



# L.D. Bell Band Chili Cook-off RULES 2024

## HAVE FUN!

This is a fundraiser for the LD Bell High School Blue Raider Band. Keep this in mind as you conduct yourself during the event.

To enter, scan the QR code, or visit [ldbellband.org/chili](http://ldbellband.org/chili)



Additional Questions?  
Email [bellbandmissy@gmail.com](mailto:bellbandmissy@gmail.com)

## What do I need to know about my chili station the day of the event?

- 🔥 **Set up will be at 11:00am.** It is recommended that each contestant (team or individual) bring a pop up tent, table(s), chairs, and decorations for their tent area. Be creative and make it fun!
- 🔥 Participants will be responsible for setting up and breaking down their tents and tables.
- 🔥 Participants should plan to bring a portable generator and a 50ft extension cord (or 2 - 25ft cords).
- 🔥 Each contestant is responsible for cleaning up at the end of the day and removing all items from the area. Please note: there will not be an area for washing dishes.
- 🔥 **Cookoff ends at 3:00pm.** Participants are responsible for bagging trash and taking down their station. Leave the area in better shape than you found it!

## What about my chili?

- 🔥 Each participant must cook a **minimum of 2 gallons of chili** (2 typical crockpots). **Chili is to be brought ready to eat.**
- 🔥 A crockpot is recommended to maintain proper serving temperature (140°-165°F). Portable generators may be available for power.
- 🔥 Participants are responsible for supplying all of their own serving utensils and products such as condiments/embellishments, related to their chili submission.
- 🔥 **Food handling gloves, tasting spoons and cups for use in serving chili will be provided.**

## How will I practice good food safety?

- 🔥 All food, equipment and utensils must be stored at least six inches off the ground and protected from contamination.
- 🔥 **No bare hand contact with food is allowed. REMINDER:** Contestants MUST wash their hands after using toilet facilities, coughing/sneezing, and before entering work station.
- 🔥 All food-handling personnel shall maintain a high degree of personal cleanliness by wearing clean outer garments and hair restraints (cap, hat or hair net).
- 🔥 All food must be covered when not in use to protect it from customer handling, coughing/sneezing or other contamination.
- 🔥 **IMPORTANT:** If your ingredients contain MSG, peanut oil or any other known allergy-causing ingredient, please provide a note at your station.
- 🔥 **Super spicy chili is not recommended.** Remember, some children may taste your chili. If your chili is spicy, please post a warning sign. Nothing over the top like Carolina Reaper peppers or similar, please!!!

## How does my Chili get judged?

- 🔥 5 judges will be served your chili in a blind tasting. They will vote for 1st, 2nd and 3rd place winners:
  - 🔥 EXPERIENCED (PRO) CATEGORY
  - 🔥 STUDENT CATEGORY
- 🔥 Tasters will be given as many voting tickets and 2oz tasting cups as there are participants so they can taste each participant's chili.
- 🔥 They will come to your tent and you will serve them a sample in their clean cup.
- 🔥 Each contestant will be assigned a number. When voting, tasters will write the number of choice on the back of each ticket and deposit them in a designated container.
- 🔥 The participant with the most votes wins. Keep in mind, this is a "People's Choice" format.