

# 18th Annual HP Elks Chili Cook-Off

Saturday, November 12th

**1. Eligibility:** At least one team member must be an Elks Lodge Member in good standing. Each team may have up to 6 members. The registration fee for each team is \$20 per category OR for \$50 you can do 3 (or more) categories. Each team member will receive a free drink coupon. All team members must be at least 21 years of age.

**2. Entry Requirements:** A completed entry form and the registration fee must be turned in to the Bar or Lodge Office no later than Sunday, November 6th. Make all checks payable to High Point Elks Lodge #1155. Each team is required to make at least 1 gallon of Salsa and/or 2 gallons of each Chili and/or 2 racks of Ribs. Each team must have a theme and a name for their entries.

**3. Time Schedules:** Teams may begin to set up equipment, decorations, etc. any time after 2pm on Friday, November 11th. Please have your area set up by 9am Saturday morning. The Team Captains meeting will be held at 9am on the morning of the cookoff. All teams may begin preparing their Salsa and/or Chili and/or Ribs immediately following the Team Captains meeting.

**Salsa Judging 1:00 PM**

**White Chili Judging 1:30 PM**

**Texas Chili Judging 2:00 PM**

**Open Chili Judging 2:30 PM**

**Ribs Judging 3:00 PM**

**Awards Ceremony 4:00 PM**

## The Lounge will open at NOON

**4. Chili Rules:** All Chili must be cooked on site the day of the cook-off. Meat may be pre-cut, ground or chopped, but not treated or marinated prior to Team Inspection. No commercial prepackaged chili mixes are permitted. Preparation of ingredients (vegetables, spices, sauces, etc.) may be done at home as long as nothing is cooked first with the exception of Chicken or Turkey which may be pre-cooked for sanitary reasons. All Chili must cook for a minimum of 3 hours.

Teams may provide cheese, crackers, cornbread, peppers, etc. to serve with the Chili. A designated person from House Committee will serve as Team Inspector before the competition begins to insure all meat (except Turkey & Chicken) has not been marinated, treated or cooked.

**5. Ribs Rules:** All Ribs must be cooked on site the day of the cook-off. No ingredients may be pre-cooked or treated prior to the Team Inspection. Preparation of ingredients (vegetables, spices, sauces, etc.) may be done at home as long as nothing is cooked prior to inspection.

A designated person from House Committee will serve as Team Inspector before the competition begins to insure all Ribs have not been marinated, treated or cooked.

All cooking and preparation must be out in the open and in a sanitary manner. Failure to comply will result in disqualification. Each team will provide all the ingredients, utensils, water, and accessories necessary to cook their chili. No electric power is available for cooking so please bring your own cook stoves and fuel.

The Lodge will provide a banquet table for each team, tasting cups for the public, and containers for the judging samples.

Teams may enter any or all divisions. Blind judging will apply to all entries.

**Salsa Division:** Prepare your favorite homemade Salsa and serve it with chips for this division.

**Texas Division Chili:** Texas Chili may not contain beans, rice, or fillers of any kind. Meat should be ground or finely chopped, hamburger grind is discouraged.

**Open Division Chili:** The open division Chili is more like every day chili. This Chili may include beans, vegetables, pasta, rice, etc.

**White Division Chili:** The White Chili division is for teams who want to prepare their chili with chicken, turkey, pork, sausage, etc. Nothing red is allowed. Ribs Division: Any type of ribs will qualify.

**Judging:** Each team will be assigned a team number by the Chief Scorekeeper and will be will be given a container in which the Salsa, Chili or Ribs will be collected at the time of official judging. Make sure the container has your team number on it. The Team Captain is responsible for delivering the Salsa, Chili, or Rib samples prior to judging times.

Our Food Judges will be judging the Salsa, Chili and Ribs simply by which one tastes the best. There are no special guidelines to the judging. **THE DECISIONS OF THE CHIEF JUDGE SHALL BE FINAL.**

**Showmanship Competition:** Showmanship will be judged on your cooking site, theme, costume, action, and audience appeal. Judging will be on a continuous basis throughout the day by the attendees.

**The winning team in each category will receive a champion's certificate and a \$100 Elks gift card.**

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