



Annual Walton County Masonic Chili Cookoff

Open Division Guidelines

OPEN DIVISION GUIDELINES

Cooks are allowed to make any type of chili they choose. There are no specific guidelines for what type of chili can be made, or what goes into the chili.

CHILI IS COOKED ON SITE - All Chili must be cooked on site the day of the cook-off. All chili must be prepared in the open.

CHILI COOKED FROM SCRATCH - "Scratch" is defined as starting with raw meat. No Marinating is allowed. Cooks may use any type of meat for Open Division.

ONE CHILI PER COOK - Each head cook is responsible for preparing one pot of chili 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.

COOKS SIGN NUMBERED SLIPS - Chili cooks must sign their secret ticket slips in ink with their first and last names at the times cups are issued. A cook will not be eligible to win if their ticket is unsigned when presented. Cooks must present their ticket to win.

PROTECT THE JUDGING CUP - Once cups have been issued, each cook is responsible for his or her judging cup. Cooks must not remove or tamper with the ticket on the outside of the cup. Any altered or marked cup must be replaced prior to turn-in or it will be disqualified.

FILLING CUPS - Cups must be filled to 3/4 inch from the top of the cup or to the level designated at the cooks meeting.

CHILI TURN-IN - Chili will be turned in at the time and place designated at the cooks meeting or as otherwise designated by the head judge.