

No Rules Chili Cook – Off

Presented by: Costello Safety Consulting

1st Annual Community Safety Day and Chili Cook - Off

Saturday, March 2, 2019 | 10:00 am – 2:00 pm

8133 Jackrabbit Road | Houston, Texas 77095

Proceeds will benefit Krysta's Karing Angels & Texas Volunteer Firefighter's Relief Fund.


Overview:

- 🌀 \$50.00 per team entry fee to compete
- 🌀 Each team will provide chili samples to attendee. Please provide a sample cup and spoon for public tasting
- 🌀 Contestants are responsible for supplying their own utensils and products related to their chili submission and maintenance of its proper temperature for serving
- 🌀 Electricity will not be provided
- 🌀 Each contestant must cook a minimum of four (4) gallons of competition chili. A portion of this chili will be submitted to the judges and the rest will be for public consumption
- 🌀 All participants will provide their own table and chairs and you're encouraged to decorate your cooking areas. Teams should not exceed the space limitation of 10' x 10'. Structures under the tent may not block the view of the stage for the other contestants that are participating. This includes all decorations and structures
- 🌀 Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. There will not be an area for cleaning of dishes. No items shall be allowed to remain after the close of the Cook-off
- 🌀 All cooking must be done in a sanitary manner. Conditions are subject to inspection by local health department. Failure to comply is subject to disqualification of the team
- 🌀 Each contestant will be assigned a contestants' number

Chili Cook-Off Judging:

We will have an official panel judging 1st, 2nd, 3rd, hottest, showman, and people's choice
Your chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

- 🌀 **Texture:** The texture of the meat shall not be tough or mushy
- 🌀 **Flavor:** The chili should have good flavoring and chili pepper taste
- 🌀 **Consistency:** Chili should be a smooth combination of meat and gravy not too thin or too thick
- 🌀 **Spice and taste:** Blending of the spices and how well they have permeated the meat
- 🌀 **Aroma:** This will be a personal preference of the judge
- 🌀 **Color:** The submitted chili should look appetizing

 The public will select the People's Choice winner. The winner will be the contestant with the highest collected tickets.

Cook-Off Schedule:

- ❖ 7:00 am – 8:00 am: Check in and set up cooking areas. ****No Early Check In****
- ❖ 8:00 am – 8:30 am: Mandatory meeting with team captains
- ❖ 8:30 am – 11:30 am: Cooking period
- ❖ 11:30 am – 12:00 pm: Judge tasting
- ❖ 12:00 pm: Public tasting
- ❖ 1:00 pm: Judging begins
- ❖ 1:30 pm: Teams deliver people's choice tickets to judging area
- ❖ 2:00 pm: Winners announced at mainstage

After completing the chili registration, you will receive a confirmation email. Please ensure your contact information is accurate, we will provide additional event details and updates as the event date nears.

If you have any questions, please contact us at:

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