



# Sat. Oct. 26, 2019; 7:00 a.m.-4 p.m. 15th Annual Madison Downtown Chili Cook-off **OFFICIAL CONTESTANT ENTRY FORM**

PROCEEDS BENEFITING THE MADISON VOLUNTEER FIRE DEPT EDUCATION FUND

### CASI Entry

- \$18 Entry Fee
- One Entry Per Cook
- **CASI Chili Turn-in At 11:30 p.m.**

### OPEN Entry

- \$35 Entry Fee
- One Entry Per Team (Max. 4 cooks)
- Red Chili Only
- **OPEN Chili Turn-in At 12:30 a.m.**

- Each team submits **ONE QUART** of chili for judging.
- Each team must provide **AT LEAST 5 GALLONS** of chili for public tasting (extra chili is encouraged).
- Tasting wristbands go on sale at **NOON**.
- Public tasting scheduled from **12:30–2:30 p.m.** (or until chili runs out).

### TIMES TO REMEMBER

- 7–8:30 a.m. Load in/set-up takes place
- 8–8:30 a.m. Meat temperature check takes place at your tent
- 8:30 a.m. Cooking/Competition begins
- 9:30 a.m. Mandatory cooks' meeting in judges tent (one rep. from each team only)
- 12:30 p.m. Public tasting begins (see procedure at right); Showmanship judging begins
- 3:15 p.m. Winners will be announced from the Pavilion

### TASTING PROCEDURE

Madison Main Street will sell the public a wristband, a tasting spoon, and a People's Choice Ballot. Madison Main Street will supply tasting cups to chili teams. Using the provided cups **ONLY**, chili teams will serve up **small** chili samples to visitors wearing a purchased wristband. Main Street will provide Peoples Choice ballot boxes for each team.

Tasting starts at 12:30 sharp. **ABSOLUTELY NO CHILI SERVED BEFORE 12:30!!!**

Team Name \_\_\_\_\_ Contact Name \_\_\_\_\_

Street, City, State, & Zip \_\_\_\_\_

Contact Mobile (or best number) \_\_\_\_\_

Email \_\_\_\_\_

### CASI Chili

Cook Name: \_\_\_\_\_  
(Tee Size \_\_\_\_\_)

### OPEN Chili (Red Chili Only), 4 Max Cooks Names:

Captain: \_\_\_\_\_ (Tee Size \_\_\_\_\_)  
2. \_\_\_\_\_  
3. \_\_\_\_\_  
4. \_\_\_\_\_

### THERE WILL BE NO ELECTRICITY OR RUNNING WATER AT THE BOOTHS.

By signing and submitting this form you agree to all rules and regulations put forth by the City of Madison and agree to abide by them. You also release the City of Madison and all parties involved in this competition from any liability from any injury and or accidents that may occur to you, your property, or any of your teammates during this event.

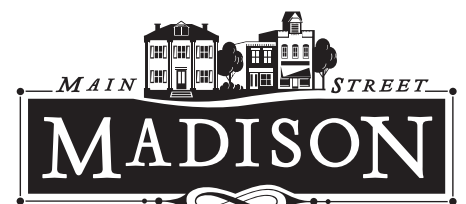
\_\_\_\_\_  
Signature

Upon receipt of your entry fee, you will be notified via email (if applicable) of your acceptance into this year's Cook-off.

### PLEASE MAIL, EMAIL, OR DROP OFF COMPLETED FORMS TO CITY HALL

- Mail to 132 N. Main St., PO Box 32, Madison GA 30650–attn. Colleen Hall
- Email to [chall@madisonga.com](mailto:chall@madisonga.com)
- Drop off at City Hall, 132 N. Main Street, Madison GA 30650, Main Street & Planning Office (High St. entrance)–attn. Colleen Hall

For more information about Madison's Chili Cook-off, visit [www.mainstreetmadisonga.com](http://www.mainstreetmadisonga.com).  
For information about CASI rules and regulations, visit [www.chili.org](http://www.chili.org)



