

# California State Championship Chili Cook-off October 15<sup>th</sup>, 2011

## Information Sheet

Thank you for your interest in the 9<sup>th</sup> annual Chili Cook-off at the Woodbridge Winery near Lodi, CA. This event is the official Chili Appreciation Society International (CASI) California State Championship and proceeds will benefit the Lodi Public Library Foundation. We hope the following information will make your visit fun and successful.

### **Cookoff**

This year's cook-off will feature competition in five categories: CASI-sanctioned chili, People's Choice chili, salsa, guacamole and CASI showmanship.

### **CASI Chili**

The centerpiece of the cook-off is chili and a traditional bowl of red is the goal. This event will be sanctioned by the Chili Appreciation Society International and the winning cook plus the top three California-resident cooks will automatically qualify to compete in the legendary Terlingua International Chili Championship (TICC) in November 2012.

Chilies will be subjected to blind judging. Judges will be asked to score chilies based on the following criteria:

1. AROMA - Chili should smell appetizing.
2. CONSISTENCY - Chili should be a smooth combination of meat and gravy.
3. RED COLOR - Chili should look appetizing.
4. TASTE - Chili should taste good.
5. AFTERTASTE - Chili should leave a pleasant taste after swallowing.

Basic CASI chili cooking rules are:

1. All chili must be cooked from scratch on site the day of the cookoff.
2. All chili must be prepared in the open
3. There will be no fillers in the CASI chili (beans, pasta, rice, etc).
4. All chili cooks must prepare a minimum 3 gallons of chili for public tasting.
5. No more than one judging sample can be taken from any one pot.
6. Each cook must sign the secret number slip in ink with their first and last names at the time the judging cup is issued and must initial the Official Entrants List to verify that the cup was received.
7. Cooks must not remove or tamper with the numbers on the outside of the cups.
8. Cups will be filled  $\frac{3}{4}$  full or to the level designated at the cooks' meeting.
9. Chili will be turned in at the place and time designated at the cooks' meeting or as otherwise designated by the head judge.
10. No chili contestant may discharge firearms or use pyrotechnics or explosives at a chili cookoff.
11. Chili is judged on: aroma, consistency, red color, taste, and aftertaste.

For a complete list of rules and requirements, please see attached at the end of this document.

## ***People's Choice***

The public will get to vote for their favorite chili for the People's Choice Award. Vegetarian chili, pasta, beans, rice and other fillers are allowed in the People's Choice category, but will not compete for CASI prizes. Soliciting votes for the People's Choice Award for your chili is permitted from inside your booth ONLY.

## ***Showmanship***

We invite all chili teams to enter the showmanship competition. The winning show team will qualify to compete at the Terlingua International Chili Championship (TICC) in November 2012. Entry for the Showmanship category is free.

The showmanship competition is an opportunity to entertain the public. It can range from just booth theme and decorations, to games, to more elaborate dramatic or musical entertainment. The showmanship period lasts for two hours (12-2pm) and is judged on the following criteria:

1. THEME - The show subject, topic, or context should be original.
2. COSTUME - Show costumes should promote the show theme.
3. BOOTH SET-UP - The show booth should promote the show theme.
4. ACTION - Show should be action-oriented.
5. AUDIENCE APPEAL - Show should be entertaining to the audience.

Basic showmanship rules are:

1. Hired professional performers will not be allowed in showmanship competition.
2. Showmanship teams must be limited in their activity so as not to interfere with the other contestants. Traveling (moving around the cooking area) is allowed, and traveling show teams will be judged while traveling.
3. Nudity and lewdness are banned from showmanship. Intentional use by any contestant will result in disqualification of that team.
4. No showmanship contestant may discharge firearms or use any pyrotechnics or explosives at a chili cookoff. Contestants discharging firearms and/or using explosives or other pyrotechnics will be disqualified from the chili cookoff.
5. Show teams will not distribute alcoholic beverages to the general public. If a show team does not comply with this provision, it will be disqualified from the showmanship competition.

## ***Salsa and Guacamole***

The Salsa and Guacamole competitions are returning to our event this year. The winners will be selected through a system of blind judging. The judging criteria will simply be the personal preference of the judges.

You will be required to bring or make a minimum ½ gallon of salsa and/or guacamole to assure having a sufficient amount for judging and the public. There is a \$10 entry fee each for the salsa and guacamole categories.

## ***Car Show***

Guests attending the Chili Cook-Off will also have the opportunity to enjoy a unique car show onsite. Classic models on display will include Ford, Chevy and Mopar. Car show entry is \$10 per car.

Live music and vendor booths will also be featured.

## **Flights and Lodging**

If you're coming from out-of-town, the closest major airports are Sacramento (SMF - 46 miles), Oakland (OAK - 84 miles) or San Francisco (SFO - 102 miles).

The Hampton Inn & Suites in Lodi is offering a reduced rate exclusively for our chili cooks. The rate also includes complimentary breakfast. Please call directly 209-369-2700 and ask for the Woodbridge chili cook rate.

## **Area Information**

Lodi Wine Country is located about 90 miles east of San Francisco, nestled at the base of the Sierra Nevada foothills. Here you'll enjoy warm days and cool, pleasant evenings. Lodi is the emerging jewel of California wine and offers a rural atmosphere, a relaxed pace, beautiful vineyards, and exquisite wines. Variety is the theme while meandering along the Lodi wine trail. You'll encounter wineries large and small, brand new and decades old. Visit the many tasting rooms in the area and chances are you'll sip wine with the winemaker who might be a fifth generation Lodi grape grower.

