

GIMLI *Ice* festival

CHILI COOK-OFF

Featuring Some of the Best Chili in the Interlake!



**Sunday - March 8th
11:30 am - 2:30 pm**

Contest Location:

94 - 1st Avenue, Gimli

New Iceland Heritage Museum

In Lady of the Lake

First Place Winner!	\$175 + Award Medal
Second Place	\$50 + Award Medal
Third Place	\$25 + Award Medal

\$5 Entry Fee *Maximum 20 Entries in Contest!*

*Only One Entry Per Contestant *Contest Rules Apply
*Entries must be submitted by 11:30 am *Judging will commence by 12:00 pm
Entries will be scored on ... *Aroma *Colour *Consistence *Taste *Aftertaste

Contest Entry Sampling

***\$2 per sample or \$1 with
Festival Pass as supplies last***

*Sampling of contest entries
only available after winners
are announced*



**Rotary Club of Gimli
Chili Cook-Off Sponsor**

See Contest Rules At:

www.gimliicefestival.com

*For More Info & to Pre-register
Email: signeholstein@gmail.com*

*Or Call: Signe
204-642-8705 or 204-651-3239*

Gimli Ice Festival Chili Cook-Off Contest Rules

1. Chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients.
2. The contest entry fee is \$10.00 and each contestant can only enter one batch of chili. Contestants must prepare a minimum of 8 cups of chili with their entry. There will be a 1st, 2nd, and 3rd place cash prize, plus ribbons.
3. All ingredients must be pre-cooked & treated prior to the event – chili is to be brought “ready-to-eat”.
4. Contestants are responsible for supplying all of their own utensils & products relating to their chili submission. Spoons and cups for use in serving chili to the general public will be provided. Crackers will also be provided.
5. Each contestant must provide their competition chili in a crock pot warming vessel which will be submitted for judging. Chili will be sold for public consumption after judging for \$1.00 per sampling and proceeds will go to the Gimli Ice Festival.
6. Each contestant chili will be assigned a number.
7. The decision of the judges is final. Judging will be based on score cards which are numbered and rated by the judges only.
8. Each contestant is responsible for pickup and removal of their own items. No items shall be allowed to remain after the close of the Chili Cook-Off Contest.

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 five characteristics:

1. **Aroma:** The texture of the meat shall not be tough or mushy
2. **Colour:** The submitted chili should look appetizing
3. **Consistency:** Chili should be a smooth combination of meat and gravy not too thin or too thick
4. **Taste:** Blending of the spices and how well they have permeated the meat
5. **Aftertaste:** Intensity of the taste which is perceived immediately after the chili is consumed.