The Great Apollo Chili and Soup Cook-Off

Saturday, October 8, 2016 - 5:30 – 7:30 PM

Information and Cooking Rules

The Apollo Area Events Committee are sponsoring a soup and chili-cook off at the Apollo Hose Company #3 to help raise funds for all our annual events.

Please join us in this fun and interactive way to showcase the area’s best soup and chili-loving chefs, while bringing people together for a great time and great cause! All proceeds benefit community events held by the AAEC.

**No age limit**  
Cooks of any age can enter! Cooks 15 years of age and under must be accompanied by an adult.

**Cost**   
Entry Fee: $15.00 (includes taster’s fee)   
Taster’s Fee: $10.00 (5 years and under free)   
Includes a tasting sample of each soup and chili (while supplies last), cornbread, rolls, chips and Salsa and a drink.

**How it Works**  
Entering your soup or chili is easy! Complete the registration form and return, along with your payment, to the AAEC 252 S. Liberty Street, Blairsville, PA 15717.

Want to enter more than one soup or chili? No problem, just complete a registration form and pay an additional registration fee for each soup or chili that you enter. All registrations must be received by October 1, 2016.

You can have up to two people help you. (If they also want to be tasters, they will need to register and pay as tasters.)

Please arrive between 4:00 and 5:00 PM to start setting up.

**What we provide**  
Each cook will be provided a station for his or her soup or chili, including table space, chairs, tasting cups, tasting spoons, napkins, power source, and basic signage. Six-Foot Tables will be set up and may be shared by more than on contestant, depending on the number of entries. Table space will be approximately 3x2 ft.

You are encouraged to provide decorations for your station. The Peoples’ Choice award is influenced by your showmanship, decoration and attitude, PLUS the flavor of your soup or chili Having a unique soup or chili name, festive table and showmanship can draw people to your table for tasting – the best stations tend to get the most votes. Have fun, and be sure to invite your family and friends to participate!

**What to Bring**  
Bring your prepared soup or chili in a slow cooker or warmer, a ladle or two for serving, an extension cord and decorations for your space.

**How Much to Make**  
You’ll want to prepare for approximately 100 tasters, so it would be prudent to make at least 6 quarts of soup or chili (tasters will be sampling small amounts of each soup of chili).

You will also need to provide a sample of your soup or chili for judging.

**Prices**  
Prizes will be awarded for Judge’s Favorite Soup, Judge’s Favorite Chili, People’s Choice and Showmanship. Showmanship is based on your theme, table set up, action and audience appeal.

**Judging**  
*Chili Category*  
Chili must be prepared from ingredients assembled by the cooks; no mixes (see cooking rules). The top chili chosen by a panel of judges, will win the Judge’s Favorite Chili Award.

*Soup Category*  
Soup must be prepared from ingredients assembled by the cooks; no mixes (see cooking rules). Soup may be made with any recipe. To top soup chosen by a panel of judges, will win the Judge’s Favorite Soup award.

Judges will score the entries based on the following major considerations:

* Flavor
* Consistency
* Blend of spices
* Color
* Aroma

Each contestant will be assigned a contestant’s number and be given an official judging cup. Each contestant should verify that the number on their cups is the same as their assigned contestant number.

A cook-off committee member will visit your station to collect a sample of your soup or chili and deliver it to the judging area during the official times of judging.

**Voting**  
One lucky cook will be chosen for the “People’s Choice” award by the tasters. Votes are 4 for a $1, there is no limit on the number of votes that one person may cast. Cooks and their team members may not vote. Votes will be turned into the sponsors, votes will be counted and the winner will be announced at the end of the event.

**Definitions**

* Chili is defined as any combination of ingredients cooked with red and/or green chili peppers, various spices and other ingredients. It may or may not include meat. Beans, pasta, rice, etc. are approved ingredients.
* Soup is defined as any combination of ingredients and various spices cooked in water, stock, milk or some other liquid.

**Cooking Rules**:

* All soup and chili must be made from scratch; beginning with raw meats (if using meats), vegetables and spices.
* The use of chili or soup mixes in not permitted.
* The use of canned or bottled tomato products, pepper sauce, and/or garlic is permitted.
* The use of boxed or canned stock and bases is permitted.
* A complete list of ingredients for each entry must be presented when you check in. However, we don’t need your recipe.
* Bring your finished soup or chili ready to heat and serve in a slow cooker or warmer.
* A sample of your soup or chili will be obtained for judging.
* A minimum of 6 quarts of soup or chili must be prepared for distribution to the public.
* The soup or chili submitted for judging should be the same soup or chili served to the public or your team may be disqualified.

**For questions you may call Debbie Schrecengost at 724-594-3282  
or Brandy Martin at 724-840-8468.**