

RULES FOR TOLBERT CHILI COMPETITION as of February 1, 2024

PAPERWORK – PROCEDURAL RULES – See section VI. of rules for OTICCC specific rules.

1. The Head cook or designee must register (name, address and e-mail or phone #) at Cookoff Headquarters to enter the chili competition (only one cup may be submitted per registered cook.)
2. The Head cook or designee will draw their judging cup and initial for receipt at Registration, Head Cooks Meeting or as determined by Cookoff. Remove the numbered ticket from the cup, print your name on the back and put in a safe place. Winners will be announced by this number and the matching ticket must be presented to claim the award.
3. Cooks must not "mark" the cup in any way. If a cup is marked or damaged, a replacement can be obtained from Headquarters by turning in the damaged cup and both matching numbered tickets.
4. If a ticket is lost prior to turn-in time, a replacement may be obtained from the Referee by turning in the original cup and ticket that the Referee will destroy.
5. If a Cook must leave before announcements, they should give their ticket and address information to the Referee. A winning cook must arrange to have their trophy delivered.
6. Cooks must be at least 18 years old to enter a cookoff.

B. RULES FOR PREPARING CHILI

1. Chili must be cooked on site the day of the cookoff from scratch. "Scratch" means starting with raw meat and spices. Commercial chili powder is permissible, but complete commercial chili mixes (such as Wick Fowler 2-Alarm Chili Mix) are NOT permitted.
2. Chili must be prepared out in the open in as sanitary a manner as possible.
3. No beans, pasta, rice, whole peppers, large pieces of vegetables, inedible objects, etc. are allowed.
4. The Head Cook must prepare the chili to be judged.

C. TURNING IN CHILI RULES

1. No more than one judging sample may be taken from any one pot of chili.
2. At turn-in time, fill your cup as designated at the Cooks Meeting (or fill to within one inch of the top of the cup) and take it to the Cookoff Headquarters. Late cups will not be accepted.
3. Your chili will be judged on AROMA, CONSISTENCY, RED COLOR, TASTE and AFTERTASTE.

OTHER INFORMATION:

The First place Chili winner at a sanctioned Cookoff is automatically qualified for the Original Terlingua Championship Chili Cookoff that is held the first Saturday in Nov. in Terlingua, Texas.

Texas Cooks will also qualify by winning 9 chili points during the Chili Year (Oct. 1 thru Sept. 30). The point system is: 1st = 5, 2nd = 4, 3rd = 3, and 4th thru 10th = 2 points. At the OTICCC Championship a Very Last Chance Cookoff is held and the top 10 qualify for the Championship. See the rules for other ways to qualify and how many points are required per state.

A full copy of Tolbert rules can be found on their website <https://Abowlofred.com/resources> in the Resources section listed as Official Rules.