



Welcome To The Cook-off!

Thank you for participating in the Seventh Annual MFA Oil Rootin'- Tootin' Chili Cookoff presented by MBS Textbook Exchange! Every year this event continues to grow and provides a tremendous amount of support and awareness for the Boys & Girls Club of Columbia. It raised \$65,000 in 2011 and we want to beat that in 2012.

If you haven't been to our previous events you are in for a great time. Teams can begin setting up and cooking as early as 9 am the morning of the cook-off. Doors open to the public at 4p.m. and people are given a small cup and a spoon and encouraged to sample each team's special chili recipe and eat as much as they want. All the while listening to great live music.

About The Club

The Columbia Boys & Girls Club opened in 1997 and has experienced tremendous growth since then. The Club serves an average of 150 at risk kids daily after-school at its Fay Street Unit and Teen Center next to Hickman High, with a waiting list for new members. It has just broke ground on what is going to be a new and bigger Club where the Teen Center is now. This will let us consolidate both facilities into one and provide a much better place for kids.

The Boys and Girls Club is a professional, full time youth development organization that offers kids a safe and encouraging environment to develop character, life and leadership skills, and self-respect. Members do not just "hang" out and play games. They are involved in diverse programs that do everything from homework tutoring to organizing their own community service projects. See the enclosed brochure for more information.

Lets Get Cookin'!

We're only a few weeks away from the cook-off. Get your recipe fine-tuned and start raising money to win the Biggest Bowl Award. Enclosed you will find several items with which you should become familiar including the contest rules. (Please note these look harder than they really are. We will go through them at the team meeting.)

Thanks again for your participation and help in supporting the Boys & Girls Club!

Jeff Jones
Event Chair

Valorie Livingston
Chief Professional Officer
Boys & Girls Club of the Columbia Area



Fundraising Tips

Biggest Bowl Award: While this event is a contest for the best chili recipe, *our primary objective is to raise money for the Boys and Girls Club and we ask for your help in this endeavor.*

The Biggest Bowl Award is given to the top three (3) teams collecting the largest dollar amount for their "fish bowl" or donation jar on their table. We encourage you to be creative and start thinking about ways to collect donations to put toward your Biggest Bowl Award. Some teams collect donations at their booth like from games, novelty items (Mardis Gras beads, key rings, temporary tattoos) hot dogs, chips, at the cook-off. Event tickets sold by the team will also count toward your total.

Teams may begin fundraising prior to the Chili Cook-Off. Ask your friends, family, and coworkers to sponsor your team by making a donation. Teams will also be able to sell event tickets and count those funds toward their votes! Tickets will be given out at the team meeting.

>> Sell Tickets: Teams may sell tickets to the event and count it towards their Biggest Bowl Award. Tickets at \$10 in advance and if you need more contact Valorie Livingston at 573-823-1157.

NEW!! Sell Tickets Online as an Affiliate through Eventbrite.com. Register your team at <http://www.eventbrite.com/affiliate-register?eid=2220481520&affid=10842543> (This link will be posted on our Facebook page to make it easier to use.)

NOTE: The \$10 referral fee is not paid to the team but is credited to your Biggest Bowl Award total.

>> Ask friends, family, coworkers, and neighbors if they would like tickets or make a donation to this fun event.

>> Use email or sites like Facebook to promote it and your team. Send messages to friends letting them know you have a team entered and they can help you to win by buying tickets through you or making a donation. Send an invitation to the Facebook event already setup.

-Official Facebook Page: <http://www.facebook.com/rtchilicookoff>

-Website: www.rtchilicookoff.com

>> Hold a chili cook-off or chili day at your work. Have everyone pay a \$5 to eat.

>> Sell items at your booth. Hot dogs, chips, beads, etc.

>> Have a raffle!



Health Code Requirements For Preparing Chili

The following is a list of rules and regulations approved by the Columbia Health Department concerning the Chili Cook-Off. These rules will be strictly enforced by a representative of the Columbia Health Department.

SPECIAL NOTICE FOR ALL BOOTH PARTICIPANTS...

