

2020 HARVEST MOON FALL FESTIVAL  
CHADRON VOLUNTEER FIRE DEPARTMENT  
FUNDRAISER  
ROOT N TOOT N CHILI COOK-OFF



The following rules are as follows:

True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients.

The entry fee will be \$10.00 per chili entered. Contestants may enter more than one (1) batch of chili.

**PRIZES INCLUDE:**

**People's Choice \* Most unusual or creative recipe \* Spiciest \* Easiest recipe**

All ingredients must be pre-cooked & treated prior to the event – bring chili “ready-to-eat”!

Chili entries must check in at the Chili tasting booth at the Dawes County Fair Grounds by 9 am.

People's Choice Tasting will be from 10 am - 2 pm. Voting will be \$5.00 per ticket.

Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of its proper temperature for serving. Spoons and cups for use in serving chili to the public are provided.

Each contestant must cook a minimum of two (2) gallons of competition chili. Contestants can prepare only one (1) pot of competition chili which will be submitted for judging. Any additional chili (other than that which is submitted) will be for public consumption.

Each contestant will be assigned a “contestant' number” by the Chili Coordinator, Chadron Volunteer Fire Department. Each contestants' container will be given a number on the bottom of their container which is the same as their contestants' number.

Judging will be based on scorecards (six categories) AND “Peoples' Choice”

Each contestant is responsible for picking up their container by 5 pm. No items shall be allowed to remain after the close of the Cook-off.

**JUDGING**

Chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste (not too hot or not too mild)
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing

There will be a People's Choice ballot box for people to score the chili.

Scorecards will be collected at the end of the judging and tallied, and that score added to the final tally.

Harvest Moon will provide the cups and spoons for sampling.