

Official 2018 Team Competition Registration Packet



Be a part of one of the most popular fundraising events in the region by participating in the **5th annual Code Red Chili Cook-off set for Saturday, October 27, 2018, 10 a.m. – 4 p.m.** at the Americana Development in Zachary, La. This event has continued to grow each year and offers friendly competition all to help raise much needed funds for the Lane Regional Medical Center Foundation. Teams comprised of local businesses, groups, and friends will compete in multiple categories of chili and salsa for the title of BEST Chili, BEST Salsa, and more! The day offers fun for all in attendance with festival type games, children’s activities, beer tasting, concessions, live music, and more!

- ◆ **Proceeds from the Code Red Chili Cook-off directly impact your local hospital.** The Lane Regional Medical Center Foundation, a 501c(3) organization that provides an avenue for community involvement and charitable giving to raise funds to support the hospital.
- ◆ The chili cook-off is open to **ALL AGES**, amateurs and professionals.
- ◆ The **Youth Division** is for cooks 17 and under who wish to enter the cooking competition. *There are unique rules for Youth Division entries under General Rules.*
- ◆ There are **THREE SEPARATE COMPETITIONS** going on simultaneously during the event: **Red Competition Chili, People’s Choice Chili, and Salsa.** **Please read the competition rules thoroughly.**
- ◆ **ALL CONTESTANTS MUCH PRE-REGISTER.** A completed registration form and payment must be received prior to event to participant in the **2018 Code Red Chili Cook-off.**
- ◆ **There is no cost to park, enjoy games, music, and entertainment.** Tasting bands are sold and allow those in attendance to taste all of the chili and salsa prepared by the teams. With each band comes 2 voting tickets for the People’s Choice awards. Additional voting tickets can be purchased for \$1.00 each.

Enclosed are *Official Cook-off Rules and Regulations*, cook-off categories, Head Cook’s meeting details, judging process, what to expect the day of the event and entry form.

Should you have any questions or need more information, please contact one of the event Co-Chairs!

Theresa Payment, Event Co-Chair
(225) 658-6699 ; (225)-202-3468
tpayment@lanermc.org

Teresa Webb, Event Co-Chair
(225) 658-4184 ; (225) 936-0096
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OFFICIAL 2018 CHILI COOK-OFF

RULES & REGULATIONS

There are **THREE SEPARATE COMPETITIONS** going on during this cook-off at the same time.

1. **FIRST – RED CHILI FOR OFFICIAL JUDGING, MUST BE PREPARED AND COOKED ON SITE.**
2. **SECOND – PEOPLE’S CHOICE CHILI/PUBLIC TASTING.** This chili can be prepared prior to the event **OR** on site. This chili can be a ‘throw-down’ chili where anything goes **OR** you can use your competition chili also for public tasting. **Public tasting begins at 10 a.m.** and with a starting cooking time of 9 a.m., your chili may not be ready for public tasting at that time. It is recommended to have one chili prepared prior to event for public tasting so it is ready at the event opening. You **CAN** use the same recipe for both chili’s if you choose to pre-prepare People’s Choice chili prior to event.
3. **THIRD – SALSA.** Can be prepared on-site or prior to event. Will be judged as separate category.

FIRST COMPETITION: RED CHILI FOR OFFICIAL JUDGING (Adult & Youth Judged separately)

1. True red chili is defined as “ground beef meat cooked with chili peppers, various other spices, and other ingredients **with the exception of items such as BEANS, PASTA, RICE, HOMINY, or other similar items.**” These items are strictly forbidden in this chili.
2. **Beef meat ONLY is to be used for this competition.** It may be pre-treated, pre-cut, or ground but **NOT BE PRECOOKED.** “CHILI GRIND” is a special, coarse grind of meat, and is an excellent alternative to regular ground meat, but regular ground meat may also be used. Most butchers will prepare chili grind for you, although you may have to place your order in advance or purchase a minimum quantity. **No “add meat only” commercial mixes allowed in this chili.**
3. **Starting at 7 a.m.,** cooks may test their stoves and begin on-site preparation of canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, broth, grinding and/or mixing of spices and beverages, chopping, slicing, and peeling ingredients – but **NO COOKING! You may heat up your People’s Choice chili if you prepared a separate chili prior to the event for public tasting ONLY!**
4. **ALL HEAD COOKS ARE REQUIRED to attend the cook's meeting at 8:30 a.m.** All questions on procedures or rules should be asked at this meeting. Each team will receive a 16 oz. competition chili cup for turn in. This is the only time competition cups will be handed out. Your confidential scoring number will be assigned to your team when you submit your sample for judging.
5. **Teams may BEGIN cooking at 9 a.m.** If you begin cooking your competition chili before 9 a.m., it will result in automatic disqualification.
6. If alcohol is used in the chili, cooks **MUST** post a sign in a prominent location at their station stating that the chili contains alcohol. **Event Staff must be notified as well.**
7. A minimum of one (1) gallon must be prepared of which one pint (16 oz.) will be submitted for judging in a container provided by event staff.
8. **Turn in time is 1:45 p.m. for ADULT and 2:15 p.m. for YOUTH divisions.** The **HEAD COOK** must deliver the chili in the 16 oz. official collecting cup provided by the chief scorekeeper to the judging area.
9. A general definition of what is expected as “chili” will be given to judges. They will be asked to vote on criteria of: *good chili flavor, texture of the meat, consistency, blend of spices, aroma, and color.* Judging the competition chili will be a panel of judges chosen from community leaders and those who simply love chili! Blind judging procedures will be used to determine the winners.