ALL Chili Booth Participants are REQUIRED to keep ALL hair restrained. This can be done with a hair net, pony tail braid, ball cap, etc... No hair can be out of the restraint.

1. The Health Department requires and enforces the fact that all meat and ingredients to be in its' original packaging, and MUST BE STAMPED "USDA Inspected". No wild game (including venison), home-canned or home prepared items are allowed. This will be checked and strictly enforced the day of event.

2. All food is required to be delivered to the booth site pre-packaged. Coolers with ice will be needed to store meat and other refrigerated ingredients, the holding temperature in the ice coolers needs to be at 41 degrees (f) or below. Food must not be stored in direct contact with or submerged in the ice. POTENTIALLY HAZARDOUS FOODS (all meats, sauces, etc) must reach an internal temperature of 165 degrees (f). This food handling practice is necessary because the risk of food borne illness occurs when potentially hazardous food is held in a temperature danger zone between 41 degrees and 140 degrees (f). After the chili is fully cooked it must be held at 140 degrees (f) to be served, be sure to keep your chili hot.

3. Bring 3 separate containers for a dish washing station. One to hold soapy water, one to hold bleach water for sanitizing cooking utensils and cleaning rags, AND a 3rd container for holding rinse water. This will be where you wash all your utensils, and cooking equipment.

4. Bring a 2 gallon minimum water cooler with a spigot to dispense clean WARM water as needed for hand washing. (**Warm water will be provided on-site to teams.**)

Place all hand washing equipment (cooler, catch basin, soap & paper towels) in your booth area so that it is easily accessible to all team members. Restroom sinks are not an acceptable substitute for the hand-wash station in the booth area. Upon returning to the booth, all team members are required to wash their hands at the hand washing station inside the booth area.

You will need a small container/catch basin to catch the dirty water from washing your hands while you cook and serve.



Sample coolers for water from Igloo and Rubbermaid. Holds 5 gallons and available at retail stores (Target, Wal-Mart) for approx. \$40.

5. Pre-packaged condiments or crackers may be offered at the front table.
6. Food items not stored in coolers must be stored up off the floor.
7. Prepare and serve chili from a back table, away from the public. A sneeze guard must be provided if you prepare or serve from a front table. No open food such as crackers, condiments, or napkins, spoons, etc. can be set on the front table unless they are pre-packaged. Any toppings or uncooked additions to the Chili (ie: cheese, onion, etc...), **MUST** be done with gloved hands or with proper utensils by a team member when being prepared or served.
8. No taste testing during preparation of chili **with food preparation utensils** is permitted.
9. Galvanized and chipped enamelware containers shall not be used for food storage or preparation.
10. Absolutely no uncovered food will be permitted on the front table of the booth. All food must be prepared at the back table.
11. Containers holding the chili **MUST** remain covered except when serving. Your booth must have a designated **SERVER** to keep the chili covered.
12. Tobacco use is prohibited in any food preparation or service area.



Contest Rules & Information

AWARDS

Grand Champion Chili Award: 1st, 2nd, & 3rd place winners. Trophy is awarded to the top three teams for the best over-all chili from all finalists, according to the judges.

Supreme Chili Award: 1st, 2nd, & 3rd place trophies will be awarded to the top three teams from each preliminary chili group for best chili, according to the judges.

People's Choice Award: 1st, 2nd, & 3rd place winners. Each event patron will be given 5 vote tickets/tokens to vote on the chili they like most. They can spread out their votes for their favorite tasting chili or they can award them all to one team. The team with the most vote tickets will win.

Biggest Bowl Award: 1st, 2nd, & 3rd place. While this event is a contest for the best chili recipe, our primary objective is to raise money for the Boys and Girls Club and we ask for your help in this endeavor.

The Biggest Bowl Award is given to the top three (3) teams collecting the largest dollar amount for their "fishbowl" or donation jar on their table.

Teams may begin fundraising prior to the Chili Cook-Off. Ask your friends, family, and coworkers to sponsor your team by making a donation. Teams will also be able to sell event tickets and count those funds toward their votes! Tickets will be given out at the team meeting.

Best Booth Award: 1st, 2nd, & 3rd place. Trophy is awarded to the top three teams with the best theme, booth design, and decoration, according to the judges.