Main Street Madison Georgia

<http://bit.ly/MADcook-off>  
(706)342-1251 x208 for info

# Important Chili Team Info

## I. Teams can enter in either the CASI category and/or the OPEN category

**Traditional (CASI) Red Chili** - defined as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients. A correct entry will be meat and gravy only (absolutely NO fillers, e.g. beans, macaroni, rice, hominy, etc.). The Chili Appreciation Society International (CASI) raises money for charity through the promotion of American red chili. CASI sanctions over 500 chili-cook offs internationally each year as qualifying events for the Terlingua International Chili Championship.

**OPEN Red Chili** - defined as any kind of meat or combination of meat, cooked with red chili peppers, various spices and other ingredients. Fillers are allowed in the open chili category.

Since the competition involves sampling by judges and attendees, please be aware that each team's liability is based on ingredients cooked in the chili. **Any teams preparing and serving harmful ingredients will be held liable.** Please read attached [Temporary Food Service Guidelines](#).

2. **No ingredient can be pre-cooked in any way prior to commencement of the official cook-off.** The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth, and grinding or mixing of spices. Meat may be pre-cut or ground. **Meat cannot be pre-cooked or marinated.** Other ingredients, i.e. onions, peppers, etc. can be pre-chopped and brought to the cook site or chopped on site. **No pre-cooked chili may be used to extend the days chili.**
3. **Check-in** Please check in at the registration table to receive your booth assignment. Check-in opens at 7:00 a.m.
4. **Set-up** Each team will be given a 12 ft x 12 ft space. You must provide a 10 ft x 10 ft tent/canopy for your booth, plus tables, chairs, trash cans, and something to cook on (camp stoves or propane heated pots are best). **No campfires are allowed.** Only one vehicle per team is allowed into the festival area. Please unload your tent, tables, and supplies as quickly as possible then exit the festival area to park in the designated vendor parking lot. Walk back and set up your booth after you have parked your car. Reminder: There is no running water in the festival area, cooks are required to bring their own water for cooking. A limited number of spaces have access to electricity, these are available on a first come, first served basis.
5. **Cooking of chili ingredients begins at 8:30 A.M.** Anyone cooking chili prior to the 8:30 a.m. start time will be disqualified. Stoves can be turned on before 8:30 a.m. to boil water only. All meat will be inspected prior to the 8:30 a.m. start time. All teams must provide their own cooking utensils. There will be a mandatory cooks' meeting at 9:30 a.m. and one rep. from each team is required to attend. At the meeting, each team will be given their judging container and their contestant number.
6. **Tasting Procedure** A wristband, tasting spoon, and a Peoples Choice Award ballot will be sold together at the ticket tents for \$5. Teams will serve a sample of their chili in supplied cups until their supply runs out. Use **ONLY** the provided cups for sampling to the general public. (Tip: When you serve, there is no need to fill the chili cup all the way. Bring a small spoon for filling the tasting cups. This will allow your line to move faster and your chili will last longer.)  
**ABSOLUTELY NO SERVING CHILI BEFORE 12:30 P.M. ONLY SERVE TO VISITORS WEARING AN OFFICIAL WRISTBAND.**
7. **What is the People's Choice Award (PCA)?** Judged by the visitors to your booth instead of the sequestered judges, the PCA results are influenced by your showmanship, decoration, and attitude PLUS the flavor of your chili. Having a unique chili name, a festive booth, and a spirited attitude can draw the public to your booth for tasting. Have fun and be sure to invite your family & friends to participate! Main Street supplied PCA ballot boxes will be collected at 2:30 p.m. All teams must turn in their ballot box at this time—any sharing of ballots is strictly prohibited. First, second, and third place PCA prizes are awarded.
8. **What is the Showmanship Award?** Judged by super-secret judges not associated with any team, this prize is judged on your theme, costume, booth set up, action, and audience appeal. One showmanship prize is awarded for CASI and one for OPEN.
9. **How much chili do I make?** Teams will submit one quart of chili to the judges. You will use the assigned container that you receive at the cooks meeting to submit to the judges. Each team is required to prepare a **minimum** of five additional gallons of chili for sampling by the public—Main Street recommends 8–10 gallons of chili per team.
10. **What are the turn-in times?** Teams are responsible for getting their chili to the judges' table on time. Judges are voting on the chili based on the following: good flavor, texture, consistency, blend of spices and color. Check your Cook's Packet for details about turn-in times for each category.
11. **What do I get if I win?** Three OPEN Chili cash prizes and trophies and three CASI trophies will be awarded. Other awards to be handed out are: three People's Choice Awards; three Showmanship Awards, and; the CASI GA State Chili Championship trophy. Winners will be announced at 3:30 p.m. from the Pavilion stage.
12. **What is the entry fee?** \$35 per team for an OPEN entry (a maximum of 4 people per team; Team captain must be 18 years or older to enter.); \$18 per cook for CASI (one cook per entry). You may enter additional recipes in either category—each entry will be judged separately.
13. **When can I break down?** All teams are responsible for breaking down and cleaning up their booth and surrounding area at the end of the event. All items should be packed up and ready for a quick pick-up when you pull your vehicle around. No vehicles are allowed into the event area until 4 p.m.
14. **This is a rain or shine event.**
15. **Have fun!** We want the cook-off to be enjoyed by all! Make it FUN and be responsible. Friend us on Facebook. Good luck!!!

