

## A.P.I. CHILI COOK-OFF RULES

DATE: Saturday, February 16, 2019

TIME: Cooking Teams - 5:00 a.m. to 3:00 p.m.

General Public - 11:00 a.m. to 2:00 p.m.

PLACE: Casper Events Center

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1. All entry fees must be paid in full before team is officially entered in contest.
2. To comply with the liquor license regulations, **all** beverages must be purchased on site. Any participant found providing alcoholic beverages to minors will be disqualified.
3. No sale or advertising of any food, beverages or other items at the cooking area. (This does not include booth decoration.)  
**VIOLATION OF THIS RULE DISQUALIFIES ENTRY.**
4. Teams will furnish their own electric cookers. No propane allowed inside the building. Propane may be used outside.
5. Chili will be scored on taste, texture, aroma and consistency. Beans are allowed at entrants' discretion.
6. Teams may start setting up and cooking at 5:00 a.m.
7. All products must be prepped on site with the exception of raw vegetables which you will be allowed to CUT UP at home. If the vegetable is not to be cooked in the chili, you must cut it on site. All ingredients must be cooked on site from scratch. No pre-cooked, frozen, canned or commercial mixes). **Meat may not be cooked ahead of time.**
8. Fifteen gallons of chili is strongly recommended. Remember to save one quart of chili for judging. Containers will be supplied for judging. **There is to be no writing or stickers put on the Judges cup or entry will be disqualified.**
9. Best Showmanship/Team Display is judged on how well you display your area: color, costumes, decoration and originality.
10. Each team will provide a disinfecting solution for their booth consisting of 1 tablespoon bleach per 1 gallon water (approximately 200 PPM). Teams will follow Natrona County Health Department Temporary Food Service requirements (sheet enclosed). Each team will provide their own condiment containers (for crackers, cheese, whatever).

11. No enamel cooking pots allowed. (State Law Requirement). The teams should stick with stainless, aluminum or non-stick Teflon. If using Teflon, the appropriate utensils should be used for non-scratching.
12. All meat should be U.S.D.A. inspected. (No wild game)
13. Only one (1) chili per team will be judged. (Separate entry required for each chili)
14. Entry fee pays for a four (4)-person team.
15. All teams are responsible for cleaning their cooking area immediately after the Cook-Off. **Anything left behind will be discarded.**
16. Casper Events Center is a No Smoking facility. **ABSOLUTELY NO SMOKING!!**
17. People's Choice tickets will be provided to the public for voting purposes. There will be a "Team # " blank on each ticket to be filled in by the voters. The ballots will be deposited in boxes located throughout the Events Center.
18. Bring your own extension cords; none will be provided for you.
19. **Absolutely NO Helium filled balloons are allowed at the Casper Events Center. All helium balloons on the premises will be immediately confiscated – no exceptions.**
20. There is to be no tape, staples or nails of any kind put on the walls or any painted concrete.
21. If using Events Center's curtains, you cannot pin or hang anything from exhibitor rods.
22. Each team needs to have a stem thermometer that goes from 0° to 220° F. This can be purchased at Knapp Supply and sometimes at Walmart.
23. No booth changes will be allowed after they are assigned.
24. Absolutely no air horns are allowed in the Event Center.
25. Absolutely no chili changes will be allowed after one week to cook-off.
26. Any rented or borrowed items from the Events Center must remain in the booth. Please do not take these rented or loaned items with you when you load out.
27. No vehicles allowed on the Events Center floor.
28. You are only allowed the amount of booth space provided. You cannot extend you booth in any direction.
29. **All questions regarding what will be allowed in the booth space should be directed to the API Board – not the Events Center.**