate each sample on the above characteristics for a combined possible high score of 30 or a combined possible low score of 0.

IV. Regulation Style, Honest-to-God Texas Chili Contest

a. Rules for Contents

- i. **CHILI COOKED FROM SCRATCH** - Commercial chili powder and spices are permissible, but complete commercial chili mixes ("just add meat" mixes that contain pre-measured spices) are NOT permitted.
- ii. **NO FILLERS IN CHILI** - Beans, macaroni, rice, hominy, or other similar ingredients are not permitted.

b. Rules for Judging

- i. Each entrant team must turn in 1 full container of the entered chili for judging. Leftovers are doubtful but will be managed properly.
- ii. Judging for this contest will be a 6 judge panel. Each judge will receive a sample from the entry and score it before going to the next entrant. Crackers and cheese with drinks will be available to judges to clear the palette between samples to be judged.
- iii. **COOKS MAY HAVE TO TASTE THEIR CHILI** - At the discretion of the head judge or judging supervisor, chili cooks may be required to remove the lids from their chili containers and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)
- iv. Each judging sample must be taken from the container in a clean, un-used spoon. Once the judging panel has completed scoring the entry, re-tasting is not allowed.
- v. **EACH CHILI MUST BE SCORED** - If a judge determines (by aroma, consistency, and/or color) that he/she does not want to taste a chili, that chili still must be given a score.
- vi. **JUDGING CRITERIA AND SCORING** - A single score takes into consideration the five criteria for scoring chili, a scale from 1-10 with 10 being the highest.
 1. Aroma
 2. Consistency
 3. Red Color / Appearance
 4. Taste
 5. Aftertaste
- vii. Judges will be instructed to rate each sample on the above characteristics for a combined possible high score of 50 or a combined possible low score of 5.

V. Hangover Curing Desert

a. Rules for Contents

- i. Entries may contain pre-measured ingredients or canned, commercially available ingredients, but the final cooking and/or preparation must be completed at the cook off site in clear view.
- ii. Desert may be any color, any consistency, and any style. Entrants should remember that the judging will occur in random order and as such entries served at a specific temperature may not be at the desired temp by the time the judges get to it.
- iii. Each entry will be judged on its own merits and not compared to other entries.

b. Rules for Judging

- i. Each entrant team must turn in 1 full container of the entered desert for judging. Leftovers are doubtful but will be managed properly.
- ii. Judging for this contest will be a multiple judge panel. Each judge will receive a sample from the entry and score it before going to the next entrant. Crackers and cheese with drinks will be available to judges to clear the palette between samples to be judged.
- iii. Each judging sample must be taken from the container on a new clean spoon...no double dipping cause that is nasty. Once the judging panel has completed scoring the entry, re-tasting is not allowed.
- iv. Entries will be judged anonymously on a scale of 0 – 10 with 10 being the highest available score on the following characteristics:
 1. appearance
 2. overall flavor
 3. originality / creativity
- v. Judges will be instructed to rate each sample on the above characteristics for a combined possible high score of 30 or a combined possible low score of 0.

VI. Friday Night Great Steak Challenge

a. Rules for Contents

- i. All entries must be beef
- ii. Any cut of meat may be used other than cheek meat, intestinal meat, or recently removed genitals.
- iii. As the cut and seasoning of individual entries will vary, each entry will be judged on its own merits and not compared to other entries.
- iv. Sauces, while an un-necessary crutch to a properly cooked steak, may be included in the entry container in a separate container. Judges will individually decide if the sauce is to be tasted when judging. Most likely, if the steak needs sauce, it aint going to win anyway.
- v. No other side dishes or accompaniments are allowed. Entries may be dressed on a bed of greens or other such visually appealing items, but the steak is the only thing being judged.

b. Rules for Judging

- i. Each entrant must turn in one steak to be judged. The steak should be of adequate size to allow for proper tasting by judges and as well the judging supervising team, if it looks really good.
- ii. Judging for this contest will be a multiple judge panel. Each judge will receive a sample from the entry and score it before going to the next entrant. Crackers and cheese with drinks will be available to judges to clear the palette between samples to be judged.
- iii. Each judging sample must be taken from the container on a new clean fork...steaks should be presented sliced and ready to eat, but may be presented any way the entrant desires.
- iv. Once the judging panel has completed scoring the entry, re-tasting is not allowed.
- v. Entries will be judged anonymously on a scale of 0 – 10 with 10 being the highest available score on the following characteristics:
 1. appearance
 2. flavor
 3. tenderness
 4. juiciness
- vi. Judges will be instructed to rate each sample on the above characteristics for a combined possible high score of 40 or a combined possible low score of 0.
- vii. Losing steaks will be fed to the dogs. If the dogs won't eat it, the judges will be sent to the local medical facility for evaluation.