



CASI Chili Cook Off Application

Mail, drop off, fax, or email registration:
 Palos Park Recreation
 8901 West 123rd Street
 Palos Park, Illinois 60464
 Fax #: 708-671-3767
 recreation@palospark.org

Make checks payable to the Village of Palos Park

Fee: \$18.00 per Red Chili Participant

**Fee increases on September 9 by \$5

Team Name: _____

Head Cook: _____

Address: _____

City: _____ State: _____

Zip: _____ Telephone () _____

Email: _____

CASI Awards-Red Chili

1st-3rd Trophies and prizes

4th-10th Certificates

Top Award for People's Choice

Top Award for Showmanship

If you have any questions, please contact
 Nicole Marxman at (708) 671-3762 or by email at
 nmarxman@palospark.org.



CASI Chili Cooking Rules

- Chili Cooked on Site** - All chili must be cooked from scratch on site the day of the cook off. All chili must be prepared in the open.
- Chili Cooked From Scratch** - "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes are not permitted.
- No Fillers in Chili** - Beans, macaroni, hominy, rice or other similar ingredients are not permitted for judging. However, the sample chili can have BEANS or PASTA added.
- Sanitation** - Cooks are to prepare and cook chili in a sanitary manner as possible.
- Inspection of Cooking Conditions** - Cooking conditions are subject to inspection by the head judge or his/her designee and CASI Referee. Failure to comply is subject to disqualification.
- Cooks May Have to Taste Their Chili** - At the discretion of the head judge and CASI Referee, chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)
- One Chili Per Cook** - Each head cook is responsible for preparing one pot of chili that he or she intends to be judged and turning in one judging cup from that pot. No more than one judging sample can be taken from any one pot.
- Cooks Must Sign Number Slips** - Chili cooks must sign their secret number slips in ink with their first and last names at the time cups are issued. Winners will not be eligible if their secret number slips are unsigned when presented. NOTE: Cooks must present their signed secret numbers to win.
- Protect the Judging Cup** - Once judging cups have been issued, each head cook is responsible for his/her judging cup. Cooks must not remove or tamper with the numbers on the outside of the cups. Any marked or altered cup must be replaced prior to turn in or it will be disqualified.
- Filling Cups** - Cups will be filled 3/4 full or to the level designated at the cook's meeting.



CASI Chili Cooking Rules (Cont.)

- Chili Turn In** - Chili will be turned in at the place and time designated at the cook's meeting or place otherwise designated by the head judge.
- Penalties** - Failure to comply with CASI rules will result in disqualification of an individual cook. Decision of the official(s) are final. In case of disqualification, the CASI official monitoring the cook off immediately will notify the head cook and give a reason for the disqualification. In the event disqualification of a cup of chili occurs after judging has started, it is not necessary that the cook be located or given an explanation for the disqualifications.

JUDGING CRITERIA AND SCORING

Aroma Consistency Red Color Taste After Taste

Cook-Off Schedule as follows:

7:00 a.m.	Set-up begins on the Village Green, 8901 West 123rd Street
9:00 a.m.	CASI Cook's meeting
9:15 a.m.	Competition Begins
11:45 a.m.	CASI turn in chili entry
12:00-2:30 p.m.	CASI judging in Classroom Recreation Center
12:00-2:30 p.m. (or until chili runs out)	Public may sample chili
3:00 p.m.	Announcement of winners

People's Choice Award

The People's Choice Award is for *Chili Only*. Each taster will receive a ballot for the People's Choice Award to be placed in the ballot box located at the end of Chili Central. The People's Choice Winner will receive \$50 prize money.



Official Palos Park Chili Cook-Off Rules and Tips

The Village of Palos Park Chili Cook-off will be held on September 17 on the Village Green, 8901 W. 123rd Street.

- Each cook is required to prepare a **minimum of 3 gallons of chili or 32 oz. of salsa** to ensure adequate amount for public sampling. The sample chili can have BEANS or PASTA added. These items can be added to your pot after you submit your entry or prepared in a separate pot. Spoons and small sample cups for use in serving sample chili to the general public will be provided to each chili cooker's station.
- Individuals wanting to sample chili/salsa will purchase a wristband at the entrance of Chili Central. Please do not serve chili to anyone not wearing a wristband.
- Don't give out large samples to the public, usually 1 to 2 ounces is plenty. Bring a small ladle or spoon to dish the sample out. The longer your chili lasts the more votes cooks can get!
- 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, lawn chairs and an open canopy to shield you from the sun. Each cook will receive a 10 x10 space. Chili related or Southwestern type decorations and clothing are encouraged.
- One vehicle per entrant will be permitted in the Cook-Off area to drop off ingredients and supplies between 7:00 a.m. and 9:00 a.m. the day of the event. Cooking areas must be completely set-up by 9:00 a.m.
- No glass containers are permitted. All entrants shall deposit all trash and refuse in the dumpsters provided and leave their work area clean. All entrants are solely responsible for cleaning their designated area.
- Pets will not be allowed in the Chili Cook-Off area.
- 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. Hand-washing stations will be provided. 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.