

# Code Red Chili Cook-off Cooking Team Registration Packet



We invite you to join in the fun and help support a great cause by participating in the 2nd annual **Code Red Chili Cook-off** set for Saturday, September 26th at the Americana Development in Zachary, La. Competition is the name of the game and this event will offer your team the opportunity to compete in an exciting and fun environment – all for a good cause! In addition to tasting some world-class chili, patrons will enjoy festival-type games, children’s activities, a dunking booth, beer tasting, concessions and live bands.

Enclosed you will find the official cook-off rules and regulations, information on judging, schedule of events and a cooking registration form for you, your business or organization to enter the competition.

- ◆ The chili cook-off is open to all ages, amateur or professional. The Youth Division is for those 17 and under who wish to enter the cooking competition. *Contact Foundation for YD rules.*
- ◆ There are **two chili competitions** going on during the event. Please read the competition rules completely for more details on both.
- ◆ ALL contestants must pre-register. A completed registration form and payment must be received prior to being considered an official participant in the 2015 **Code Red Chili Cook-off**. The entry fee to cook is \$25.
- ◆ Proceeds from the **Code Red Chili Cook-off** support the Lane Regional Medical Center Foundation. As a non-profit, the Foundation raises funds to support the hospital in its mission of providing access to the *very best* healthcare technologies, services and programs available to every patient that enters our doors.
- ◆ There is no cost to attend the event. Patrons wishing to taste your chili will purchase a red band and will receive one (1) voting ticket with each band purchased.

Should you have any questions or need more information, please contact me directly.

Regards,

Theresa Payment  
Foundation Director

*Presented by*



# OFFICIAL CHILI COOK-OFF RULES



There are **TWO** separate competitions going on during this cook-off at the same time.

1. The first is the **RED CHILI FOR OFFICIAL JUDGING.** IT MUST BE PREPARED AND COOKED ON SITE.
2. The second competition is the **PEOPLE'S CHOICE** public tasting. This chili can be prepared PRIOR to the event or ON SITE. The winner is chosen by patrons as they taste your chili and vote. This chili can be a 'throw-down' chili where anything goes.
3. **NOTE:** People's Choice public tasting begins at 10:30 a.m. and with a starting cooking time of 9 a.m., you may not have chili ready for public tasting at that time. It is recommended to have one chili prepared prior so it is ready for patrons at the event opening. We encourage all cooks to participate in both.

## **CHILI FOR JUDGING – RED CHILI:**

1. True red chili is defined as meat, or combination of meats, 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 are strictly forbidden. **Meat 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. Some recipes specifically call for chili grind. 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.**
2. **Teams may not begin cooking until 9:00 a.m.** 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, canned beans, broth, grinding and/or mixing of spices and beverages, chopping, slicing and peeling. If alcohol is used in the chili, cooks must post a sign in a prominent location stating that the chili contains alcohol; judges must be notified as well. If you begin cooking before 9:00 a.m., it will result in automatic disqualification.
3. All other ingredients must be chopped, cooked or prepared during the preparation period. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices.
4. A minimum of two (2) gallons must be prepared of which one pint (16 oz.) will be submitted for judging in a container provided by event staff.
5. **The head cook from each team is REQUIRED to attend the cook's meeting at 8:30 a.m.** All questions on procedures or rules should be asked at this meeting. The same judging rules and procedures will be given to the judges prior to judging. At this meeting, each team will receive a 16 oz. collecting cup for each chili entry. This is the only time competition sample cups will be handed out. Your confidential scoring number will be assigned to your team when you submit your sample for judging. Blind judging procedures will be used.
6. **Turn in time is 1 p.m.** The head cook must deliver the chili in the 16 oz. official collecting cup provided by the chief scorekeeper.

# OFFICIAL CHILI COOK-OFF RULES



## PUBLIC TASTING – PEOPLE'S CHOICE

- Any chili prepared in advance or offsite must be for *People's Choice* only and must be marked as non-competition for the Official Cook-off Judging.
- Cooks are required to cook a minimum of two (2) gallons 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. **Please only fill the tasting cups, which are 2 oz. in size, that will be provided for you.**
- 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 Official Judging cup. Remember, this is People's Choice, so it is all about the taste!
- This winner is chosen 100% by patrons who visit your booth. Make sure you ask them for their voting tickets! LRMC will provide voting buckets, tasting cups, tasting spoons and napkins to all cooking teams. Tasting bands will be sold at a designated location only.

### Chili should LOOK GOOD, SMELL GOOD, and TASTE GOOD!

**Color:** Reddish, reddish-brown or brown.

**Aroma:** Chili should smell appetizing.

**Taste:** A really good taste will stand out.

**Consistency:** Chili should be a good meat and gravy combination. Meat should be tender but not broken down.

**Aftertaste:** Residual taste should be PLEASANT and AFTER-BITE may be present. The absence, presence, or level of bite is a matter of personal preference.

## GENERAL RULES FOR ALL COOKS

- 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 135o F or below 41o F during transportation, storage, and serving.** Equipment to maintain product temperature is mandatory. A metal stem thermometer should be used 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. **No generators, electricity, or open fires allowed.** Propane burners are recommended. Booth spaces are approximately 20'x 20'. 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. No cars or trucks (except those, which are an integral part of the booth decorations) will be allowed in the booth area after 8:30 a.m. 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 3:00 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. Any oil must be removed by participants.
- We encourage you to have cheering sections. These can help generate excitement for spectators throughout the day. **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.
- Team members must be listed on the entry form and sign a release of liability prior to the event.

## JUDGING

During the judges meeting, 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 cook-off chili will be a panel of “celebrity” judges or anyone that loves chili. Blind judging procedures will be used to determine the winners.

### **Best Chili Award, \$250**

This is based upon criteria given to cooks and judges for a red chili.

### **People's Choice Award**

People's Choice Chili is judged by the people. There are no other judges. The chili with the most votes will be the winner. If you have the most friends at the cook-off, you might get the most votes!

### **Best Booth/Team Spirit Award**

Each chili team is strongly encouraged (but not required) to decorate their booth to reflect their team's name in their booth decor. Some examples: *Wild West Chili* cooks might dress in western costumes; *Great American Chili Company* cooks might go red, white, and blue....the point is to have fun and be a little crazy! You must be respectful of others, no offensive displays, excessive noise, or music. Judges will evaluate each booth on its theme, style, creativity, and use of color.

**SPECIAL REQUIREMENTS:** We ask that all contestants who have special requirements contact [tpayment@lanermc.org](mailto: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.**



Adult Division (18 & older)

Youth Division (17 & Under)

Team Name: \_\_\_\_\_ Total # of cooks \_\_\_\_\_

Business/Organization (if applicable): \_\_\_\_\_

Head Cook (one name only): \_\_\_\_\_

Mailing address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone:( ) \_\_\_\_\_ Cell:( ) \_\_\_\_\_

Email: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

I 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.

**Please submit form with payment via email, fax or mail to:**

Lane RMC Foundation, 6300 Main Street, Zachary, LA 70791

Fax (225) 658-4586 ■ Email [tpayment@lanermc.org](mailto:tpayment@lanermc.org)

Make checks out to Lane RMC Foundation

Please charge \$ \_\_\_\_\_ to this card:

Credit Card: Visa MC Dis. Am. Exp. Acct.# \_\_\_\_\_ Exp. \_\_\_\_\_



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