OFFICIAL 2018 CHILI COOK-OFF

RULES & REGULATIONS

SECOND COMPETITION: PEOPLE'S CHOICE CHILI PUBLIC TASTING (Adult & Youth Judged together)

- Any chili prepared in advance or offsite **MUST BE FOR PEOPLE'S CHOICE COMPETITION ONLY** and must be non-competition for the Official Cook-off Judging.
- Cooks are required to cook a minimum of one (1) gallon of chili, but we encourage you to cook more (finished volume). This event could draw up to 1,000 spectators who will want to taste your chili for the *People's Choice Award*, so be prepared with a sufficient supply. In the past, most teams gave away 3-5 gallons of chili in the People's Choice. **ONLY fill the tasting cups provided by the Event Staff.** These are 2 oz. in size. **Tasting Bands MUST be purchased to taste chili or salsa. This is a large portion of our fundraising efforts. They can be purchased at TICKET/INFORMATION TENT.**
- Contestants are allowed, but not required, to offer bread, crackers, cheese, sour cream, etc. at your booth for participants taste testing your chili. **This is not allowed in the Red Chili Official Judging Cup.** Remember, this is *People's Choice*, so it is all about the taste, so get creative!
- This winner for this competition is chosen 100% by patrons who visit your booth. Make sure you ask them for their voting tickets! LRMC will provide voting boxes, tasting cups, tasting spoons and napkins to all cooking teams.
- People's Choice voting boxes will be picked up at **3:45 p.m.**

THIRD COMPETITION: SALSA (Adult & Youth Judged together)

A classic Southwestern Condiment made from fresh ingredients, including but not limited to: tomatoes, chilies, onions, salt, lime, cilantro and various spices. Salsa can include fruit, red and/or green sauces. **This contest will NOT judge: taco sauce, hot sauce, enchilada sauce, chili sauce, chow-chow relish, guacamole, or green chili.**

- Salsa must be homemade by one of the team members and it may be pre-prepared and brought to the site that day or it may be prepared at the cook-off.
- We recommend you make close to 2-3 gallons total for use during the day for public tasting. A panel of judges will judge your salsa on aroma, consistency, appropriate heat level, color, taste, and after taste.
- **Turn in time is 1 p.m. if competing in this competition.** A pint will be collected for official judging. This is a **combined competition for youth & adult.** The official judging cup will be handed out during the Head Cook's meeting at 8:30 a.m.

AWARDS - Winners Announced at 4:15 p.m. at the Main Stage

Red Chili Award, Adult Division \$300; Youth Division \$100

This is based upon criteria given to cooks and judges.

Best Salsa Award, \$100 (divisions are combined)

This is based upon criteria given to cooks and judges.

People's Choice Chili Award, \$100 (divisions are combined)

People's Choice Chili is judged by the public. Team with the most votes will be the winner.

People's Choice Salsa Award, \$100 (divisions are combined)

People's Choice Salsa is judged by the public. Those with the most votes will be the winner.

