

-RULES AND INFORMATION-

The HAUNTS OF HIDDEN RIVER HAUNTED HAYRIDES present the 5th Annual...

HAUNTED CHILI COOKOFF!

WWW.HAUNTEDHAYRIDES.ORG

SPONSORED BY THE BROWNSBURG PARKS & RECREATION DEPARTMENT

THE FIFTH ANNUAL HAUNTED CHILI COOKOFF IS BEING HELD IN CONJUNCTION WITH THE ALREADY SUCCESSFUL HAUNTS OF HIDDEN RIVER HAUNTED HAYRIDES AT ARBUCKLE PARK IN BROWNSBURG ON SATURDAY OCTOBER 10TH, 2009. ONCE AGAIN WE ARE HAVING THE HAUNTED CHILI COOKOFF THE FIRST SATURDAY OF THE HAYRIDES. USUALLY WE HAVE ANYWHERE FROM 1000 TO 1500 PEOPLE WHO ATTEND THE HAYRIDES ON SATURDAY NIGHT! ALL OF THE PAST HAUNTED CHILI COOKOFF EVENTS HAVE BEEN VERY SUCCESSFUL AND WE HAD WONDERFUL FEEDBACK FROM THE CONTESTANTS AND ATTENDEES!

ENTRY FEE: \$20.00 (CHECKS PAYABLE TO "HAUNTS OF HIDDEN RIVER HAUNTED HAYRIDE FUND")

BOOTH SPACE: 10' X 10' AREA WILL BE PROVIDED. BOOTH SHOULD BE DECORATED WITH SCARY/NON-SCARY HALLOWEEN THEME! THERE IS A PRIZE FOR THIS!

RULES for 2009 HAUNTED CHILI COOK-OFF

- 1) Chili must be cooked from scratch on site the day of the cook-off. No ingredient may be pre-cooked in anyway prior to the commencement of the official cook-off. Exceptions will be: Canned tomatoes, tomato sauce, peppers, beverages, broth, and the mixing or grinding of spices. All ingredients must be chopped or prepared during the cooking period.
- 2) Cooks will prepare and cook chili in as sanitary manner as possible. (Cooking conditions will be subject to inspection by the Head Judge. Failure to comply is subject to disqualification.)
- 3) At the discretion of the Head Judge, cooks may be required to remove the lids from their chili and taste before judging begins. Correct serving temperatures must be met per the Indiana Health Department. Ground Beef @ 155 degrees, Pork @ 145 degrees and Poultry @ 165 degrees. Any refusal will render that chili's disqualification.
- 4) Only (1) type of chili (per registration) may be cooked in your booth. The following categories for judging will include:
 - a) Contemporary (USDA Beef only) Hot or Mild
1st place- \$300 cash/Trophy 2nd place- \$100 cash/Trophy 3rd place- Ribbon
 - b) Alternative (Venison/Chicken, etc)
1st place- \$300 cash/Trophy 2nd place- \$100 cash/Trophy 3rd place- Ribbon
 - c) People's Choice- Trophy
 - d) Best Decorated Booth - \$100 cash
- 5) Each contestant must prepare at least 2-3 gallons of chili. More is recommended!
- 6) Cook time will be from 1:30pm to 5:30pm (event times listed below). Cooking during the entire cooking time is at the sole discretion of the contestant. Cooking will stop promptly at 5:30pm. At that time the judges will begin to visit each booth to be served a 2oz sample of the chili by

the cook. Please be sure ALL serving cups are marked with your booth number. Each judge will receive (1) one sample per booth.

- 7) Contestants will be responsible for providing all of their own cooking utensils.
- 8) Serving cups (2 oz) and spoons will be provided to each booth.
- 9) REMINDER- Campfires will be permitted with advance notice.
- 10) Decisions of the judges are final. A tie will be decided by the Head Judge with the exception of the People's Choice category.
- 11) The People's Choice Award will be decided by the public. They will sample your chili. It is up to you to entice them to try your chili and cast their vote for you. The more chili you have, the more votes you could get.
- 12) If you are decorating your booth (suggested) for a chance at the Best Decorated Booth prize, a Halloween theme (scary or non-scary) should be used.

WHAT TO BRING

(Suggestion only! Your list may vary)

- 1) Cooking stove and fuel (Coleman type preferred). Outdoor wood fires will be permitted with advance notice.
- 2) Cooking pot, cutting board, knife, water, cooler (for meat), paper towels, spoons, can opener, matches, etc
- 3) MAIN INGREDIENT
- 4) Spices and other ingredients for chili
- 5) Table and chair for cooking area. You will have an 10x10 space for cooking and show
- 6) Your own canopy to cook under (optional)

JUDGING CRITERIA

Points will be awarded in the following categories: (5 points for each/ 25 points possible)

- 1) AROMA - Your chili should smell appetizing
- 2) CONSISTENCY - Chili should be a smooth combination of meat and sauce
- 3) COLOR- Chili should look appetizing
- 4) TASTE - Chili must taste good
- 5) AFTERTASTE - Chili should leave a pleasant taste after swallowing

EVENT TIME SCHEDULE

DATE: Saturday, October 10th, 2009

TIME: 6:00pm to 8:00pm – Chili Served to the public. They are charged \$5.00 each.

PLACE: Arbuckle Acres Park located in the heart of Brownsburg, IN

RULES MTG:	11:00AM
SET UP TIME:	11:30AM to 1:00PM
INSPECTION:	1:00PM to 1:30PM
COOKING TIME:	1:30PM to 5:30PM
JUDGES TASTE:	5:30PM to 6:00PM
SERVING TIME:	6:00PM to 8:00PM
PRIZES AWARDED:	8:30PM