



# Alameda Kiwanis Foundation

## 19th Annual Chili Cook-Off

January 27, 2018



Set up: 5-6pm

Tasting: 6-7pm

Barbecue dinner and dancing follow at 7:30 pm

O'Club at Alameda Point

641 West Redline Ave, Alameda CA

## Chili Cook-Off Rules and Entry Form

1. Space is limited and pre-registration is required. Competitor registration forms (with payment) will be accepted no later than January 20, 2018. Entries may close prior to January 20 when all available spaces have been filled.
2. Contestants may enter as an individual or team. Teams are limited to three (3) people. Only one chili recipe may be submitted for each entry.
3. The entry fee includes dinner tickets for two (2) team members.
4. For purposes of this event, chili is defined as any kind of meat, or combination of meats, cooked with red chili peppers, various other spices and other ingredients with the exception of fillers such as pasta or rice, which are strictly forbidden. Beans are allowed.
5. A prepared two-gallon minimum is required for each entry. This means: Bring the chili cooked and ready for tasting and judging at 6pm.
6. Only Sterno is allowed for heating. **NO HOT PLATES, CROCK-POTS OR GAS FUELED DEVICES PERMITTED!** If you need a serving dish and/or Sterno, Kiwanis can provide that to you.
7. The chili must be heated to 145°F at the start of the 6pm tasting, and maintained at that temperature throughout the event. All meat must be thoroughly cooked.
8. Your table space is approximately 3' x 2'. Contestants are encouraged to set up their equipment and decorations starting at 5pm. You can be as creative as you want in attracting the crowd and getting votes. Wall signage is limited to 3' x 2' and must be hung with painters' masking tape (available on-site).
9. One ounce portions of chili will be served to the public in tasting cups. Kiwanis will provide tasting spoons and cups for serving the chili.
10. When serving chili to the public, no cash may be accepted. Chili may only be served to holders of a valid tasting ticket issued by the Kiwanis Club of Alameda. Chili will be judged in two categories:
  - a. Judges' Choice. A special panel of judges will select winners based on the following criteria: 1) Taste; (2) Aroma; (3) Bite; (4) Consistency; and (5) Color. (See International Chili Society Traditional Red Chili Characteristics.<sup>1</sup>) Samples of each chili entry will be collected in numbered cups at the start of the contest for blind judging.
  - b. People's Choice. The public attendees will cast votes for their favorite chili by depositing "vote tickets" in a container (provided) at your table. Tasting will continue until 7pm or later. When the Kiwanis chili official calls time, vote collection will stop and the vote containers will be collected for counting.
11. Contestants must be present during the entire time of the competition (serving, judging, etc.) Do not allow tasting by family or visitors prior to the official opening of the chili tasting at 6pm.
12. Each team is responsible for completely policing and cleaning up their area at the end of the tasting and removing all items from the area. No items shall be allowed to remain after the close of the event. Anything items remaining after the event will be discarded.
13. No alcoholic beverages may be brought on-site by any team, contestant or guest.
14. Any individual or team may be disqualified or removed from the competition for failure to adhere to these rules.

<sup>1</sup>TASTE. Taste, above all else is the most important factor. The taste should consist of the combination of the meat, peppers, spices, etc, with no particular ingredient being dominant, but rather a blend of the flavors.

AROMA. Chili should smell appetizing. This also indicates what is in store when you taste it.

BITE. Bite or after-taste is the heat created by the various type of chili peppers and chili spices.

CONSISTENCY. Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.

COLOR. Chili should look appealing. Reddish brown is generally the standard. Traditional red chili is not yellow or green.

Prizes awarded in two categories:

People's Choice

Judge's Choice



**ENTRY FORM ON REVERSE**

Entry form and \$50 entry fee are due by January 20, 2018

Space is limited

Reserve your spot today!

Mail your form and entry fee to:

Alameda Kiwanis Foundation  
PO Box 1217  
Alameda, CA 94501

Enter on-line with a credit card payment at:

[www.alamedakiwanis.org](http://www.alamedakiwanis.org)

The entry fee includes dinner tickets for two (2) team members.

For questions for further information, contact the Kiwanis Club at 510.764.1472



**Alameda Kiwanis Foundation**  
**19th Annual Chili Cook-Off - January 27, 2018**

Team Name	
Team Leader	
Contact phone	
Mailing Address	
email Address	
Team Member 2	
Team Member 3	
Kiwanis to provide chafing dish?	YES / NO