



Garden City Fire District

P.O. Box 248, Garden City, Utah

(435) 994-2460

gardencityfiredistrict@gmail.com

2016 Bear Lake Monster Winterfest Chili Cook-off Rules

Sign up

Contestant sign up and registration may be done ahead of time. Please email your registration to gardencityfiredistrict@gmail.com, attention Mike Wahlberg or register on BearLakeMonsterWinterfest.com.

Registrations may also be turned in before 9:00 am. on the morning of the contest.

Set Up and Tear Down Information

1. Contestants may begin setting up their booths/tables on Saturday, January 23rd as soon as the State Park opens. The contest area will be designated and marked prior to the event. Contestants may not begin any food preparation before 9:00 am. Check-in will be prior to 9:00am. Prior to check-in, vendors may park their vehicle close to the cooking area in order to unload their equipment, but must then park in a designated parking stall immediately after unloading to help avoid congestion in the contest area.
2. Chili cooks must provide their own display tents/canopies, chairs, tables, etc. Garden City Fire will provide the tasting/sampling cups, spoons, and napkins. Your tent/canopy must be anchored with adequate weight or a method to secure it in the event of high winds. Please create a visually

pleasing booth area, with good signage and a trash receptacle. ELECTRICITY IS VERY LIMITED!

3. Tear Down. Chili cooks typically run out of chili before the end of the event. We kindly request that you do not tear down your booth/table until the event closes and after the judging has officially ended and the winners have been announced. Booths/tables must be removed before 5:00 pm on the same day.

Chili Cooking Rules

1. Chili Cooking Equipment. Cooks are expected to provide their own propane cook stoves, serving utensils, pot, fire extinguishers, etc. There is little to no electricity available. Sample bowls, spoons, and napkins will be provided by the event organizers. Each cook is expected to utilize safe and clean stoves, pots, utensils and other equipment. Event organizers reserve the right to disqualify any contestant for food or equipment safety reasons if deemed necessary. Food service gloves will be provided for contestants.
2. Chili Cooked On Site. Pre-cooking may not be done ahead of time. All chili must be prepared and cooked in the open within plain view of organizers, judges, and the public. Chili may not be prepared or cooked in a motor home, enclosed tent, or a trailer that would block the view of anyone interested in viewing the preparation.
3. Pre-cooked Ingredients/Permissible Ingredients. Commercial chili powder is permissible, however complete chili mixes (just add meat mixes) that contain pre-measured spices are NOT permitted. Due to time constraints, presoaked or canned beans ARE permitted and may be used. Tomatoes, Red or Green Chilis, onions etc. are permitted. Pastas, Rice, Grains, Mushrooms, and Corn are not permitted. Most chili contests only allow meat, however this is Utah and Idaho and many of us like our chili with beans so they will be allowed. You may serve corn, tortillas, chips, etc. if you choose to on the side, but the chili must be basic meat

only or meat and beans as the main filler ingredients. Red, Green, or White Chili are perfectly acceptable.

4. Cooks Must Be Willing To Taste Their Own Chili. If requested to do so by a judge or event organizer, a contestant must taste their own chili. Within reason, failure to do so may result in disqualification. It is also requested that your chili be labeled as to its heat for the public's benefit.
5. One Chili Per Entry. Each head cook is responsible for preparing one pot of chili that he/she intends to be judged and turning in one cup from that pot. No more than one judging sample may be taken from any one pot.

Cooks are asked to prepare three gallons or more of chili for the event.

6. Cooks Must Sign Number Slips. Chili cooks must sign their first and last names in ink on their secret number slips at the time their judging cups are issued. Winners will not be eligible if their secret numbers are unsigned when presented. Cooks must present their signed secret numbers to win.
7. Protecting The Judging Cup. Once the judging cups have been issued, each head cook is responsible for his/her judging cup. Cooks must not remove or tamper with the number on the outside of the cups. Any marked or altered cups must be replaced prior to turn-in time or it will be disqualified.
8. Filling Cups. Judging cups will be filled to 3/4 full prior to being turned in to the judges.
9. Judging rules. A complete set of judging rules will be given to the judges on the morning of the event. A single score will be computed for each entry, with consideration given to the five criteria for scoring chili. These criteria are Aroma, Consistency, Color, Taste, and texture. **NOTE:** Heat is not a grading scale factor!
10. Penalties. Failure to comply with event rules is subject to disqualification of that entry. The decision of the officials is final. In the event of a

disqualification, the official monitoring the event must immediately notify the head cook and give a reason for disqualification.

Showmanship Judging Criteria and Scoring

There will also be an award for best of show. A single score takes into consideration five criteria for showmanship: Theme, Action, Costume, Audience, and Booth Set-up. Showmanship will be judged by event attendees during the event. Showmanship must be in good taste. Don't forget that the Bear Lake Monster Winterfest is a family event. Lewd or obscene behavior or themes are prohibited! Alcoholic beverages may not be distributed to the public as part of the showmanship effort.

Publics Choice award

There will be a Publics Choice Award for the best chili. This will be determined by the amount of tips in a blacked-out tip jar that will be provided to each contestant at the beginning of the contest. It's simple, the jar with the most tips at the end of the contest will be declared the winner and the tips will be donated to the charitable organization that is being spotlighted this year.

Any questions can be directed to:

Mike Wahlberg

Garden City Fire District.

435-994-2460

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