

Blue & Red Chili Cook-off Rules 2025

HAVE FUN! This is a **fundraiser** for the LD Bell High School Blue Raider and Trinity Trojan Bands. This is considered a school related event. Keep this in mind as you conduct yourself during the event. Consumption of alcohol or tobacco products is not acceptable.

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

- Set up will start at 11:00am, before the event starts. 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 50' extension cord (**or** 2 - 25' cords). We will have generators on site if you do not have your own generator.
- 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 2:00pm. 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?

- A panel of judges will be served your chili in a blind tasting. They will vote for 1st, 2nd and 3rd place winners:
 - Experienced 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.