Tom Daniel Holiday Chili Cook-Off Rules & Regulations

All competitors are required to cook 10 gallons of chili in lieu of an entry fee. Competitors may enter more than one chili but must have 10 gallons of each. Not meeting this requirement will result in the entry not being judged. These are the two categories:

- *Traditional Chili* is defined as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, except for BEANS or other fillers, which are strictly forbidden.
- Non-traditional Chili is defined as any type of chili that does not qualify as traditional, such as white, green, or vegetarian chili. Any chili that contains beans will be in this category as well. NO GARNISH IS ALLOWED IN JUDGING SAMPLES

AWARDS

*1st Place Traditional (No Bean) Chili	*1st Place Non-Traditional Chili with beans	*People's Choice Award
Chili Trophy and \$200 Cash	Chili Trophy and \$200	Trophy
*2nd Place Traditional (No Bean) Chili	*2 nd Place Non-Traditional Chili with beans	*People's Choice Award
Chili Trophy and \$100 Cash	Chili Trophy and \$100	Trophy

- *People's Choice Award is determined by attendees placing their entry ticket into your voter box.
- ✓ Cooking may take place on or off the premises. If cooking on-site, setups will be available starting at 10:00 am.
- ✓ We will attempt to have electricity for heating chili but please have a back up plan. We've had issues with breakers tripping in past years.
- ✓ Electricity from the parking deck CAN NOT be used for your decorations. If you need electricity to decorate your booth you MUST PROVIDE YOUR OWN.
- ✓ Chili Judging will take place at 4pm.
- ✓ Each contestant will have approximately a 10 x 10-foot area. We encourage you to decorate it as it draws people to your booth! There is a prize for winning the Best Booth!

Timeline for Chili Cook Off:

10:00 Competitors arrive & check in at entry

4:00 Chili taken to Judges for tasting

4:30 Judging booth decorations

4:30 Gates open to public

6:45 Awards Ceremony

7:15 Take down Booths

For further info, you may contact: Jess Elder

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