

Snowdown Chili Cook-Off

Location: Fairground Exhibit Hall with the Bloody Mary Contest

When: Saturday 2/3/2024
Preparation and booth set up: 7:00 – 11:30 am
Open to the public for samples: Noon - 2 pm
Entry deadline: Sat 10:00 am
Award ceremony: 2 pm

Prizes:

There will be official blind judging for the following categories with cash prizes for 1st, 2nd and 3rd:

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| • Vegetarian Chili | – | Turn in 10:30 am |
| • Salsa | – | Turn in 10:30 am |
| • Green Chili | – | Turn in 11:00 am |
| • Traditional Red Chili | – | Turn in 11:30 am |
| • Homestyle Red Chili | – | Turn in 11:45 am |

Attendants can vote for overall People's Choice in RED and GREEN Chili only.

People Choice Prizes are donated from local businesses and will be given out for: 1st, 2nd, and 3rd for Red and Green Chilies. Please note that all red chilies will be placed into one category for People's Choice.

Other categories and random prizes will be given out throughout the event.

Categories and Judging:

- Contestants can enter into one or all 4 categories if they chose. However they can only enter into each category once (no multiple red chilies please)
- Vegetarian chilies can either be red or green, but must be completely vegetarian.
- Green Chili can contain beans, pasta, corn and any other fillers.
- Traditional Red Chili must follow the International Chili Society standards for red chili.
- Homestyle Red Chili can contain beans, corn, pasta and anything that makes chili unique to Durango.
- You can only enter your red chili into Traditional Red Chili OR Homestyle Red Chili – NOT BOTH
- Red Chilies that are disqualified from Traditional Red Chili will be automatically entered into the Homestyle Red Category.

Salsa:

Salsas may be made of any ingredient, including canned ingredients. They may be cooked or uncooked and may be prepared off site. Contestants can make as much or as little salsa as they would like. Additional salsa should be provided to guests free-of-charge.

- Contestants wishing to participate in the salsa contest should provide their salsa to the public with chips no later than 10:00 am.
- Contestants must provide chips or tortillas to serve with salsa.
- Salsa Judging will be at the same time as vegetarian judging, but in a separate category
- Winners will be announced during the awards ceremony at 2 pm.
- Prizes for salsa will be various gift certificates from local businesses.
- Any leftover salsa should be provided to guests free-of-charge

Rules:

- Beans and other fillers can be precooked and chilies can be pre-roasted. However, **all meat Must be raw and should be cooked at the fairgrounds.** Meaning you must mix and cook your chili at the Fairgrounds.
- Set up and Cooking will begin at 7:00am Saturday of Snowdown Weekend.
- One 3' X 8' serving table, one 3' X 8' preparation table and 2 chairs will be provided.
- A minimum of 3 (three) gallons of chili must be prepared; we are encouraging contestants to make 5 gallons. Anticipate around 2,000 people at the event. Chili tasting cups are sold to the public as a fundraiser for Snowdown. Contestants must hand out 1½ oz. samples to guests from noon - 2:00 pm, 1½ oz. ladles will be provided.
- Each team is limited to turning in one chili per category.
- Each contestant will be furnished with an official judging cup for submitting their entry. Each judging cup will have a concealed numbered ticket attached with a matching numbered ticket to be removed and retained by the cook. Winners will be announced by number. This is a totally blind judging.
- Kitchen facilities will be available for contestants on a first come first serve basis. If you are cooking in the kitchen, please be respectful of other contestants. Water is available for cooking and cleanup. Contestants should provide their own means of cooking (propane, Coleman stoves, etc.) Electricity is available, but you must furnish your own extension cords. All extension cords must be duct-taped down and not be a tripping hazard.
- **ALL PROPANE MUST BE IN A 1 POUND SMALL GREEN CONTAINER OR A 12 POUND WHITE CONTAINER – WE ARE NOT ALLOWED TO USE LARGE WHITE 5 GALLON BBQ GRILL STYLE PROPANE TANKS INDOORS. LARGE 5 GALLON PROPANE TANKS ARE ALLOWED, BUT YOU MUST COOK OUTSIDE!**
- Homestyle Red Chili and Green Chili may contain any combinations of meats, chili, peppers, spices and other ingredients. Beans, tomatoes, etc. are welcome and can be precooked or canned.
- The Snowdown Chili Cook off is not a Sanctioned International Chili Society event, the rules have been slightly modified to meet our space and time requirements. Cooks wishing to participate in Traditional Red Chili are encouraged to follow the International Chili Society rules as best as possible. They can be found below.
- Each contestant is responsible for delivering his/her cup, filled to the bottom of the cup rim, to the chief judge in the judging area at the required time.
- Winners will be announced at the awards ceremony at 2:00 pm.