Best Costume Award: 1st, 2nd, & 3rd place. Trophy is awarded to the top three teams for the unique and appropriate way costumes support the theme of the booth, according to the judges.

Showmanship Award: 1st, 2nd, & 3rd place. Trophy is awarded to the top three teams for overall presentation of theme, demonstrations, performances, etc

Rookie Award: We're excited when first timers join us, and will present the Rookie Award to one first year team based on their overall participation including Booth, Costume, Showmanship, Biggest Bowl, and chili judging and people's choice.

Best Non-Traditional Chili Award: Explore your creativity; white chili, vegetarian, etc., we're relaxing the rules and letting you dazzle us with your talents.

BOOTH PROVISIONS

Your booth area will be approximately 8ft. x 10 ft. A table will be provided for serving your chili to the public as well as an additional table for cooking. The tables are approximately 6 ft. long. You will need to bring your own tablecloths. Plastic spoons and small bowls will be provided at the door for the public to sample your chili. A pipe & drape backdrop will hang behind your booth area. Up to eight cook passes will be given out at the team meeting on Jan. 26th to the

booth/team. The cook passes are for booth members only. Please bring a fish bowl or donation box to collect contributions/donations from the general public. (NOTE: ALL Proceeds from the fish bowl count toward your Biggest Bowl proceeds.)

RULES

1. No ingredients may be pre-cooked or treated in any way prior to the Chili Cook-Off.
2. Each team is requested to prepare a minimum of six (6) gallons of Chili but recommend seven (7) gallons. Sixteen ounces of chili will be required for judging purposes and the general public will be sampling your chili throughout the event.
3. Chili for judging will be allowed to contain beans but, no extra toppings. Chili samples served to the public may contain beans and any additional toppings on the side such as cheese, onions, etc. All condiments must be in individual pre-packaged containers. Additional toppings such as cheese, onions, etc. must be served by a team member with gloved hands or appropriate utensils, per the health department guidelines. All decisions by the judges are final.
4. Chili for the Cook-Off is defined as any kind of meat or combination of meats (USDA Approved), ie: beef, pork, chicken, seafood, etc.(absolutely no wild meat, including venison will be permitted) cooked with chili pepper seasonings or spices and other assorted ingredients.
5. The Health Department requires all meat and/or seafood, and ingredients to be in it's original packaging, stamped "USDA Inspected". No wild game (including venison), home-canned or home-prepared items will be allowed. This will be checked and strictly enforced by the Food Safety Officer. Once your team is inspected and approved it may begin chili preparation.
6. The number of members per team shall not exceed eight (8) people including the head cook. Regardless of the number of booth spaces, each team is limited to 8 cooks per team.
7. Beer or alcohol can only be brought into the facility by teams FOR COOKING ONLY.
8. COOKING BY FLAME IS PROHIBITED.

EQUIPMENT / ITEMS NEEDED

1. Cooking Equipment - Bring whatever you will need to prepare your six gallons or more of chili. Electrical outlets will be provided. (110 outlets will be available.) **A one ounce ladle for serving is strongly recommended.** Anything larger will cause you to run out early. Don't forget spoons, knives, etc. Please note: No galvanized or chipped enamelware cooking equipment is permitted by order of the Health Department. **COOKING BY FLAME IS PROHIBITED**
2. Each booth will be provided, automatically, with two (2) 110 power outlets, with an average of 2000 watts per cord. Please note: the average size household electric skillet is approximately 1000 watts. A power strip does not increase the power load nor allowed... please plan accordingly.
3. Electric crock pot, hot plate, etc... and heavy 3-prong extension cords. (25 ft.maximum). (Powerstrips or 2-prong cords are not allowed.)
4. All ingredients for cooking your chili. (See Rules #5 for details regarding meat.)
5. Coolers with ice to store meat and other refrigerated ingredients.
6. Small bottle of bleach. Only 100ppm of bleach water is needed (approx. 1 capful per gallon).
7. Two gallon min. water cooler with a spigot to dispense clean water as needed for hand

washing along with a container to catch dirty water. Place hand washing equipment for easy accessibility in your booth area. Restroom sinks are not an acceptable substitute for the hand-wash station in the booth. All team members must wash their hands at the hand washing station inside the booth area upon returning to the booth.



