



American Legion Riders – Jersey Devil Chapter

American Legion Post 371 – Gibbsboro, NJ

Fourth Annual Chili Cook-Off

March 14th, 2015 in the Canteen

Sign-Up Sheet on JDR Board (by door) or

Contact: ALRdirector@njlegionpost371.org

Official Rules and Regulations on JDR Board (by door) & on Reverse Side

We will host our 4th Annual Chili Cook-Off on Saturday March 14th in the Canteen. Cost is \$5 per person to taste the Chili and you can participate in the People's Choice Voting.

Of course, if you dare, you can enter the Cook-Off. Prizes awarded for 1st, 2nd, and 3rd place as well as the People's Choice Award.

Last year we had twelve entrants. There was a wide variety of chili, both traditional and non-traditional, from beef to chicken, red to white, with and with-out beans. All of them were excellent.

Entrants can be members and/or guests.

The chili will be accompanied by the normal toppings and sides.

50/50 drawn after Chili Cook-Off winners announced.





Official Rules and Regulations for the Chili Cooks for the Jersey Devil Riders Chili Cook-Off

March 14th, 2015 in the Canteen

Sign-Up Sheet in JDR Board (by door)

The following rules are to be adhered to by all cook-off chair people, cooks, judges and/or assistants:

1. All ingredients must be pre-cooked & treated prior to the event – chili is to be brought “ready-to-eat” in an electric crock-pot.
2. Each contestant will be assigned a “contestant’s number”. This number is used to ensure the judges do not know whose chili they are tasting.
3. The decision of the judges is final. Judging will be based on scorecards. There will be two categories, Official Judges (2-4), and People’s Choice (all in paid attendance).
4. Chili must be delivered to the Post between 2:00 and 3:00 on March 14th, 2015. No late entrants/drop-offs will be accepted. Judging starts at 4:00.

Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste (not too hot or not too mild)
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing

There will be prizes for 1st, 2nd, and 3rd place in the Official Judges category.

There will be a prize for 1st place in the People’s Choice category.