Shop for that perfect antique or gift in the historic downtown. Stroll barefoot along the beach at Lodi lake. Tour a museum. Catch a concert or play at the performing arts theatre. Dine in casual or upscale surroundings. Whatever your pleasure, Lodi will surprise and delight.

One of the special attractions on cook-off weekend is the annual Lodi School Street Stroll on Friday, October 14. Twenty-five local wineries pour from within 25 unique boutiques in the downtown historic district. Merchants serve hors d'oeuvres and offer special sales and wineries bring out their best.

***Woodbridge Winery will receive a limited amount of discounted tickets for this special event. For more information, contact Larry Pilmaier at 209-365-8081.***

## **Woodbridge Winery**

Having grown up in Lodi, California, Robert Mondavi knew the region was ideal for growing wine grapes of ripe fruit flavor balanced by natural acidity from which he could produce quality wines at affordable prices. After founding his Napa Valley winery and establishing his wines amongst the finest in the world, Mondavi returned to Lodi and acquired the Cherokee Wine Association, a local cooperative of grape growers, and named the winery after the nearby town. The Woodbridge Winery was born. There, he could pursue his dream of making delicious, affordable wines that families could share each night around the dinner table.

Woodbridge by Robert Mondavi is a primary sponsor of the Chili Appreciation Society International (CASI), a non-profit organization that promotes chili appreciation and raises money for important charities. Now in its 45<sup>th</sup> year, CASI sanctions over 500 U.S. and international cook-offs and donates over \$1,000,000 annually to local charities. For more information on CASI visit [www.chili.org](http://www.chili.org).

***Our mission is to promote Chili, Charity, and Fun for all. We'll be raising funds for chili and funds for the Lodi Public Library Foundation. We look forward to sharing the fun with you. For additional CASI or chili cook-off information, contact Alan Dean at 512-567-2835 or [pepperdean7@verizon.net](mailto:pepperdean7@verizon.net) For additional event information, contact Larry Pilmaier at 209-365-8081 or [Larry.Pilmaier@cwine.com](mailto:Larry.Pilmaier@cwine.com)***

# 9<sup>th</sup> Annual Woodbridge Chili Cook-off October 15, 2011

## CASI California State Championship

### Rules & Regulations for Entry

1. The Woodbridge Chili Cook-off is an officially sanctioned event of the Chili Appreciation Society International (CASI) and all CASI rules apply. For a complete set of Official Rules, go to [www.chili.org](http://www.chili.org)
2. As per CASI rules, competition chili must be cooked from scratch on site the day of the cook-off. "Scratch" is defined as starting with raw meat. No marinating at home is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are NOT permitted. Fillers, such as beans, macaroni, rice, hominy, or other similar ingredients are not permitted. Vegetarian chili or chili with pasta, beans, rice and other fillers is eligible to compete for People's Choice chili.
3. Cooks must prepare a minimum of 3 gallons of chili for public tasting and People's Choice competition. CASI rules only apply to the chili sample submitted for the California State Championship portion of the competition. If cooks wish to prepare one pot of chili for the public and a separate chili for CASI judges, that is permissible. The CASI competition will require a 32 ounce sample of chili.
4. Alcoholic beverages such as beer, wine, etc. are allowed as ingredients ONLY. Booths are absolutely NOT permitted to distribute alcoholic beverages to the public. Wine Tasting will be available through Woodbridge Winery.
5. Woodbridge Winery will supply tasting supplies for sale to the public, cups, prizes, entertainment, booth space, AND trophies. People's Choice award will be determined by votes included with tasting tickets for sale to the public.
6. Entrants are given a 12'x12' space to set up. All tents, tables, cook stoves, cooking supplies, ingredients, etc. are the entrant's responsibility. Electricity will not be provided.
7. The first (1<sup>st</sup>) through third (3<sup>rd</sup>) place finishers residing in California will automatically qualify for the CASI Terlingua International Chili Cook-off (TICC) Championship in Terlingua, Texas in November, 2012. In addition to the resident cooks, any non-resident cook finishing in first (1<sup>st</sup>) place will also qualify for TICC. Trophies will also be awarded for California State Champion, 1<sup>st</sup> Place, 2<sup>nd</sup> Place, 3<sup>rd</sup> Place, Best Showmanship and People's Choice.
8. Demonstrations/soliciting votes for the People's Choice Award for your chili is permitted from inside your booth ONLY. Soliciting votes is NOT permitted outside of your booth. All contestants are asked that their support team respect these rules.
9. Competition chili is blind judged on the following five criteria:
  1. AROMA - Chili should smell appetizing.
  2. CONSISTENCY - Chili should be a smooth combination of meat and gravy.
  3. RED COLOR - Chili should look appetizing.
  4. TASTE - Chili should taste good.
  5. AFTERTASTE - Chili should leave a pleasant taste after swallowing
10. The decision of the judges shall be final.
11. Entry deadline is October 13<sup>th</sup>, 2011
12. Chili will be collected for judging at 1pm, and People's Choice ballots will be collected at 2pm. Prizes will be awarded at 3:00 p.m.
13. Chili collected for CASI judging MUST be the chili prepared on the premises the day of the cook-off. Each head cook is responsible for preparing one pot of chili that he or she intends to be judged and turning in one judging cup from that pot. No more than one judging sample can be taken from any one pot.