

Chili Cook-Off Cooks Rules and Regulations:

1. Traditional red chili is defined as any kind of meat or combination of meats cooked with red chili peppers, various spices, and other ingredients, with the exception of beans and pasta which are strictly forbidden.
2. No ingredients may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing spices. Meat may be treated, pre-cut or ground. MEAT MAY NOT BE PRECOOKED IN ANY MANNER. All other ingredients must be chopped or prepared during the preparation period.
3. Salsa: there are no rules for the ingredients or how to prepare your salsa. It may be prepared at home and brought to the site that day or prepared at the cook-off.
4. The cooking period will start at 10:00 AM and end at 2:00 PM
5. We will conduct a cooks meeting 1 hour prior to the official starting time of the cook off. At this time the final instructions will be given and questions will be answered.
6. Contestants are responsible for supplying all of their own cooking utensils and all supplies needed for their chili cooking stations.
7. Each contestant must cook a minimum of two quarts of competition chili, prepared in one pot, which will be submitted for judging.
8. Contestants will be permitted to participate in the People's Choice Chili. It is at the discretion of each contestant if she or he wants to participate. NOTE: People's Choice Chili must have beans.
9. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and will be given an official 32 oz. judging cup. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible for delivering their cup, which must be filled to the rim, to the judging area at the official time for judging.
10. Judges will be told they should vote for the chili they like the best based on the following major considerations:
 - a. Flavor and taste
 - b. Texture of the meat
 - c. Consistency
 - d. Blend of spices
 - e. Aroma
 - f. Color

BLACK FOREST CHILI COOK OFF

32600 North Route 44 Highway, Lock Haven, PA 17745

YOU ARE INVITED TO PARTICIPATE IN OUR ANNUAL BLACK FOREST INN CHILI COOK-OFF

SATURDAY JULY 16 2022

RAIN OR SHINE

(This is a non-sanctioned chili cook-off)

ENTRY FORM:

REGISTRATION DEADLINE → FRIDAY JUNE 24 2022

Name: _____

Address: _____

City and State: _____

Email: _____

Phone: _____

Chili Entry Fee: \$35.00

Salsa Entry Fee: \$10.00

Make check payable to: Black Forest Inn

Mail to: Black Forest Inn

C/O Trudy Fritts

32600 North Route 44 Highway

Lock Haven, PA 17745

Phone: 570-769-6070