



# TALB Chili Contest Rules



Welcome to **TALB's Annual Chili Cook Off**, which will be held on **Saturday, April 1<sup>st</sup>, 2023**, at Long Beach Police Officers Association Park located at: 7390 E. Carson Street, Long Beach CA 90808. The objective of this cook off is to identify the best chili cooks in Long Beach and to have an afternoon of fun. The winners of the event will not only leave with some prizes, but with "Bragging Rights" for the rest of the year. Come on and step right up and show your culinary expertise in chili cooking. **Chili Cook Off Contestants must confirm their participation by March 17th, 2023**, to Veronica Castillo by phone at: (562) 426-6433, or via email at: vcastillo@talb.org. Just indicate in the subject line, **Chili Cook Off Contestant**.

- There are two, separate entry categories:
  - 1. Chili with Beans (with or without meat)** and
  - 2. Chili with Only Meat.**
- There will be a total of six prizes for the winning chili:
  - Chili with beans, 1<sup>st</sup> and 2<sup>nd</sup> place;
  - Chili with only meat, 1<sup>st</sup> and 2<sup>nd</sup> place;
  - People's Choice (for chili); and
  - Best Booth Decorating Contest.
- Chili must be home cooked from scratch (not store bought).
- Contestants must prepare at least 8-quarts of chili for public consumption. Meat only chili may be diluted with beans for the public.
- Contestants may choose to prepare the chili at home or on-site at the park. If you choose to prepare the chili on-site, you may arrive as early as 9:00AM.
- Contestants must check-in at the judging counter, no later than 11:30AM, Saturday, April 1<sup>st</sup>, 2023
- Chili must be ready for judging by 12:00PM. At that time, a designated individual will bring a 1-pint container to collect the chili for judges. No condiments are permitted for the judges' chili.

## Judging Categories



Chili will be judged on a four-point rubric, using the following categories:

- **Texture** - Chili should have a good ratio of sauce and meat.
- **Flavor** - The flavor/taste should consist of the combination of the meat, peppers, and spices, with a perfect blend of flavors and with no ingredient being dominant.
- **Consistency** - The chili should not be dry, watery, grainy, lumpy, or greasy.
- **Spice & Taste** - Typically referred to the bite, or after-taste. It is the combination of heat and flavor from the selected peppers and spices that lingers in the mouth after the chili has been eaten.
- **Aroma** - Chili should smell good and give an indication of what's in store when you taste it.
- **Color** - Chili should look appetizing. If red chili, a rich, reddish-brown color; if green chili, an appetizing appeal.
- **\*\*Categories and descriptions modified from the International Chili Society.**

Chilies achieving the highest number of points will be the winner.

## Chili Contest Prizes

- **1ST PLACE Chili WITH BEANS (with or without meat)** - \$200 CASH + Trophy, **2ND PLACE** - \$150 CASH + Trophy.
- **1ST PLACE Chili WITH ONLY MEAT** - \$200 CASH + Trophy, **2ND PLACE** - \$150 CASH + Trophy.
- **PEOPLE'S CHOICE AWARD** - \$150 CASH + Trophy.
- **BEST BOOTH DECORATING CONTEST** - \$50 CASH + Trophy.



**\*\*All contestants will receive a Certificate of Participation**