



**Farmington Chamber of Commerce
Chile in October Challenge
Saturday, October 5, 2019**

**Compete for the coveted People's Choice Traveling Trophy & Cash Prize and
Judge's Choice Cash Awards (for each category)
1st Place-\$300, 2nd Place-\$200 & 3rd Place-\$100**

**There is a \$20.00 refundable fee for Chile Cooks to enter. Please submit a check made out to
the Farmington Chamber of Commerce with your entry form This fee will be refunded to you at
the cooks meeting the morning of the event.**

**If you are unable to cook on the day of the event, the fee will not be refunded.
This fee helps us to ensure the best turnout of cooks and a great event for everyone involved!**

Name: _____

Business Name: _____

Phone: _____

Email: _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

- ❖ I will be cooking (Circle which applies) – Red, Green, Homestyle, Posole
- ❖ I would like to compete in the Salsa division - Yes or No
- ❖ I would like to be judged by a panel - Yes or No
- ❖ I will be competing for Team Colorado and will provide receipt showing chile was purchased from a Colorado source – Yes or No
- ❖ I will be competing for Team New Mexico and will provide receipts showing chile was purchased from a New Mexico Source- Yes or No
- ❖ I want to participate for the best decorated booth (*cash prize for the winner*)- Yes or No Be Creative!!!!



Farmington Chamber Chili/Salsa Cook-off

Definitions

- ❖ **Red or Green Chile** is defined as any kind of meat or combination of meats, cooked with red or green chili peppers, various spices and other ingredients, with the exception of BEANS, PASTA or FILLERS which are strictly forbidden. No garnish is allowed.
- ❖ **Salsa** must be self-prepared by the contestant whose name appears on the Contestant Application. It may be brought to the site that day (If prepared in a commercial/approved kitchen and transported on ice), or it may be prepared at the Cook-off and kept on ice during the event.
- ❖ **Homestyle Chili** is defined by the International Chili Society as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices.
- ❖ **Posole** is defined as a thick soup made with meat, hominy, garlic, and chili.

Rules

1. **18 Years of Age** – Contestants must be at least 18 years of age.
2. **There is a MANDATORY meeting of all cooks at 7 a.m. After the meeting, cooking may begin.**
3. **Display Your Contestant Number** – Contestants will be issued a number and that number must be clearly displayed on their booth.
4. **Electricity Not Provided** – There is no electricity provided at the event location.
5. **Chili Cooked On Site – All chili must be cooked from scratch on site the day of the cookoff.**
 - a. **Chili Cooked From Scratch** – “Scratch” is defined as starting with raw meat. ***NOTE: Please keep receipts and be prepared to show that meat was purchased from an approved source such as a grocery store.** Commercial chili powder is permissible, but complete commercial chili mixes (“just add meat” mixes that contain pre-measured spices) are NOT permitted.
 - b. **No Fillers In Chili** – Beans, macaroni, rice, hominy, potatoes or other similar ingredients are not permitted). **Exception to this is People Choice Award, Homestyle and Posole entrants may use precooked ingredients. Once the Judge’s portion is taken out, fillers may be added to any chili.**
 - c. **Supply Own Equipment and Utensils** – Contestants must provide their own equipment and durable cooking utensils. Please bring extra utensils in case of contamination. Tents are welcomed. Cooks must provide own tables for cooking, preparation, and serving. Cooks must also provide their own chairs.
 - d. **Cooks must have their own stem thermometer and the temperature of the chili must be at 135 °F-140 °F**
 - e. **Propane Stoves** – Propane stoves are allowed and are considered the common method of cooking. You must bring a fire extinguisher for your station.
 - f. **Sanitation** – Cooks are to prepare and cook chili in as sanitary a manner as possible.
 1. **Inspection of Cooking Conditions** – Cooking conditions are subject to inspection by the head judge or his/her designee.
 2. **Cooks May Have to Taste Their Own Chili** – At the discretion of the head judge, chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging (refusal to do so results in disqualification).

- g. **Minimum of Six Gallons** – Each contestant must provide a minimum of five gallons of chili. You can provide more, the more you provide the more potential for votes.
 - h. **Salsa can be prepared in advance in a commercial or permitted kitchen or can be prepared on site. Please contact the Chamber for a list of approved kitchens.** Salsa makers must provide two gallons of salsa for judging and tasting. **The temperature of the salsa must be at 41 ° F**
 - i. **Chili and salsa cooks are encouraged to provide more than the required amount of chile and salsa to ensure there is enough for the People's Choice votes.**
6. **Ladle provided by the Chamber of Commerce** – Each contestant must use the ladle provided to them by the Chamber of Commerce at the mandatory 7:00 a.m. cooks meeting.
 7. **Cooks Must Sign Secret Number Ticket** – Chili and salsa cooks must sign their Secret Number Ticket in ink with their first and last names at the time cups are issued. A cook will not be eligible to win if their Secret Number Ticket is unsigned when presented (tickets must be presented in order to win).
 8. **Protect the Judging Cup** – Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the ticket on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.
 9. **Filling Cups** – Cups will be filled $\frac{3}{4}$ full or to the level designated at the cooks meeting with the issued ladle. **Under no circumstances may any tasting cup be used twice! Cooks must ALWAYS require a new, unused cup for each tasting.**
 10. **Chili/Salsa Turn-In for Judging**– Judging for the Judge's Choice-Salsa will be turned in at 11 a.m., Green Chili turned in at 11:30 a.m., and Red Chili at noon. People's Choice judging starts when gates open at 11:00 a.m. and ends at 2 p.m. All winners will be announced at 3:00 p.m. A committee will also be judging for Best Booth Decorated.
 11. **Penalties** – Failure to comply with these rules will result in disqualification of an individual cook for the cook offs. Decisions of the officials are final. In case of disqualification, the official monitoring the cook-off will immediately 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 disqualification.
 12. **Due to State food handling regulations – no animals, including service animals are allowed in the food prep or handling areas. Only ADA Service Animals are allowed into the event and must be on a leash at all times.**

For food handlers rules and New Mexico Regulations visit: www.servsafe.com

Most important Rule: *Have Fun!*



Please Return Form To:
Farmington Chamber of Commerce
100 West Broadway
Farmington, New Mexico 87401
505-327-7556 (fax)
chamber@gofarmington.com

Or for Questions call 505-325-0279 or email at chamber@gofarmington.com