

BUDA LIONS AND TOLBERT CHILI RULES

I. RULES FOR CHILI COMPETITION

A. PAPERWORK

1. Head cook or designee must register (name and address) at Cookoff Headquarters for chili and/or showmanship.
2. Head cook or designee will draw their judging cup and sign for receipt at Registration, Head Cooks Meeting or as determined by Cookoff. Remove the numbered ticket from the cup, write your name on the back and put in a safe place.

Winners will be announced by this number and it must be presented to claim the award.

3. Cooks must not "mark" cup in any way. If cup is damaged, a replacement can be obtained by turning in damaged cup and numbered ticket.
4. Cooks must be 18 years old or older to be eligible to earn points at a cookoff or to qualify to cook at Terlingua.

B. PREPARING CHILI

1. Chili must be cooked on site the day of the cookoff from scratch. "Scratch" means starting with raw meat and using regular spices. "Scratch" means starting with raw meat and spices. Commercial chili powder is permissible, but complete commercial chili mixes are NOT permitted.
2. Chili must be prepared out in the open in as sanitary a manner as possible.
3. No beans, pasta, rice or other similar items are allowed.
4. The head cook must prepare the chili to be judged.

C. TURNING IN CHILI

1. No more than one judging sample can be taken from any one pot.
2. Each cook may turn in only one cup of chili.
3. At turn-in time, fill your cup $\frac{3}{4}$ full (or leave at least 1 inch head space) and take it to the Cookoff Headquarters. Do not be late.
4. Your chili will be judged on Appearance, Aroma and Taste.

All contestants must be checked in by 9am Saturday. Tolbert chili cups will be given after heads cook meeting. Heads cook meeting is at 9am Saturday.