

The Great Blairsville Soup “eR” Chili Cook-Off

Saturday, February 2, 2019: 5:30 – 7:30 PM

Set-Up Information & Cooking Rules

Set-Up Information

What Time Should You Arrive?

Please plan to arrive between 3:30 and 4:30 to sign in and begin setting up your station. Doors open at 5:30 and judging will begin shortly afterward so that the judges can sample your soup or chili while it's hot and fresh! Tasting opens to the public at 6 p.m.

What we Provide

Each cook will be provided a station for his or her soup or chili, including table space, chairs, tasting bowls, napkins and spoons. You will have access to electric but will need to bring your own extension cord. Six-foot tables will be set up and may be shared by more than one contestant, depending on the number of entries. Table space will be approximately 3 x 2-ft.

You are encouraged to provide decorations for your station. The Peoples' Choice award is influenced by your showmanship, decoration and attitude, PLUS the flavor of your soup or chili. Having a unique soup or chili name, a festive table and showmanship can draw people to your table for tasting –the best stations tend to get the most votes. Have fun and be sure to invite your family and friends to participate!

What to Bring

Bring your prepared soup or chili in a slow cooker or warmer, a ladle or two for serving, an extension cord, a sign and decorations for your space.

How Much to Make

You'll want to prepare for approximately 100 tasters, so it would be prudent to make at least 6 quarts of soup or chili (tasters will be sampling small amounts of each soup or chili).

You will also need to provide a sample of your soup or chili for judging.

Judging

Chili Category

Chili must be prepared from ingredients assembled by the cooks; no mixes (see cooking rules).

Soup Category

Soup must be prepared from ingredients assembled by the cooks; no mixes (see cooking rules). Soup may be made with any recipe (broth, chowder, stews, bisques, etc.).

Judges will score the entries based on the following major considerations:

- Flavor
- Consistency
- Blend of spices
- Color
- Aroma

Each contestant will be assigned a contestant's number and be given an official judging bowl for anonymous judging. Each contestant should verify that the number on the bottom of their bowl is the same as their assigned contestant number.

A cook-off committee member will visit your station to collect a sample of your soup or chili and deliver it to the judging area during the official times for judging.

Voting

One lucky cook will be chosen for the "People's Choice" award by the tasters. Votes are 4 for \$1.00. There is no limit on the number of votes that one person may cast. Cooks and their team members may not vote. Votes will be turned into the sponsor and tallied near the end of the event.

Definitions

- Chili is defined as any combination of ingredients cooked with red and/or green chili peppers, various spices and other ingredients. It may or may not include meat. Beans, pasta, rice, etc. are approved ingredients.
- Soup is defined as any combination of ingredients and various spices cooked in water, stock, milk or some other liquid.

Cooking Rules

- All soup and chili must be made from scratch; beginning with raw meats (if using meats), vegetables and spices.
- The use of a chili or soup mix is not permitted.
- The use of canned or bottled tomato products, pepper sauce, and/or garlic is permitted.
- The use of boxed or canned stock and bases is permitted.
- A complete list of ingredients for each entry must be presented when you check in. However, we don't need your recipe.
- Bring your finished soup or chili ready to heat and serve in a slow cooker or warmer.
- A sample of your soup or chili will be obtained for judging.
- A minimum of 6 quarts of soup or chili must be prepared for distribution to the public.
- The soup or chili submitted for judging must be the same soup or chili served to the public or your team will be disqualified.

Questions? Contact Leann Chaney: leannchaney@gmail.com or 724.422.1335