

First Annual Arts on the Allegheny Chili Cook-Off, Kittanning Riverfront Park, Saturday, August 20, 2011

1. Contestants must provide their own cooking apparatus to keep chili warm. Electricity will be available.
2. Chili is to consist of any kind of meat, beans, vegetables or combinations thereof.
3. All cooking should be done in a sanitary manner. Conditions are subject to inspection by Chief Judge.
4. Chili must be pre-cooked, and ready to eat.
5. Contestants are responsible for supplying their own utensils and maintaining proper serving temperature. Spoons and cups will be provided for judges.
6. No garnish is allowed. (Cheese, sour cream etc.)
7. Each contestant will be assigned a number and be given a 32 oz. container for turn-in. Contestants should verify that the number on the bottom of their container is the same as their assigned Contestant number.
8. Judges will base their scores on the following considerations: flavor, texture, consistency, aroma, color, and aftertaste.
9. Contestants are responsible for policing and cleaning their area at the end of judging.
10. Contestants can enter the "People's Choice" contest by providing samples of their chili to spectators. Each taster will be given one ticket to vote for their favorite. Cups and spoons for tasters will be provided.
11. Judging will take place at 5:00 PM at the North Gazebo in Riverfront Park. Entrants should arrive no later than 4:30 PM.
12. The winners will be announced at 7 PM at the start of the *Confederate Railroad Concert*.
13. Prizes *include, but are not limited to*, bragging rights until the 2012 Chili Cook Off.
14. Direct questions to artsontheallegheny@gmail.com