



Downtown Toms River
53 Main Street
Toms River, NJ 08753



February 2017

Dear Cook-off Contestant:

On behalf of Downtown Toms River, we invite you to participate in the **28th Annual NJ State Chili and Salsa Cook-off**. This year's exciting event takes place on Saturday, May 20, 2017 from 11:00 AM – 5:00 PM...*RAIN OR SHINE!* This state level competition is sanctioned by the **International Chili Society (ICS)**.

First place ICS Red Chili, Chili Verde, and Salsa winners automatically qualify to compete in the 2017 World's Championship Chili Cook-off. This year the Chief Judge will be Dave Lornez. The Chief Score Keeper is MaryEllen Weber.

Enclosed please find the ICS application and Hold Harmless Agreement to be completed for both the ICS contests and the People's Choice Chili and Salsa contests. Also enclosed are the rules and fee listing. **If you compete in an ICS category, 1 gallon of chili or salsa is part of your ICS entry fee. 1 gallon is required.**

Please note: This year the Ocean County Board of Health will be enforcing their food safety requirements. Chili must be made on site **or** in a licensed commercial kitchen. Please refer to the enclosed letter for details.

You can register for the Cook-off conveniently and securely online at www.Chili-NJ.com with PayPal or by check. If paying by check, please make your check payable to **Toms River Business Development Corp.** and mail it along with your application to **53 Main Street, Toms River, NJ**. Proceeds will benefit the preservation of the cultural, historic, tourist and civic interests of Downtown Toms River.

The Cook-off schedule is as follows:

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| ▪ 7:00 Cooks' arrival – enter Washington St. via Hooper Ave. | ▪ 12:00 People's Choice Chili/Salsa tasting
Start stoves for Red Chili |
| ▪ 8:00 Complimentary breakfast begins in building behind Judging Tent. | ▪ 12:30 Turn in ICS Salsa for judging |
| ▪ 9:00 Cooks' mandatory meeting | ▪ 1:30 Turn in ICS Chili Verde for judging |
| ▪ 9:30 Cooks prep for ICS Salsa, Chili Verde and Red Chili | ▪ 3:00 Turn In ICS Red Chili for judging |
| ▪ 10:30 Start stoves for ICS Chili Verde | ▪ 4:00 Turn in People's Choice Ballots
People's Choice & Salsa Tasting ends |
| ▪ 11:00 FESTIVAL OPENS TO PUBLIC
<i>2015 Winners Ride of Fame</i> | ▪ 4:30 Awards Announced |

Please visit www.Chili-Nj.com, or contact me by email at kdippolito@downtownomsriver.com or call 732-341-8738 for further Cook-off details.

We look forward to your participation in the [28th Annual NJ State Chili and Salsa Cook-off!](#)

Sincerely,
Kim Dippolito, Marketing Director



Ocean County Board of Health's
Food Safety Requirements for Contestants

1. Proof of food sources required:
 - a. Receipts for food purchased ready to cook at event.
 - b. Copy of commissary inspection/permission to use commissary(for any food prepared off site).

*No foods made, sorted, prepared or cooked at home will be allowed.
2. Protect all foods from contamination (i.e., dust, flies, consumer access, change ice frequently, probe style thermometers)
3. Personal hygiene
 - a. No bare hand contact; barrier between hand and food required; use of gloves.
 - b. Utensils encouraged.
 - c. Effective hair restraints; use of clips/tie backs/bands encouraged.
 - d. No smoking allowed in booths.
 - e. Deli tissue required with frequent hand washing.
4. Cold Hold Temperatures:
 - a. Temperatures in coolers need to be <41F maximum (with thermometers)
5. Hot Food Temperatures:
 - a. Foods need to be kept at 135F minimum or better; probe style thermometer required.
6. 3 Bay sink or bucket series(Wash, rinse & Sanitize), then air-dry(change water regularly)
7. Hand wash stations, i.e., urns or coolers with spouts, must be posted with hand wash sign provided with pump style soap & paper towels; provide catch bucket below water container;
8. Stored food and clean kitchenware must be kept 6" above the ground, covered where needed to protect against insects and weather conditions. Utensils stored in clean containers with handles extending upward.
9. Waste water cannot be discharged onto the ground.
10. Contain trash and dispose of appropriately at end of event.



