



Annual Big Chili Cook-Off
Islip Town Fire/EMS Museum
Saturday, October 5th, 2024
Islip Town Fire EMS Museum 4 Court House Dr Central Islip

Chili Rules:

Rules are subject to change up until the Cook's Meeting on event day.

1. SET-UP/TEAR DOWN INFORMATION:

- a. All cooks must provide their own display booth and equipment, including a 10x10 pop up tent, Tables for Each Chili Team- The event is outside, so suitable protection from sun, wind, rain is suggested.
- b. All cooks are responsible for preparing their chili in accordance with acceptable home cooking sanitation procedures; if meat/fish is prepared before event day it must be refrigerated in the interim.
- c. Advanced registration is required. Payment for booth space must be received with your application no later than September 20th. Cancellations must be made in writing (or email). *Islip Fire EMS Museum Chili* will not be canceled due to bad weather; therefore, no refunds will be made due to inclement weather.
- d. Booth spaces are assigned on a first come first serve basis. Instructions and maps will be mailed no later than September 20th. Spaces will be assigned when your check and entry form are received.
- e. Set-up will begin at 0900am on Saturday. Judging will take place at 12 noon & the public gate will open at 11am. You will be assigned a booth number. Due to

limited access to the site we ask that you arrive on time for set-up, empty your car and move it to designated parking location as quickly as possible.

- f. You may bring in your own cooler of drinks for your cooking crew only. Bottle beverages must remain within the confines of your booth at all times.
- g. **SERVICE or TRAINED PETS ARE ALLOWED AT THE EVENT.**

2. CHILI COOKING RULES:

- a. *Islip Fire EMS Museum Chili Cook-off* is not sanctioned or sponsored by the Chili Appreciation Society international (CASI) or any other chili / chowder cook-off organization. We look forward to hosting a sanctioned event at some time but not this year.
- b. CHILI COOKING EQUIPMENT – Cooks are expected to provide their own propane cook stoves, serving utensils, pots, fire extinguisher, etc if cooking on site. Cooks shall provide their own canopy or awning (10x10 max please), tables and chairs. *Islip Town Fire EMS Museum Chili* will be providing each participant with tasting cups, napkins and spoons. Each cook is expected to utilize safe and clean stoves and other equipment. The cooking area must show itself to be a safe and clean working environment.
- c. CHILI COOKED ON SITE – Pre-cooking prep may be done ahead of time. If the participant wants to cook their chili/chowder on site they may do so. If a chili is pre-cooked ahead of time, participants are expected to bring a vessel to keep his or her chili warm throughout the event. (i.e. black soup caldron)
- d. PRECOOKING INGREDIENTS - Commercial chili powder is permissible, however complete commercial chili mixes (“just add meat”) mixes that contain pre-measured spices, are NOT permitted. Individual ingredients may be marinated, soaked, chopped, cut or pre-cooked prior to the cook-off. Participants are required to submit a recipe of ingredients during check in.
- e. SANITATION – Cooks are to prepare and cook chili in as sanitary a manner as possible, with a hand washing station in your booth consisting of 2-5 gallons of water, soap, paper towels, and a bucket for water to drain into below the water spigot. A “Gatorade” style water container is sufficient for water storage. If garnish (i.e. cheese, onions, etc.) is to be added to chili samples upon serving, please use gloves.
- f. INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the head judge or event director. (Failure to comply is subject to disqualification)

- g. COOKS MAY HAVE TO TASTE THEIR CHILI – At the discretion of the head judge or his/her designee, chili cooks may be required to remove the lids from their chili / chowder cups and taste their chili / chowder prior to turning in for judging. (Failure to comply is subject to disqualification)
- h. ONE CHILI PER ENTRY - Each head cook is responsible for preparing one pot of chili that he/she intends to be judged and during in one judging cup from that pot. No more than one judging sample may be taken from any one pot. Cooks are asked to prepare 8 gallons or more of chili for the cook-off.
- i. COOKS MUST SIGN NUMBER SLIPS – Chili cooks must sign their secret number slips in ink with their first and last names at the time cups are submitted. Winners will not be eligible if their secret numbers are unsigned when presented. NOTE: Cooks must present their signed secret numbers to win.
- j. FILLING CUPS – Judging cups will be filled at least $\frac{3}{4}$ full or to the level designated at the cook’s meeting.
- k. CHILI TURN-IN – Chili will be turned in at the place and time designated at the cooks’ meeting on the morning of the event or as otherwise designated by the head judge.
- l. JUDGING RULES – A complete set of judging rules will be available to cooks on the day of the event and will be reviewed at the Cook’s Meeting. A single score will be computed for each entry that takes into consideration the five criteria for scoring chili
 - i. Aroma
 - ii. Consistency
 - iii. Color
 - iv. Taste
 - v. Texture

AFTERTASTE: HEAT IS NOT A GRADING SCALE FACTOR!!!!
- m. PENALTIES – Failure to comply with cook-off rules is subject to disqualification of that entry. The decision of the official(s) is final. In the case of disqualification, the official monitoring the cook-off must immediately notify the head cook and given reason for the disqualification.