



PHILLY CHILI BOWL 2011 ENTRY RULES!

1. Chili can be as simple/complicated as you want, but must be prepared in advance from raw ingredients.
2. Can be vegetarian. It also can be with or without protein or beans.
3. You can bring toppings (cheese, sour cream, onions, etc) or accompaniments (cornbread, etc) but those will not be used when presented to the official judges. Bare essentials on your chili!
4. Crockpot's encouraged. Hotplates and bowl are fine too. There will be sufficient plug-in's and extension cords for the crocks. Stove space will need to be pre-arranged with the organizers.
5. **MANDATORY** Quantity: 5-6 quarts. Get that math right!
6. Participants will need to arrive at **3 PM**. Judging begins at 4 PM. Cut off time is 3 P.M.
7. Judging samples will be done by a moderator. And your dish will be kept anonymous.
8. Name your chili: This is only needed for the People's Choice Round.
8. Bring own serving utensils and tupperware for takeout.
9. Classify if entry is mild, medium, or hot.
10. Chili will be judged on the following: Appearance, Aroma, Consistency, Taste & After taste.

Judging Rounds

ROUND #1: People Choice Award

This round is for the general public to score your chili. Score cards will be distributed and collected by the moderator and tallied. This will be a separate category from the official 2nd Annual Philly Chili Bowl winning, and there will only be one People's Choice Winner.

People's Choice Award Judging Rules

1. A \$3 dollar donation is asked for spectators in order to enter into the People's Choice Award Category judging. Official judges will not be part of this judging round. Tally will be based on paid spectators only!
2. Upon entering the event, paid guests will be issued a ticket to be used in the voting process.
3. Voting period will be continual until notified. Guests must give their ballots to the organizer.
4. AWARDS – A prize shall be awarded to the winner of the People's Choice Award.

ROUND #2: 2nd Annual Philly Chili Bowl Awards

This round is solely for the official judges. Judging will be based on a score card system using the following criteria. There will be runner-up awards, but only will be named the Philly Chili Bowl winner.

2nd Annual Philly Chili Bowl Judging Rules

Appearance - Chili should look appetizing; like a chili you would want to eat

Aroma - Chili should smell good, indicating what is in store when you taste it. This will be a personal preference for the judges.

Consistency - A strong character to the chili, with a positive mouth feel. Was the chili hearty, healthy, chunky, soupy? Would I want to eat this type of chili again?

Taste - Taste, above all else is the most important factor. The taste should consist of the combination of the protein, spices, etc. with no particular ingredient being dominant.

Aftertaste/Finish - The aftertaste or "finish" is the heat created by the various types of spices and or peppers. It is considered the taste and flavor driven after the chili is consumed.

Questions? Contact Amy Rivera: amyryllis@gmail.com or 215-669-9663