Official ICS Rules and Regulations for Cooks at the World Championship, State, Regional and District Cookoffs:

1. **Traditional Red Chili** is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No garnish is allowed
2. **Chili Verde** is defined by the International Chili Society as any kind of meat or combination of meats, cooked with green chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No garnish is allowed.
3. **Salsa** must be homemade by the contestant whose name and ICS # appear on the Contestant Application. It may be brought to the site that day or it may be prepared at the Cook-off.
4. Homestyle Chili is defined by the International Chili Society as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices.
5. No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. The ICS does not prefer one over the other. MEAT MAY NOT BE PRE-COOKED, in any manner. All other ingredients must be chopped or prepared during the preparation period.
6. You must be an ACTIVE ICS member to compete in any ICS competition including Traditional Red Chili, Chili Verde and Salsa. You must be at least 18 years old.
7. The cooking period will be a minimum of 3 hours and a maximum of 4 hours. The exact starting and ending of the cooking period is to be announced by each local sponsoring organization. Cooking during entire cooking period is at the sole discretion of the contestant.
8. A representative of the sponsoring organization shall conduct a contestant's meeting, at which time final instructions are to be given and questions answered, no later than 1 hour prior to the official starting time of the cook-off.
9. Contestants are responsible for supplying all of their own cooking utensils, etc. and should be prepared to provide a fire extinguisher and washing station, as they may be required by the sponsoring organization. The sponsors of the cook-off will provide an area for each contestant.
10. Each contestant must cook a minimum of two quarts of competition chili prepared in one pot which will be submitted for judging. Sharing or splitting Chili, Chili Verde or Salsa for judging with another contestant for the purpose of increasing the number of entries in any event will result in suspension of ICS membership for a minimum of one year. Any cook-off chairman, chief judge or scorekeeper knowingly allowing cheating in any way at their event will result in non-sanctioning of their event the following year, no exceptions.
11. People's Choice Chili is governed by the SPONSORING ORGANIZATION and cook-off chairman of each cook-off, NOT THE ICS. The chairman can require (a) 2 gallons maximum in lieu of a cash entry fee; (b) 1 gallon maximum in addition to a cash entry fee or (c) a cash fee. Non-compliance by a contestant of the chairman's requirement will result in disqualification. Discrimination by cook-off officials will result in non-sanctioning of their event the following year. PEOPLE'S CHOICE CHILI MUST CONTAIN BEANS.
12. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and given an official 32 oz. ICS judging cup. In order for a cook to receive the judging cup for their specific contest, they must sign the contestant list and provide their active ICS membership number. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible to deliver their cup, which must be filled to the bottom of the cup's rim, to the judging area at the official time for judging.
13. Judges will be told that they should vote for the chili, as defined by the ICS, based on the following major considerations: good chili flavor, texture of the meat, consistency, blend of spices, aroma and color.

International Chili Society (ICS) - www.chilicookoff.com - Rules & Regulations 06/2013

27th ANNUAL NEW JERSEY STATE CHILI & SALSA COOKOFF



PEOPLE'S CHOICE CONTESTANT RULES & INFORMATION

1. The People's Choice category is open to all competitors, either individuals or commercial kitchens.
2. Your People's Choice Chili recipe can contain any kind of meat or combination of meats, chili peppers, various spices and other ingredients, but **MUST** have beans or pasta.
3. If you are competing in an ICS category People's Choice Chili and/or Salsa is part of the ICS entry fee. 1 gallon is required. We encourage you to bring as much as you can. We get huge crowds at this event.
4. Our cook-off draws a huge crowd. Bring as much chili as you possibly can. We recommend 15 gallons. The more you make, the better chance you have of winning up to \$1,000!
5. You do not have to be a member of the International Chili Society to compete in the People's Choice category.
6. Your People's Choice Chili and Salsa must be made in a licensed commercial kitchen or prepared on site at the Cook-off. Please see the Ocean County Board of Health's requirements.
7. Contestants are responsible for supplying all of their own cooking utensils, including a fire extinguisher. Contestants must also supply their own tent, table, chairs and booth decorations. The cook-off committee will provide a 10' x 10' space for each contestant, and a 2 oz. ladle for serving the chili, as well as cups and spoons for tasting the chili.
8. Contestants **MUST** turn in Ballot Canister to Town Hall by 4:00.

Is it your first time competing? Here are some People's Choice Tips:

1. **The People's Choice Chili Champion will be the contestant who receives the most ballots cast by the public. Ballots, cups and spoons are contained in the tasting kits sold the day of the event.**
2. **The more chili and/or salsa you have, the more you can give out, thus increasing your chances at getting votes.**
3. For the Salsa competition, we recommend you pre-scoop salsa into the tortilla chips. Place the chips on a tray. Ballots are contained in the tasting kits sold the day of the event.
4. Having a unique chili and/or salsa name, a festive booth and showmanship can draw the public to your booth for tasting. It's a fact that the best booths get the most votes. Have fun, bring family & friends!
5. Your chili should be original enough to stand out from the rest but not so hot that you scorch the palate of the public. Any one can make it hot but it takes skill to make it taste great!



Hotels

for



NJ State Chili and Salsa Cook-off



The Ramada Inn
2373 Rt. 9
Toms River, NJ 08755
732-905-2626



Clarion Hotel Toms River
815 Rt. 37 West, Toms River, NJ
08753
www.clarionhotel.com



Howard Johnson
Cedar Grove Road, Toms River,
NJ 08753
www.HoJo.com



The Days Hotel
290 Hwy. 37 East
Toms River, NJ 08753
732-244-4000