IF YOU HAVE ANY QUESTIONS PLEASE CALL GREG YUCHA AT 970-382-0788 or
Email greg.yucha@gmail.com.

Snowdown Traditional Red Chili

Please note that at this time the Snowdown Chili Cook off and Bloody Mary Contest is not a sanctioned event hosted by the International Chili Society (ICS). Contestants do not have to be members of the ISC to participate in any category including Traditional Red Chili. Snowdown Contestants will not gain points or credits toward other ICS events.

While we strive to follow the ICS rules and guidelines for traditional red chili, they have been slightly modified to promote Snowdown and the local Durango community. Contestants wishing to participate in other Sanctioned ICS events are encouraged to follow all ICS rules to prepare them for other sanctioned cook-offs. Below is a list of condensed rules for entering into the Traditional Red Chili Category at the Snowdown Chili Cook-off and Bloody Mary Contest.

RULES:

Traditional Red Chili is any kind of meat, or combination of meats, cooked with red chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to any cut of meat, ground meat, shredded meat or cubed meat.

Garnishes must not be used for traditional red chili category. Rule of thumb: if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified.

Contestants are responsible for supplying all of their own cooking ingredients, supplies and utensils. Contestants will receive specific requirements from each individual cook-off organizer upon successful registration.

FOOD PREPARATION:

- Contestants can only enter the chili into the Traditional Red Chili OR Homestyle Red Chili category OR vegetarian chili. They cannot enter one pot of chili into multiple categories.
- All decisions made by the head judge are final and not up for discussion or debate.
- No ingredient may be pre-cooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, peppers, liquids, seasoning pastes and meat substitutes.
- Cooking times may vary by cook-off, as determined by the Chief Judge.
- Meat may be pre-cut or ground but MAY NOT be pre-cooked, treated, seasoned or marinated in any manner. (Meat can be precooked for the Green chili and Homestyle red chili)
- Grinding and/or mixing of spices is allowed.
- All other ingredients must be prepared and/or chopped on-site during the preparation period. The preparation period is the designated time between set-up and the start of the cooking

period for each category. Preparation times may vary by cook-off, as determined by the Chief Judge.

- All ingredients must be sourced to a licensed food manufacturer, wholesale supplier or retail store. Purchase receipts are recommended and may be required at some cook-offs. No ingredients are allowed that have originated from unlicensed growers or suppliers. No home grown or home canned/bottled ingredients are allowed. No wild game meat is permitted, even if processed by a licensed facility. All ingredients are subject to inspection at any time, by ICS representatives or local and state officials.
- All food - whether stored, resting or cooking - must always be maintained at food-safe temperatures. Food temperatures are subject to inspection at any time by ICS representatives or local/state officials.
- All food handling, preparation and serving must comply with all local and state guidelines, policies and rules.
- Failure to abide by any of the above, in the unilateral and unfettered opinion of the Chief Judge, will result in immediate disqualification from the cook-off.
- PLEASE NOTE: Contestants who are disqualified from the Traditional Red Category will be automatically entered into the Homestyle Red Chili category

Additional information about the International Chili Society and Traditional Red Chili can be found at the following website: https://res.cloudinary.com/chili-cookoff/image/upload/v1560880001/ICS_Contestant_Judging_Rules_6.17.19_fmxm8e.pdf