



2017 Founders Day Festival Chili Cook-Off

Sunday, September 24, 2017

Official Rules & Guidelines

General Guidelines

- Contestants may check in from 7 to 9 am. Chili must be ready for sampling by 12 noon.
- Chili must be cooked on site and from scratch. This is a "home-style" chili competition. Beans and other fillers are permitted, as are canned ingredients (e.g., tomatoes), but NO home-canned ingredients, please. If peanuts or peanut oil is used, a warning sign must be posted.
- Contestants will bring their own tents, tables, cooking devices, and utensils. Two-ounce sampling cups and spoons will be provided.
- Contestants may not offer additional condiments (including but not limited to sour cream, cheese, onions, etc.) to the tasters. Tasters should be tasting the chili sample itself without additional garnishes.
- Each contestant or team of contestants should prepare enough chili for 3 hours of sampling – including 32 ounces to be collected at noon for judging. Chili submitted for judging may differ from that offered for public tasting. Three gallons is recommended.
- There will be a \$50 consolation prize awarded to each contestant or team of contestants preparing at least 5 gallons of chili and not winning one of the other prizes.

Judging Information

- All chili will be judged both by a panel of judges and by popular vote (People's Choice).
- Sampling will begin at 12 noon, after collection of sample for judging, and conclude at 3 pm.
- Winners will be announced by 4 pm.
- Results of the judges' panel will determine 1st (\$500), and 2nd (\$250) place prizes. A "People's Choice" prize of \$300 will be decided by popular vote.

Health and Safety

- Use good, clean methods of food preparation.
- Containers holding the chili MUST remain covered except when serving. The type of container must meet the Health and Safety regulations. All contestants must keep their chili at a serving temperature. Food items not stored in coolers must be stored up off the ground.
- Contestants may be subject to periodic inspections by County Health Officials to ensure compliance with all their Rules and Regulations.
- Each contestant or team is responsible for cleaning their area at the end of the day.
- Failure to comply with officials on any matter is subject to disqualification of the contestant(s). Decision of the officials is final.
- The sponsors of this event will not be liable for any event or contract failure whatsoever caused by weather, act of God, etc.

For more information or to register for this fun-filled event, please contact Peg McMaster (cbfoundersday@frontier.com; 304-856-1118; PO Box 282, Capon Bridge, WV 26711) or Alicia Cooper (wbvgodv@gmail.com; 571-732-7370; 1962 Hummingbird Ln., Capon Bridge, WV 26711).

*****Sites with electricity are limited. If you need one, please let us know when registering*****



CAPON BRIDGE FOUNDERS DAY FESTIVAL CHILI COOK-OFF 2017 ENTRY FORM

Name: _____

Address: _____

Email: _____

Phone: _____

Will you need electricity at your site? If so, please check here []

You must prepare a minimum of 2 gallons of chili. We may have 500 or more people participating in chili tasting, though tasting cups just hold a couple of ounces. Please keep this in mind when deciding how much to prepare – and remember that contestants preparing at least 5 gallons of chili will receive a consolation prize of \$50 if they do not win another prize.

Return entry form to:

Alicia Cooper
1962 Hummingbird Ln.
Capon Bridge WV 26711

Any questions? Please contact Alicia Cooper (571-732-7370; wbygodv@gmail.com) or Peg McMaster (304-856-118; cbfoundersday@frontier.com).

Registrations must be received by September 23, 2017.