Best Booth/Team Spirit Award, \$50 (adult/ youth divisions are combined)

GENERAL RULES FOR ALL COOKS AND TEAMS:

- All foods must come from a licensed and inspected source. **NO WILD GAME ALLOWED.**
- The food handling area must be separated from the public. Smoking, eating, and drinking are not allowed in the preparation and serving areas.
- Potentially hazardous foods (e.g. meat, poultry, seafood, cut tomatoes and lettuce, egg and dairy products, cooked vegetables including beans) **must be held at temperatures above 135° F or below 41° F during transportation, storage, and serving.** Equipment to maintain product temperature is mandatory. A metal stem thermometer recommended to monitor food temperatures. Cooks may be asked to destroy foods not meeting temperature standards.
- **BARE HAND** contact with ready-to-eat-food **is prohibited.** Food that is cooked or does not need to be cooked must be handled with utensils, deli paper, or disposable gloves. **Lane RMC will provide serving gloves.**
- Hair must be restrained with **hats or ponytails** in the preparation and serving areas.
- Cooks are to prepare chili in their assigned booth using their own source of cooking heat. Propane burners are the recommended source. **Quiet generators ARE allowed, but absolutely no open fires allowed. Loud generators will be asked to be turned off!** Propane burners are recommended. Contestants will be responsible for supplying all ingredients, cooking utensils, stoves, tables and chairs, ice chests, water supply, tents, etc. The Health Department has certain standards that must be met. **NO EXCEPTIONS.**
- The Head Cook is designated as the person to sign in your team **NO LATER THAN 8:30 A.M.** TEAMS WILL NOT BE ALLOWED TO CHECK IN AFTER 8:30 A.M. AND YOU WILL NOT BE ALLOWED TO COMPETE. Registration will be located inside The Pointe. You will receive a welcome packet and assigned your cooking spot.
- **Teams may begin setting up booths any time after 6:00 a.m.** Please see map for traffic flow for set-up.
- **Assigned booth spaces will be 10'x 10'. All teams will be assigned their spot based upon a lottery type drawing of all entries on October 9th. Any entries received after this date will be assigned based upon availability.** No cars or trucks (except those, which are an integral part of the booth decorations) will be allowed in the booth area **after 9:30 a.m. Streets will be blocked.** After that time, contestants will have to carry in all materials by hand. These rules will be strictly enforced.
- **Please do NOT dismantle your booths until 4 p.m.** Each team is responsible for leaving its area clean at end of day. Trashy spaces and early departures will work against you and future participation in the Cook-off. Lane RMC will supply trash bins for disposal of trash. **DO NOT pour any HOT oil,** water, or ingredients into these bins. They are made of cardboard and are impossible to clean up. Any oil must be removed by teams when you leave.
- We encourage you to HAVE FUN!!! Teams can help generate excitement for spectators throughout the day by enjoying the day and soliciting tasters! **LIVE ANIMALS ARE NOT ALLOWED AT THE EVENT.** We expect that everyone will respect the family nature of the event and conduct him or herself accordingly.
- We ask that all contestants be willing to be photographed and interviewed.
- ALL Team members must be listed on the entry form and sign a release of liability prior to the event.
- **YOUTH DIVISION:** Each team must have a **minimum of one adult over 18 on-site at all times.** **The rest of the team members MUST be 17 & under!** The adult's role is to serve as a safety advisor, ensure safe handling of food and assist with public tasting. The cooking and preparation **MUST** be done by the team members. Youth teams can share a tent space with an adult. Separate entry fees apply.
- All other competition rules apply to youth division cooks for competitions.

SPECIAL REQUIREMENTS: We ask that all contestants who have special requirements contact tpayment@lanermc.org or (225) 658-6699 at least 10 days in advance. We will treat all such information as strictly confidential.

All decisions of staff, committee, judges, and scorekeepers will be final.



2018 TEAM ENTRY FORM & PAYMENT

Adult Division (18 & older)

Youth Division (17 & Under)

WE WILL COMPETE IN:

- Red Chili Competition
- Salsa Competition
- People's Choice Competition

ENTRY FEES:

- \$35 - 1 Competition
- \$45- 2 Competitions
- \$55- ALL 3 Competitions

Team Name: _____ Total # of team members _____

Business/Organization (if applicable): _____

Head Cook (one name only): _____

Mailing address: _____ City _____ State _____ Zip _____

Phone:(____) _____ Cell:(____) _____

Email: _____

2nd contact name: _____ 2nd contact cell:(____) _____

2nd contact email: _____

Signature: _____ Date: _____

****Signature indicates you have read and understand the rules of the **Code Red Chili Cook-Off** and hereby agree to abide by such rules and give permission to be filmed and photographed at the event for promotional use by Lane RMC Foundation.*

Please submit form with payment via email, fax or mail by October 5, 2018 to:

Lane RMC Foundation, 6300 Main Street, Zachary, LA 70791
Confidential fax (225) 658-4586 ■ Email: tpayment@lanermc.org
Make checks payable to *Lane RMC Foundation*

Please charge \$ _____ to this card: (circle one) Visa MasterCard Discover American Express
Acct.# _____ Exp. ____/____ Zip Code _____ CVC _____

Signature: _____ Date: _____

