

Tassel Ridge Winery

Chili Cook-Off Rules '09

Tassel Ridge Winery strives to provide a safe and enjoyable environment for public events. We follow safe food practices and adhere to the U.S. Public Health Service Food Code, NEHA policies, and our own strict policies.

As a contestant, your team agrees to follow these rules:

Set-Up:

- All contestants/teams must provide their own display booth and equipment. The cook-off is outside, so suitable protection from sun, wind, and rain is strongly encouraged (the wind can be unpredictable, so all display booths should be properly weighted).
- Also contestants are responsible for providing their own non-electric cooking source to prepare chili (no wood fires allowed).
- Quaternary solution will be provided for sanitization purposes.
- Aprons and gloves must be worn during all times of preparation, we will provide both latex & non-latex gloves, you must provide your own aprons.
- Hair must be tied back, or hats must be worn at all times.
- Hand-washing stations will be provided; contestants must use proper hand-washing techniques, as demonstrated prior to the start of the competition.
- No outside alcohol permitted at winery.
- No smoking will be allowed in the chili cook-off area.
- No pets allowed (except service animals).
- Teams are responsible for setting up their display tent/booth. Showmanship must be in good taste, obscene themes are prohibited. Give it a theme, make it a PARTY!
- Judges have final say over space assignments.

Chili Preparation:

- Contestants must make at least 2 gallons of chili for sampling.
- Tassel Ridge Winery will provide sample cups and spoons for the competition.
- Chili must be cooked with or paired with a Tassel Ridge wine.
- Chili must be cooked on-site, the day of the cook-off, and made from scratch. Commercial chili powder is permissible, but complete chili mixes are not permitted!!
- Refrigeration will be available for products that must be kept cool prior to the start of preparation. (meats, vegetables, etc.). In transit to the winery similar products must be properly chilled (coolers with ice). Meat may be cut up prior to the start of the contest, but kept properly chilled.
- When preparing chili, the chili must reach at least 165° F, after preparation, chili must be held at least 150° F during the competition. If any of these requirements are not met we reserve the right to not allow the chili to compete.
- Tent, or area must be kept clean. Cooking conditions are subject to inspection by the head judge or his/her designee.
- Judging cups will be handed out in the cook's meeting. Teams are responsible for their own cups, and they may not be tampered with in any way.
- A single judging score will be taken from five scoring criteria: Aroma, Consistency, Color, Taste, & After-Taste.
- Contestants chili's will not be allowed for tasting if the criteria is not met.

Schedule:

- 10:00 a.m. — Chili cook teams arrive and begin setting up
- 10:15 a.m. — Cook's Meeting - Welcome and Review of Rules & Food Safety
- 1:00 p.m. — Judging cups due to Judge's table
- 1:00 p.m. — Open to the public for tasting
- 2:30 p.m. — Award presentation
- 3:00 p.m. — Chili cook-off ends

