



The Inaugural Downtown Effingham Business Group Chilifest Great Ladle Competition

RULES

Welcome to the Inaugural Chilifest Great Ladle Competition! A \$25 entry fee will reserve your spot in our new format this year where you can compete in either the amateur or commercial division. \$300 and a trophy will be awarded to the grand champion of both divisions. \$50 and a ribbon will be awarded to the People's Choice which will be voted on by monetary donation in a container at your booth, \$50 and a ribbon to Spiciest, and \$50 and a ribbon to Best Decorated Participant/Booth.

The decision and interpretations of the DEBG rules and regulations are at the discretion of the DEBG contest representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.

All chili must be cooked from scratch either on site or in a commercial kitchen the day of the cook off and made available at 5PM when the event starts at your booth location. If you choose to cook on site, in addition to your ingredients, pots and utensils, each cook must bring a table, one or two portable gas or "Coleman" style cooking stoves, coolers for perishable food items. Electricity will not be provided for use to cook. Lawn chairs and an open canopy to shield you from the sun are at your discretion. Each cook will receive a 10 x 10 space. Chili Cooked From Scratch - "Scratch" is defined as starting with raw meat. One Chili Per Cook - Each head cook is responsible for preparing 4 gallons of chili that he or she intends to be judged while turning in one cup per judge to be judged. Judging begins at 5:30PM.

One member of each team is to be trained and certified as an Illinois Food Handler. Certification can be found at www.123premierfoodsafety.com. Click on "Food Handler Card" on the left side of the screen and select "Illinois Food Handler Card" which is \$15. A copy of the card must be present at the event.

Please be very aware of proper sanitation. Keep perishable items in a cooler packed with ice (not to be used for human consumption). Keep your hands washed or wear plastic gloves. Avoid cross contamination by using separate plastic cutting boards for vegetables and meat. Wash vegetables thoroughly. Always use a clean spoon each time you taste your product. Use a metal stem type food thermometer to keep temperature 135° or above.

Tasting tickets will be sold by the DEBG at two tables set up throughout the event (the tables will have a sign on the front that reads "TICKETS" and will have a few balloons that will readily identify it). Attendees can purchase 10 tastings for \$10. You will need to collect a ticket from someone prior to handing them a sample of chili.

You will be supplied with enough tasting bowl and spoons for the evening. These supplies will be available for pick up at the October 8th meeting at 630 location TBD.

Cook teams are responsible for their individual team members behavior. Cause for disqualification and eviction are:

- A. Use of alcoholic beverages outside of designated areas or public intoxication with disturbance.
- B. Serving alcoholic beverages to the general public.
- C. Use of illegal controlled substances.
- D. Foul, abusive, or unacceptable language or any language causing a disturbance.
- E. Excessive noise, including but not limited to that generated from speakers such as radios, CD players, tv's, public address systems, or amplifying equipment will not be allowed before, during or after the competition.

F. Fighting and/or disorderly conduct.

G. Theft, dishonesty, cheating, or any act involving moral turpitude.

Thank you for helping make the Downtown Effingham Business Group's 2018 Chilifest event the best yet. We're looking forward to having you!