



NYC Chili Cookoff
April 25, 2015
12-4 P.M.
Historic Richmond Town



Contestant Registration Guidelines

Historic Richmond Town welcomes you to our 6th Annual New York City Chili Cookoff! You will be participating in the only NYC chili cookoff sanctioned by the International Chili Society!

THE FOLLOWING INFORMATION AND FORMS MUST BE COMPLETED AND RECEIVED BY **April 1, 2015**:

- Contestant Information Form (enclosed).
- Completed Contestant Registration Form (enclosed).
- Check, money order or credit card information for the total fee.

Completed forms must be returned to:	Historic Richmond Town ATTN: Marketing & Development Office 441 Clarke Avenue Staten Island, New York 10306	or via Fax: (718)351-6057 or via e-mail: fsaulle@historichrichtown.org
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If you have any questions or concerns please contact: Frank Saulle
Marketing & Development
(718) 351-1611, ext. 245
fsaulle@historichrichtown.org

Conditions

INDEMNITY: The undersigned hereby agrees to indemnify and hold harmless the Staten Island Historical Society, D.B.A. Historic Richmond Town, and the City of New York against and from all claims, actions, liabilities, costs and expenses caused by, or arising from, any act or omission of the undersigned or the undersigned's agents and employees at the New York City Chili Cookoff held on Saturday, April 27, 2013.

RAIN DATES & REFUNDS: The New York City Chili Cookoff will be held **RAIN OR SHINE**. Refunds for any other reason will not be granted after April 10, 2013.

SPACES: Contestant space is 10' x 10' and ***contestants must supply their own tables, chairs (if desired), and pop-up tent – the tent is required.*** Chefs must come at **7:00 a.m.** Contestant area must be **SET UP** by **9:00 a.m.** and may not be removed before **5:00 p.m.**

LITTER: Contestants are responsible for keeping the area immediately around their space tidy and free of litter. **PLEASE LEAVE THE SPACE EXACTLY AS YOU FOUND IT – CLEAN AND LITTER FREE.**

SMOKING: No smoking is permitted in any part of the Historic Village.



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Categories, Entry Fees, and Prizes

Traditional Chili (Red Chili):

Entry Fee: \$35.00 (Only ICS Members are eligible to enter.)

First Place	\$750
Second Place	\$300
Third Place	\$200
Fourth Place	\$100

Chili Verde (Green Chili):

Entry Fee: \$20.00 (Only ICS Members are eligible to enter.)

First Place	\$500
Second Place	\$200
Third Place	\$100

Salsa:

Entry Fee: \$10.00 (Only ICS Members are eligible to enter.)

First Place	\$300
Second Place	\$200
Third Place	\$100

People's Choice Chili:

Entry Fee: \$30.00* (ICS Members and Non-Members are eligible to enter.)

*Fee waived for all ICS Members and Non-Members who provide 2 gallons of chili.

Winner	\$750
Second Place**	\$250

**NEW for 2015!!



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Contestant Information Form

Team Name: _____

Team Captain's Name (if different): _____ ICS Member #: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone : _____ Cell Phone: _____

E-mail: _____

Your fee includes 3 (three) team passes. Team passes are needed to access the site.

Please list the names of each team member, in addition to the Team Captain.

1. TEAM CAPTAIN NAMED ABOVE _____

2. _____

3. _____

Additional passes (\$10 per person):

PLEASE NOTE: The team passes are provided for team members working the contest spaces. Family members and friends will be asked to pay admission to enter the site. All proceeds from the New York City Chili Cookoff support the many educational programs and ongoing restoration efforts of Historic Richmond Town.

Contestant Payment Form



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Team Name: _____

Team Captain's Name (if different): _____ ICS Member #: _____

CATEGORIES & FEES (Indicate all categories you wish to enter):

- Traditional Chili (Red Chili) // ICS Members Only \$35 entry fee
- Chili Verde (Green Chili) // ICS Members Only \$20 entry fee
- Salsa // ICS Members Only \$10 entry fee
- People's Choice Chili // All Cooks Eligible \$30 entry fee*

**The entry fee for People's Choice will be waived for all ICS Members and Non-Members who provide 2 gallons of chili.*

Additional Passes (Names listed on page 3): _____ x \$10 = \$ _____

TOTAL AMOUNT DUE: \$ _____

PLEASE PRINT CLEARLY:

Credit Card Type (circle one): Visa MasterCard AmEx Discover **Credit Card Exp. Date:** _____

Credit Card Number: _____

Name on Card: _____ **Billing Zip Code:** _____

Check should be made out to **HISTORIC RICHMOND TOWN.**

*I have read and agree to the **CONDITIONS** and information included in this registration packet.*

Signature: _____ **Date:** _____

YOUR SIGNED REGISTRATION FORM AND PAYMENT MUST BE RETURNED BY APRIL 5, 2013.

