



November 13th on the Square in Georgetown
A fundraiser for the 30th Annual Christmas Stroll
Note new, lower Registration Fee: \$20.00

1. Each team, consisting of no more than 8 people, shall cook 5 gallons of chili to be sold to the general public during the contest day.
2. Each team shall provide **one decorated box with slot cut** for Peoples Choice Award – team name needs to be clearly indicated on the decorated box.

Peoples Choice Award – Best Booth

No criteria set, strictly based on what people believe to be “the best booth”

- 1. One ballot will be given to each customer who purchases tickets for one bowl of chili.**
- 3. People’s Choice award will be awarded to booth with the most ballots collected.**

3. For the purposes of this COOK-OFF “chili” is described as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients.
4. No ingredients may be pre-cooked or treated in any way prior to the preparation period which will begin approximately (1) hour prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be pre-cut or ground, but not treated in any way. All other ingredients must be chopped or prepared during the preparation period.
5. The cooking period will be a minimum of three (3) hours and a maximum of four (4) hours, the exact starting and ending of the cooking period will be **8am-noon**. Cooking during the entire cooking period is at the sole discretion of the contestant.
6. Contestants are responsible for supplying all of their own cooking utensils, cooking products, cooking support items, cooking tables and displays. Each Contestant group will supply their own trash can & liners. You may request and pay for Electricity. Electric Skillets, propane grills, hot plates, & crock pots may be used. Spoons and cups for use in serving chili to the general public will be provided.

Suggested Supply List:

NOTE: disposable bowls and spoons will be provided to each booth

Approved cooking sources: Propane grill, electric skillet or regular skillets, hot plates

Cutting Boards

Knives

Spoons

Disposable Gloves for serving (see notes below)

Ladles

Large Cooking Pots or Crock Pots – at least two pots / 3-4 crock pots

Containers for cleaning utensils (see notes below)

Spray bottle of sanitizing solution (see notes below)

Paper Towels

Metal Food Thermometer

WILLIAMSON COUNTY TEMPORARY FOOD PREP RULES

NOTE: YOU ARE NOT REQUIRED TO PAY FOR OR OBTAIN A PERMIT!

HANDWASHING: The vendor must provide hand soap, paper towels, a container of clean water (Igloo type container with spigot preferable) and a wastewater catch bucket or holding tank.

Note: When handling ready to eat foods (foods that you handle then serve without a cooking process between handling and serving), you must first wash your hands (20 seconds), then use disposable gloves.

TEMPERATURE CONTROL - The vendor must provide a method of keeping all potentially hazardous foods at 41°F or below AT ALL TIMES (refrigerators, ice chests, etc.). Once food is thoroughly cooked and is ready to be served to the public, the vendor must provide a method of holding food at 135°F AT ALL TIMES (i.e. - closed grill, hot holding unit, crock pot, etc.). In order to monitor food temperatures, the vendor must have a metal stem thermometer on site. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.

CLEANING AND SANITIZING OF EQUIPMENT AND UTENSILS - The vendor must provide three (3) containers to wash, rinse, and sanitize ALL equipment.

First scrape off all loose food particles

Basin #1 - Dish soap solution to wash

Basin #2 - Clear water to rinse (replace often)

Basin #3 - Bleach water solution to sanitize (2 tsp. bleach to 1 gal. water)

The vendor must also provide a spray bottle of sanitizing solution (1 Tbsp. bleach to 1 gal. water) and paper towels to wipe counters and to spot clean equipment as needed.

7. Each booth will be a 10x25 space. Contestants are encouraged to build booths, use pop up awning and decorate their booths, have fun, offer showmanship while they cook, cheerlead their group and in general have a great time!

Showmanship Award:

Award will be given to the group with the most points. Judging will be done in secret.

Criteria for Showmanship Award:

- 1. Theme – should be original**
- 2. Costume – should promote theme**
- 3. Booth Set-up – originality and imagination**
- 4. Action/Spirit – total group participation**
- 5. Audience Appeal – entertaining to the audience.**

8. When selling chili to the public, only tickets can be collected. NO CASH shall be accepted by team members. As this is a fundraiser for the Christmas Stroll, the tickets will be sold at a general location and used to "purchase" a serving of chili at the booths. A box will be provided to each booth for collection of these tickets.

9. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestant's number assigned to them by the Chief Scorekeeper.

10. No more than one (1) quart of each contestant's chili will be collected at the end of the cooking period for the purpose of judging.

Judges Choice Award:

Chili is blind judged. Judges do not know the identity of the team and award will be based on the following criteria:

- 1. Good flavoring and Chili Pepper taste – not too hot or too mild**
- 2. The texture of the meat is not tough or mushy**
- 3. Blending of spaces – how well they have permeated the meat**
- 4. Aroma**
- 5. Color – chili should look appealing**

11. The decision of the judges is final.

12. Each contestant is responsible for completely policing and cleaning up their area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Cook-Off.