# Cook-off Prizes (In addition to bragging rights!)

## OPEN Chili Prizes

1. First Place - \$400 in cash, an official Madison Downtown Chili Cook-off Trophy and a gift
2. Second Place - \$200 in cash, an official Madison Downtown Chili Cook-off Trophy and a gift
3. Third Place - \$100 in cash, an official Madison Downtown Chili Cook-off Trophy and a gift

## CASI Chili Prizes

1. First Place - An official Madison Downtown Chili Cook-off Trophy, CASI points and a gift
2. Second Place - An official Madison Downtown Chili Cook-off Trophy, CASI points and a gift
3. Third Place - An official Madison Downtown Chili Cook-off Trophy, CASI points and a gift

## Showmanship Award

1. OPEN - A special Madison Downtown Chili Cook-off gift
2. CASI- A special Madison Downtown Chili Cook-off gift

## People's Choice Award

1. First Place - A special Madison Downtown Chili Cook-off gift
2. Second Place - A special Madison Downtown Chili Cook-off gift
3. Third Place - A special Madison Downtown Chili Cook-off gift

## Chili-pup Eating Award

1. First Place - \$25 in Madison Downtown Dollars and an event tee

## Temporary Food Service Guidelines For One Day Events

1. Overhead covering for food prepared on site.
2. Each team must have their food preparation area separated from public access. A food service counter in front and a food preparation table inside (if needed).
3. Each team must have means of keeping food hot or cold.
  - Foods cooked to proper temperature = 155 to 165 degrees
  - Foods held at proper temperature
  - Cold Food - 41 degrees or lower
  - Hot Food - 140 degrees or higher
  - Foods covered and protected from contamination
4. Each team must have their own food handling utensils.
5. Each team must have a solid waste container with lid supplied for trash.
6. Each team must have a simple hand washing facility. Food preparers must heat their own water and put it in a cooler with a spigot for handwashing. Liquid soap and paper towels must be present at each tent.
7. Single service supplies should be used (paper or plastic plates, plastic utensils, etc.)
8. All food supplies purchased from an approved source.
9. Madison Main Street will provide 2 oz. tasting cups to all teams for serving to the general public. Teams should serve chili to visitors—only visitors with wristbands—until their supply runs out. Only use the provided cups for serving.
10. Between 8:00 and 8:30 a.m., representatives of the Morgan County Health Department and/or Main Street Madison GA will circulate among teams to confirm that all raw meat is 41 degrees or lower. Cooking may commence at 8:30 a.m., or once all teams are checked.