

Newberry: Healthy Chili Cook-Off

February 4, 2017 - Super Bowl Weekend

Event time: 11:00 am to 1:30 pm

Competition time 11:00 am to 1:00 pm

Healthy Chili Cook-Off General Information

The Chili Cook-Off is open to restaurants, individuals, teams, non-profits, businesses, civic organizations; if you think you have a great chili recipe, you can compete!

Name your chili and your team, have fun with it! Cooks are also encouraged (but not required) to create a theme for your chili and decorate your table space. In keeping with Super Bowl weekend feel free to wear your favorite football team's colors, etc. Registration is free, but spaces are limited to 10!

Winners will be chosen by People's Choice. A People's Choice Voting Bucket will be created for each team. For a small donation to the Souper Bowl of Caring, the tasting public will receive up to 10 2 oz. tasting cups for samples and 3 different colored tickets, significant to the 3 judging categories. Tasters can purchase more cups for more samples, but will only receive the voting tickets once. Bowls for chili will also be for sale at the ticket booth. At the end of the cook-off, First, Second and Third place Overall will be announced. In addition, one cook will take the title of Most Original and one will take the title of best Booth Decoration.

Healthy Chili Cook-Off Prizes:

Best Booth Decoration: Trophy and \$25 prize

Most Original Chili Recipe: Trophy and \$25 prize

Third Place Overall: Trophy and \$50 prize

Second Place Overall: Trophy and \$75 prize

First Place Overall: Trophy and \$100 prize

Tasting Tickets

All attendees will have the opportunity to purchase tasting cups and three voting tickets (will receive the tickets once, but more tasting cups can be purchased). Tickets and tasting cups can be obtained at the registration table. Each team will be allowed to have 1 tasting cup of each competitor's chili should they so choose (only 1 set of cups per team).

Healthy Chili Cook-Off Chili Recipe Rules:

Please bring a **typed** list of ingredients for your chili to be submitted at registration. This list must be presented in order to compete. Specific quantities of ingredients or your exact recipe does not need to be included. Please bring copies of said list to display at your table. If ingredients list does not match the requirements, the competitor will be forced to forfeit competition. Spice varieties will not count toward the vegetable requirements.

Canned, dried, and frozen vegetables, beans, etc. are permitted for this competition. Please remember to include all ingredients including toppings on your list.

Use of spice packets, commercial chili mixes, and canned chili is NOT permitted. Chili must be cooked from scratch. **All meat must possess USDA or state DA inspection certification. HOME CANNED AND HOME PROCESSED FOODS/MEATS ARE NOT ALLOWED.**

Chili must arrive to event heated and ready to serve in either a crock pot or pot with electric warmer. **A minimum of 8 quarts of chili must be prepared to enter competition.** Only one type of chili is allowed per entry.

The following are the ingredient requirements:

At least 1 bean variety

At least 3 Vegetables

Meat is Optional, but if you use meat it must follow the requirement below:

Meat that is at least 90% lean

Chili Contest Vegetable Suggestions:

Avocado

Carrot

Celery

Corn

Mushrooms

Onion (white, green, yellow, red, etc)

Pepper (bell, jalapeno, chili, etc.)

Squash

Tomato

Zucchini

**Vegetables only. Spice varieties will not count toward the vegetable requirements.*

***Beans will not be counted as a vegetable as they have their own category.*

****Canned, dried, and frozen vegetables are accepted.*

Event Set Up and Break Down

Team set up and registration begins at 10:00am and ends at 11:00am. All teams must be ready for competition by 11:00am. Table assignments are determined by date of registration. Please check in with the registration table upon arrival for your table assignment and to receive provided items.

You may unload in the parking on Main Street and Boyce Street, however please move your vehicle to a public parking lot area as quickly as possible to allow others access.

The event will be open for competition at 11:00am and competition will close at 1:00pm. A winner will be announced once the tickets are counted. Event break down may begin once the winners are announced and trophies awarded.

Registration for Competition includes: one 10'x10' tent, one table, electricity, tasting cups, gloves, hand sanitizer, napkins, people's choice voting bucket, trash receptacles, and serving utensils. You will need to provide any chairs or extension cords and power strips needed.

Please leave your serving utensils, unused tasting cups, napkins, etc. at your table.

General Newberry Events Food RULES AND REGULATIONS:

- No cooking with open flames under tents! Outdoor grilling must conform to local fire codes.
- All Food Vendors must have a fire extinguisher (minimum requirement: 10 pound A-B-C extinguisher).
- All Food Vendors are required to comply with SC DHEC Regulation 61-25, Retail Food Establishments. *
- All meats must possess USDA or state DA inspection certification.
- **Violations of Rules and Regulations may result in exclusion from future City of Newberry events and vendor may be asked to leave the event.**

* You may access a copy of the SCDHEC guidelines for food service at special events at the following web link, or by visiting your local SCDHEC office for a hard copy of the information. Go to www.scdhec.gov/food and click on Regulation 61-25. Be sure to take a look at Chapter 9 for event specific information. Also take a look through their fact sheets listed on www.scdhec.gov/food for great food safety information.