REALTORS ASSOCIATION OF SOUTH CENTRAL WISCONSIN CHILI CHALLENGE RULES

Chili Team Responsibilities:
1. All ingredients for the recipe (water, meat, seasonings, vegetables, etc.)
2. All utensils and cookware needed (cook pots, cutting board, knives, cooking spoons, wash water, cooler, towels, pot holders, can openers, matches, etc.)
3. Source of cooking heat and fuel. There will be no electricity available for cooking, so teams will need to provide cookers, gas, propane, wood, etc.
4. A container to dispose of excess grease (unless the grease is one of the ingredients).
5. Teams may serve condiments with chili.

The Rules:
1. Only one chili recipe may be submitted per entry.
2. **All chili must be cooked on-site**, from scratch, in the open, on the day of the cook-off. For example, chili teams arriving with pre-made chili will be disqualified. “From scratch” is defined as starting with raw meat and vegetables. Commercial chili mixes are NOT PERMITTED. Teams may use chili powder, such as Cains or McCormicks, but not a ready-made mix.
3. No ingredient 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, dried peppers, pepper sauce, beverages, broth, and grinding and/or mixing of spices. All other ingredients must be chopped or prepared during the preparation period.
4. There are no restrictions on types of filler ingredients such as beans, pasta, rice, hominy, flour, corn, eggs, pecans, etc. If you think it will make your chili better, throw it in!
5. Each team must prepare a minimum of 2 gallons of chili. After submitting judged samples, teams will serve the remaining chili for People’s Choice judging.
6. Chili for judging may be submitted only in the cup provided by the cook-off officials. Only chili may be submitted in the judging cups. Do not submit extra items or condiments (onions, cheese, jalapenos, crackers) on top of the chili or in separate containers. They will be discarded.
7. Chili will be blind-judged on the following criteria:
   a. Aroma
   b. Color
   c. Texture
   d. Taste/Flavor
   e. Aftertaste or Bite.
8. Teams must clean up their cooking area after the cook-off.

WAIVER FORM

I/we, _____________________________ undersigned contestant do hereby release the Realtors Association of South Central Wisconsin office and Chili Challenge Contest Coordinator(s), from any and all responsibility of injuries that may occur on the 23rd day of October, 2010 in the 2nd Annual RACSW Chili Challenge Contest.

By signing the waiver form, I have read, or have been read, and fully understand that the Chili Challenge Coordinator(s) and its organization and/or agents authorized by the promoters to use photographs, video tapes and other record of the 2nd Annual RACSW Chili Challenge Contest including my name/or voice for any legitimate purpose.

__________________________________________  _____________________________
Participant Signature                      Date

Submit registration form to Jim Wilson by Fax at 608.310.3939 or email: jwilson@restainohomes.com