FOR HISTORIC RICHMOND TOWN OFFICIAL USE ONLY

Approval Date _____ Payment Received _____ Amount _____ Space Number _____



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Contestant Regulations

1. Traditional Red Chili is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden.
2. Chili Verde is defined by the International Chili Society as any kind of meat or combination of meats, cooked with green chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden.
3. Salsa must be homemade by the contestant whose name and ICS # appear on the Contestant Application. It may be brought to the site that day or it may be prepared at the Cookoff.
4. No ingredient may be pre-cooked in any way prior to the commencement of the official cookoff. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. The ICS does not prefer one over the other. MEAT MAY NOT BE PRE-COOKED, in any manner. All other ingredients must be chopped or prepared during the preparation period.
5. You must be an ACTIVE ICS member to compete in any ICS competition including Traditional Red Chili, Chili Verde and Salsa. You must be at least 18 years old.
6. The cooking period will be a minimum of 3 hours and a maximum of 4 hours. The exact starting and ending of the cooking period is to be announced by each local sponsoring organization. Cooking during entire cooking period is at the sole discretion of the contestant.
7. A representative of the sponsoring organization shall conduct a contestant's meeting, at which time final instructions are to be given and questions answered, no later than 1 hour prior to the official starting time of the cookoff.
8. Contestants are responsible for supplying all of their own cooking utensils, etc. and should be prepared to provide a fire extinguisher and washing station, as they may be required by the sponsoring organization. The sponsors of the cookoff will provide an area for each contestant.
9. Each contestant must cook a minimum of two quarts of competition chili prepared in one pot which will be submitted for judging. Sharing or splitting Chili, Chili Verde or Salsa for judging with another contestant for the purpose of increasing the number of entries in any event will result in suspension of ICS membership for a minimum of one year. Any cookoff chairman, chief judge or scorekeeper knowingly allowing cheating in any way at their event will result in non-sanctioning of their event the following year, no exceptions.
10. People's Choice Chili is governed by the SPONSORING ORGANIZATION and cookoff chairman of each cookoff, NOT THE ICS. The chairman can require (a) 2 gallons maximum in lieu of a cash entry fee; (b) 1 gallon maximum in addition to a cash entry fee or (c) a cash fee. Non-compliance by a contestant of the chairman's requirement will result in disqualification. Discrimination by cookoff officials will result in non-sanctioning of their event the following year.



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11. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and given an official 32 oz. ICS judging cup. In order for a cook to receive the judging cup for their specific contest, they must sign the contestant list and provide their active ICS membership number. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible to deliver their cup, which must be filled to the bottom of the cup's rim, to the judging area at the official time for judging.

12. Judges will be told that they should vote for the chili, as defined by the ICS, based on the following major considerations: good chili flavor, texture of the meat, consistency, blend of spices, aroma and color.

ICS Rules & Regulations 08/10

Food Safety Instructions

As a cook in the Chili Cookoff, you are a key part to the event's success. You also carry an important responsibility when it comes to food safety. Please take the time to familiarize yourself with the following guidelines regarding food safety:

- Keep foods out of the food danger zone. Bacteria multiply most quickly in the food danger zone, which is between 40F and 140F.
- Use a meat thermometer in your pot.
- Keep your cold ingredients cold and your hot food hot. This sounds simple but is not as easy as it seems when working out of your booth or traveling great distances in your car.
- People's Choice chili can be made ahead of time and then brought to the event. Please be sure that the food is chilled as quickly as possible in order to keep the food out of that danger zone. Cooling and storing in shallow pans works the best. Deep pots and pans will not permit sufficient cooling and could create food borne illness.
- REHEAT FOODS PREPARED IN ADVANCE TO AT LEAST 165F BEFORE THEY ARE SERVED.
- Never cross contaminate! Raw and cooked foods should not share the same surfaces such as cutting boards or knives. Properly sanitize between tasks.
- When in doubt, throw it out! Don't take a chance on serving food that may not be safe.
- The best defense against food borne pathogens is to wash your hands thoroughly and frequently.

We appreciate your continued support and thank you in advance for your commitment to serving safe and wholesome foods to our chili eating public.