

# Chagrin Valley Jaycees Chili Brew Off Chili Entry Application

## Saturday February 3<sup>rd</sup>, 2024

**Event Time:** 5:00pm - 9:00pm  
**Setup Time:** 1:00pm - 3:30pm  
**Judging Starts:** 4:30pm  
**Location:** Lowe's Greenhouse  
 16540 Chillicothe Rd  
 Chagrin Falls, OH 44023



<b>Affiliation / Organization:</b>		<b>Single Chili Entry Fee:</b>	<b>\$</b>
<b>Contact Name:</b>		<b>Additional Chili Entry Fee \$25:</b>	<b>\$</b>
<b>Phone Number:</b>		<b>Additional Donation:</b>	<b>\$</b>
<b>Email:</b>		<b>TOTAL DUE:</b>	<b>\$</b>

<b>Send completed form:</b>		<b>For additional information or questions please text or email:</b>
Email (preferred):	<a href="mailto:events@cvjc.org">events@cvjc.org</a>	Ryan Caruso 724.331.4771 (PLEASE TEXT ONLY) <a href="mailto:events@cvjc.org">events@cvjc.org</a>
Snail Mail:	Chagrin Valley Jaycees P.O. Box 55 Chagrin Falls, OH 44022	We will bill you (via email) upon receipt of application. Online payment preferred. <b>ALL PAYMENTS MUST BE RECEIVED PRIOR TO EVENT</b>



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## Everything you need to know about the event:

There will be limited space and a maximum of 25 tables are available at this year's event. Reservations will be made on an entry submission basis. Register by email this entry form to [events@cvjc.org](mailto:events@cvjc.org) as soon as possible to guarantee a position at this year's event.

### What is provided:

- 2 participant wristbands per entry; this allows all chili brew off participants to sample other chilis and beverages for no additional charge
- Tables with table clothes
- Chili bowls
- Spoons
- Napkins and/or paper towels
- Butane burners will be provided to keep your chili warm during the event
- **PLEASE NO ELECTRIC** Roasters, Crock Pots, Burners, etc.

### What to bring:

- Table banner
- Advertisements: pamphlets, information sheets, menus, business cards, swag, etc.
- Toppings to dress your chili: cheese, chips, sour cream, etc.
- Ladles and stirrers
- Chili pot

### Chili requirements for the event:

- Quantity: 15-25 quarts of chili
- Any and every ingredient can be utilized in your chili
- All chili must be heated to 165°F prior to serving by 4:30p for judging
- Additional items to compliment your chili are allowed and encouraged

The chili will be judged in three categories:

- **Restaurant Group**
- **Service Group**
- **Amateur Group**

**Awards** will be given to the winners of each category along with the "People's Choice Award"

### Judging Criteria:

The following information will be given to the judges for officiating:

Judging is to be based on **Home Style Chili** criteria and look for the following: Meat or combination of meats, cooked with red or green chili peppers, various spices and other ingredients such as, beans, peppers, onions, herbs, and spices, with a perfect blend of flavors and no one particular ingredient being dominant to the point it becomes something other than chili... Spicy Beef Soup, Pepper Stew, Beef Brisket, or Chili Powder Surprises probably will not win.

Officiating will be based on each chili's own merit; DO NOT compare chili to chili. Judges will NOT talk to each other about the chilis and WILL use a new spoon for each chili.

Chilis will be delivered to the officiating area via a member of the chili chairmen committee and will be randomized numerically in efforts to prevent biased.

This year's chilis will be graded on 5 major criteria: **Aroma, Color, Consistency, Taste, and After-Taste.**



## The 5 Criteria:

- Color:** Chili should appear appetizing and pique your curiosity and cause you to impatiently want to taste it as quickly as possible. A red chili should have a rich reddish-brown color over-all and a verde (green) chili should, of course, have a green color; neither should have a grey hue.
- Aroma:** Chili should smell good and give an indication of what's in store when you taste it. Does it caress, arouse, abandon, or attack your senses? "Wheew that's gonna hurt!" or "Ohhhh my... please float through my nose again".
- Consistency:** Chili should have a good ratio of sauce to meat. It should not be dry, watery, grainy, lumpy, or greasy. Typical rule of thumb is, "Does the chili pile on the spoon or does it run over the side with just a little bit of sauce dripping off as I slowly tilt the spoon?" or "There should be enough juice/sauce to soak into crackers if desired."
- Taste:** Above all else, this is the most important factor. The taste should consist of the combination of the meat, peppers, and spices, with a perfect blend of flavors and NO one single ingredient being dominant as stated above. While a brisket would be delicious, it would NOT qualify as a chili based on the above criteria and most likely would not win.
- After-Taste:** The after-taste, or bite, is the combination of heat and flavor from the selected peppers and spices that lingers in the mouth after the chili has been eaten. IMPORTANT NOTE: "Survival contest chili" (AKA 5-Alarm Chili) will lose valuable points as it is not pleasurable to taste let alone make a meal out of it. The heat and full-bodied flavor of a good chili can be accomplished by a talented chef. If the creation of the chili is incorrectly processed, then the Scoville Heat index can destroy the entire pot of chili to the point that it cannot be rescued. The oils found in peppers can be softened or neutralized in accordance with the individual taste and the pure pepper flavor "The Flavor of Heat" can caress the senses without numbing the taste buds. A good chili will deliver the flavor of heat without any pain or "taste bud paralysis". We judge food on what we personally believe a common/random person would most likely enjoy.

### Judges will also be looking for Pros and Cons:

- Salt: Not too salty, but the right amount to enhance the savory notes and balance sweetness and other flavors.
- Flavor:
  - Do you want to savor it?
  - Is it bland and boring?
  - Overwhelming ingredient (aka the beef brisket or seafood surprise)
- Consistency:
  - Is it too runny or is there clear liquid (or fat) pooling on top?
  - Too dry; not enough liquid that none will drip off the spoon
- Spicy:
  - Not enough chili flavor (again, is it bland and boring?)
  - Too much heat (bring on the pain of Hades, numbs the taste buds, or a choking hazard)

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