



**7th Annual Islip Town Fire/EMS
Chili/Chowder Cook-Off**

Saturday, September 21st, 2019

Sayville Fire Department, Broadway Ave. Sayville, NY 11782

Chili/Chowder Cooks' Application & Registration

To enter fill out the form below and mail with your check to:

P.O Box 674
Sayville N.Y. 11782

or go to our website:

www.isliptownfirefightersmuseum.org

Make checks payable to "**Friends of Islip Town Fire Fighters Inc.**" (501c3 Non-Profit Corp)

(circle the Entry that you are participating in)

Single Chili Entry \$100.00 Per Team. \$150.00 Gift Card upon Payment of Entry Fee.

Single Chowder \$100.00 Per Team. \$150.00 Gift Card Payment of Entry Fee

Head Chef's Name: _____

Asst. Chef #1: _____

Asst. Chef #2: _____

Asst. Chef #3: _____

Chili Name: _____

Address _____, City _____ State _____ Zip: _____

Fire House _____

Telephone _____ Email _____

Additional Tickets (\$20 each) _____ Total Fee Enclosed _____

Cook's Waiver: My signature acknowledges that I have read and understand the rules as displayed on the isliptownfirefightersmuseum.com website and agree to abide by all of these rules. I acknowledge that no one will be allowed to leave early due to limited site access. I waive any and all claims I may have against Islip Town Fire Museum Non-Profit corporation, its officers, directors, representatives, or any other individual, firm or organization affiliated therewith, resulting in whole or part from my participation in the 2019 Friends of Islip Town Fire Museum Chili/Chowder Cook-Off. I hereby grant full permission to Friends of Islip Town Fire Museum Inc., to any photographs, videotapes, live broadcasts, motion pictures, recordings or any other record of this event for any legitimate purpose.

Signature: _____ Date: _____



7th Annual Big Chili Cook-Off
Friends of Islip Town Fire Fighters who
Support the Islip Town Fire Museum

Saturday, September 21st, 2019 12pm – 4pm
Sayville Fire Department, 281 Broadway Ave, Sayville NY, 11782

Chili/ Chowder Cook Rules:

Rules are subject to change up until the Cook's Meeting on event day.

1. SET-UP/TEAR DOWN INFORMATION:

- a. **All cooks must provide their own display booth and equipment, including 2 6/8 foot tables, chairs and a 10x10 pop up tent for EACH Chili and /or Chowder Team- The event is outside, so suitable protection from sun, wind, rain is suggested.**
- b. All cooks are responsible for preparing their chili/chowder in accordance with acceptable home cooking sanitation procedures; if meat/fish is prepared before event day it must be refrigerated in the interim.
- c. Advanced registration is required. Payment for booth space must be received with your application no later than September 6th. Cancellations must be made in writing (or email). *The Friends of Islip Fire Museum Chili / Chowder Cook-off* will not be canceled due to bad weather; therefore, no refunds will be made due to inclement weather.
- d. Booth spaces are assigned on a first come first serve basis. Instructions and maps will be mailed no later than September 13th. Spaces will be assigned when your check and entry form are received.

- e. Set-up will begin at 0900am on Saturday. Judging will take place at 11am & the public gate will open at 12noon. You will be assigned a booth number. Due to limited access to the site we ask that you arrive on time for set-up, empty your car and move it to designated parking location as quickly as possible.
- f. You may bring in your own cooler of drinks for your cooking crew only. Bottle beverages must remain within the confines of your booth at all times.
- g. **SERVICE or TRAINED PETS ARE ALLOWED AT THE EVENT.**

2. CHILI / CHOWDER COOKING RULES:

- a. *The Friends of Islip Fire Museum Chili /Chowder Cook-off* is not sanctioned or sponsored by the Chili Appreciation Society international (CASI) or any other chili / chowder cook-off organization. We look forward to hosting a sanctioned event at sometime but not this year.
- b. CHILI / CHOWDER COOKING EQUIPMENT – Cooks are expected to provide their own propane cook stoves, serving utensils, pots, fire extinguisher, etc if cooking on site. The event is held in the park at the Sayville Firehouse at 281Broadway ave. **Cooks shall provide their own, tables, chairs and canopy or awning (10x10 max please).** *The Friends of Islip Fire Museum Chili / Chowder Cook-off* will be providing each participant with tasting cups, napkins and spoons. Each cook is expected to utilize safe and clean stoves and other equipment. The cooking area must show itself to be a safe and clean working environment.
- c. *The Friends of Islip Fire Museum Chili Cook-off* will also be providing an event tent for inclement weather. Each participant will be placed around the outside of the tent with his or her personal 10x10 tent behind that if needed.
- d. CHILI/CHOWDER COOKED ON SITE – Pre-cooking prep may be done ahead of time. If the participant wants to cook their chili/chowder on site they may do so. If a chili / chowder is pre-cooked ahead of time, participants are expected to bring a vessel to keep his or her chili warm throughout the event. (i.e. black soup caldron)
- e. PRECOOKING INGREDIENTS - Commercial chili powder is permissible, however complete commercial chili mixes (“just add meat”) mixes that contain pre-measured spices, are NOT permitted. Individual ingredients may be marinated, soaked, chopped, cut or pre-cooked prior to the cook-off. Participants are required to submit a recipe of ingredients during check in.
- f. SANITATION – Cooks are to prepare and cook chili in as sanitary a manner as possible, with a hand washing station in your booth consisting of 2-5 gallons of water, soap, paper towels, and a bucket for water to drain into below the water

spigot. A “Gatorade” style water container is sufficient for water storage. If garnish (i.e. cheese, onions, etc.) is to be added to chili / chowder samples upon serving, please use gloves.

- g. INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the head judge or event director. (Failure to comply is subject to disqualification)
 - h. COOKS MAY HAVE TO TASTE THEIR CHILI / CHOWDER – At the discretion of the head judge or his/her designee, chili cooks may be required to remove the lids from their chili / chowder cups and taste their chili / chowder prior to turning in for judging. (Failure to comply is subject to disqualification)
 - i. ONE CHILI/ CHOWDER PER ENTRY - Each head cook is responsible for preparing one pot of chili / chowder that he/she intends to be judged and during in one judging cup from that pot. No more than one judging sample may be taken from any one pot. Cooks are asked to prepare 8 gallons or more of chili / chowder for the cook-off.
 - j. COOKS MUST SIGN NUMBER SLIPS – Chili / Chowder cooks must sign their secret number slips in ink with their first and last names at the time cups are submitted. Winners will not be eligible if their secret numbers are unsigned when presented. NOTE: Cooks must present their signed secret numbers to win.
 - k. FILLING CUPS – Judging cups will be filled at least $\frac{3}{4}$ full or to the level designated at the cook’s meeting.
 - l. CHILI / CHOWDER TURN-IN – Chili / Chowder will be turned in at the place and time designated at the cooks’ meeting on the morning of the event or as otherwise designated by the head judge.
 - m. JUDGING RULES – A complete set of judging rules will be available to cooks on the day of the event and will be reviewed at the Cook’s Meeting. A single score will be computed for each entry that takes into consideration the five criteria for scoring chili / chowder
 - i. Aroma
 - ii. Consistency
 - iii. Color
 - iv. Taste
 - v. Texture
- AFTERTASTE: HEAT IS NOT A GRADING SCALE FACTOR!!!!**
- n. PENALTIES – Failure to comply with cook-off rules is subject to disqualification of that entry. The decision of the official(s) is final. In the case of disqualification, the official monitoring the cook-off must immediately notify the head cook and given reason for the disqualification.