Sample coolers for water from Igloo and Rubbermaid. Holds 5 gallons and available at retail stores.

9. **Updated:** Three (3) containers for dish washing station; one for soapy water, one for bleach water for sanitizing utensils and rags, and one for rinse water.
10. Hand Soap and Paper Towels.
11. Folding chairs for your team members are provided if you like.
12. Bring your own materials for booth decoration – banners, signs, costumes, props, tablecloths, etc.
13. Drop cloths for the floor of your booth to catch any spills or leaks to make clean up easier.

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Rootin'-Tootin' Chili Cookoff Judging Instructions 2012

Chili Judging

Fine chili should look good, smell good and taste good! Accordingly, each cup of chili is to be judged on five (5) categories to arrive at one whole number. Each of the five categories will be given a score on a scale from zero (lowest) to 10 (highest).

Judging Criteria:

- a) **Color** - Chili should look appetizing, reddish brown is generally accepted as good.
- b) **Aroma** - Chili should smell good. This also indicates what is in store when you taste it.
- c) **Consistency** - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.
- d) **Taste** - Taste, above all else is the most important factor. The taste should consist of the combination of the meat, spices, etc. with no particular ingredient being dominate.
- e) **Aftertaste** - The aftertaste or bite is the heat created by the various types of spices and or peppers.

Non-Traditional Chili Award: This new category will be judged separately for those who enter. It will use the same five categories with a few minor adjustments. 1) Color becomes "Appearance" and is not tied to a particular color. 2) Consistency does not require meat.

- **Team Judge Orientation 2:30 pm:** Each team must furnish one judge to for the preliminary round. At 2:30 pm the team judge should report to the chili judging area (Parliament Room III) for a 20 minute orientation regarding the judging procedures.

You will be given a cup at the orientation to submit 16oz of chili for judging. Each cup will have a covered number on it. This is the only container that will be accepted. You will be given a claim check for that matching that number when you turn in entry. You will need to present your claim ticket if your cup number is announced as a winner.

- **Preliminary Judging:** Your Team Judge must bring your entry in the cup with the lid attached at the time designated on your cup. The judges will be divided into groups to judge 7-10 entries. (You will not be judging your own cup.) Each group's top 3 chili entries will go on the final round.

- **Final Judging:** The winners of the preliminary round will go to the final round to be judged by a group of community judges.

Votes will be tabulated and winners will be called at the end of the night (approximately 6:45pm). Note: you must have your claim check to claim your award.

Rootin'-Tootin' Chili Cookoff Judging Instructions 2012

BOOTH JUDGING GUIDELINES

Each judge will award 1 to 5 points in each of the categories:

- » Booth: design, theme, banner/signs, logo, setting/decorations
- » Costumes: creative, colorful, unique and appropriate to theme
- » Showmanship: enthusiasm shown by all team members, performances, and special effects.

Points will be totaled and then ranked in each of the award categories to determine the first, second and third place winners in each of the categories.

BEST BOOTH AWARD

The overall setting and decorations of the booth should be colorful, eye catching and should carry off the theme. The theme should be obvious throughout the whole booth. Banners or signs should include the team name and theme should be eye catching. Designs or graphics appropriate to the theme should be displayed on the banner and perhaps elsewhere in the booth and/or on the costumes.

BEST COSTUME AWARD

The costumes should be creative, colorful, unique and appropriate to the overall theme. The more team members who are in costume, the better the score will be.

SHOWMANSHIP AWARD

The teams' (all members) enthusiasm must be present and sustained throughout the day. Performances and special effects is the criteria where teams can be especially creative. This would be something that the team does or has that would not be ordinary and expected – something that really makes the booth stand apart from the rest in the minds of the judges.

SCORING

- “0” - Characteristic was not in evidence.
- “1” - Minimally present; hardly noticeable
- “2” - Present, but not impressive
- “3” - Average by comparison to others
- “4” - Above average
- “5” - Much better than most — exemplary