



OFFICIAL RULES & REGULATIONS

Event Details

Event Location:	103 West (Located at 103 West Paces Ferry Rd, Atlanta 30305)
Parking:	Please inform the valet service on West Paces Ferry that you are dropping off your chili or park in the lot behind the venue and come to the side entrance
Drop-off & Set-up:	12:00-2:00pm to 103 West on day of event
Amount:	Prepare approximately THREE GALLONS of chili- Containers must be labeled
Judges Tasting:	4:45pm Public Tasting: 5:00-7:00pm Awards Presented: 6:45pm
Entry Fee:	No Entry Fee! (1 ticket is included with your entry) Don't forget about the <i>People's Choice</i> award! Spread the word and sell tickets! Tickets \$25pp / \$100 suggested donation or ticket sales per entrant
Registration Form:	Please email form to Jany Brown by November 1 Entrants must be pre-registered- No day of entries accepted! Contact Jany
Additional Info:	Brown at 404-848-8596 or chiliforthechildren@gmail.com

www.chiliforthechildren.com

- Each entrant must prepare at least 3 Gallons of chili. The kitchen staff of Chops/103 West will assist in keeping all chili hot before the event begins. Chili must be delivered to the kitchen at least 3 hours prior to event.
- Unlike the rules of the two sanctioning bodies that provide chili Cookoff rules- International Chili Society (ICS) and the Chili Appreciation Society International (CASI)- for the purposes of this competition, all chili must be prepared ahead of time. You cannot prepare or cook your chili on site. That means you must agree to take the utmost care for sanitation when preparing your chili at home. Any chili that appears to have spoiled ingredients will be removed from the competition.
- Please take care to label your chili and/or your containers at drop off. Large stock pots or crock pots are best for delivery. No propane cylinders or gas burners are allowed. Your container(s) must have lid(s). Excess chili can be warmed during the event.
- The venue will provide tables and all necessary serving ware, dishes, utensils, napkins, drinks and condiments. Staff will be assisting with guest service. You are not expected to serve chili to judges or guests.
- Due to the exclusive and limited number of entries, this will be an OPEN competition. That means that all cooks are competing against one another for overall winners and not for specific styles (i.e. Traditional versus Exotic or Hot versus Mild).
- Because there are no categories for competition, you may use any ingredient (provided it is safe for consumption) that your recipe calls for. A word of caution about judging: A common mistake contestants make is to add sour cream or other ingredients to the judge's sample. This is not recommended and you should prepare your chili to be eaten as is. If your chili calls for pasta, it should be served consistently with pasta.
- Judging: The competition will be blind judged on the following five criteria: Flavor, Texture, Blend of ingredients, Aroma and Consistency. You do not need to prepare a separate batch of chili for the judges' panel. There will be a 1st place Judges Award as well as a 1st place People's Choice award. Winners will be announced the day of the event. For helpful tips about participating in a chili cook-off, please visit www.chilicookoff.com or www.chili.org.
- By entering the competition, you consent to the use of your name and/or photo for event promotional purposes including, but not limited to, print, web and other marketing materials.





REGISTRATION FORM

ENTRANT'S NAME: _____

MAILING ADDRESS: _____

BEST CONTACT NUMBER: _____

E-MAIL: _____

CHILI NAME: _____ (May not contain your first and last name)

BRIEF MARKETING DESCRIPTION OF CHILI: (This is for the event program. You may choose to name specific ingredients)

PLEASE RETURN THIS FORM TO:

JANY BROWN

FAX: 855-391-5545

E-MAIL: chiliforthechildren@gmail.com

