

First Men's Chili & Games Rules and FAQs

GENERAL RULES

1. The First men Chili and Games will be held on Saturday, Feb 16, 2019, 8am-2pm at First United Methodist Church of Lakeland, FL. The address is 72 Lake Morton Dr, Lakeland, FL 33801.

Schedule (Subject to slight revisions)

7:00 am	Chili cooks can begin setting up their cook stations
8:00 am	Chili & Games staff review Chili Cookoff Rules with chili cooks
8:30 am	Chili cooking begins. All cooking must be done on site, starting no earlier than 8:30
9:00 am	Time keepers and score keepers meeting
9:30 am	Chili & Games staff give overview of games, scoring, and rules
9:45 am	Games rotations begin.
12:30 pm	Chili Judging begins
1:15 pm	Closing assembly and awards
2:00 pm	Adjourn

2. There will be a maximum of 10 teams competing. Each team must have a representative in each of the events. We suggest a minimum of 5 men per team. There is no maximum on the number of men on a team, but event organizers may ask teams to split if we have fewer than 10 teams. Each team should have at least one representative in each event. Team members may compete in multiple events, but every team member should participate in at least one event.
3. Events include: Chili Cookoff, Basketball Shoot, Football Throw, Home Run Derby, Softball Throw, Golf Pitch, Corn Hole, Frisbee Throw, Hula Hoop, and Bible Trivia. Points will be assigned to each event, with the Chili Cookoff being weighted the heaviest. Based on points, a winner will be announced for the Chili Cookoff and the Overall Champion.
4. Each team shall have a team captain. The team captain will be responsible for recruiting his team, assigning them to events, and communicating with event staff.
5. Each team shall have a head cook who will represent the team in the chili cookoff. There may be multiple cooks working on the chili, but each team must have a head cook.
6. Team should have a team name for the competition. Teams may elect to wear team uniforms to promote unity. Remember to keep your uniforms church appropriate. Colored bandanas (a different color for each team) will be given to the teams to add to the team look if desired.

CHILI COOKOFF RULES

1. You may make any kind of chili – red chili, white chili, chili verde, vegetarian chili. Pasta is not allowed. Beans are fine. For this competition, chili is defined as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices.
2. Each team must select a head cook, who will represent the team in the chili competition.
3. No ingredient may be pre-cooked in any way prior to the commencement of the official cookoff. Dry beans may be presoaked. You may pre-cut vegetables. Meat may be treated, pre-cut or ground. Other permitted preparation of ingredients includes canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. MEAT MAY NOT BE PRE-COOKED, in any manner. All other ingredients must be prepared during the preparation period on site.
4. The cooking period will be 4 hours, starting at 8:30am. Judging will begin at 12:30pm. Cooking during entire cooking period is at the sole discretion of the contestant.

5. Teams may begin setting up their cooking area at 7am. The cooking area will be on patio area in front of the sanctuary. It is recommended that each team provide a popup tent or shelter with weights to provide some shade during the cooking.
6. A representative of Chili & Games shall conduct a contestant's meeting at 8am, at which time final instructions will be given and questions answered.
7. Contestants are responsible for supplying all of their own cooking utensils, camp stove, etc. and should be prepared to provide a fire extinguisher. We will provide an area of approximately 12'x12' for each team. We will provide one 8' table for your use as a prep and cooking station. You may bring additional tables if you wish. Your team is welcome to bring a popup tent to provide shade. If you bring a tent / canopy, you **MUST** use canopy weights to help secure it from wind. Electricity will not be available at the cook site. **Your heat source must not be electric.** We suggest a propane burner camp stove. If you do not have a stove, we may be able to provide with one with advance notice. You will need to provide your own propane fuel (Coleman 16.4 oz Propane tank – commonly available at Wal-Mart and other retailers). A single burner stove will burn for about 2 hours per tank, so you will need 2-3 tanks.
8. Each contestant must cook a minimum of two gallons of competition chili. You may provide garnishes (sour cream, hot sauce, crackers, etc) for the guests to enjoy with your chili, but the chili submitted for judging must be chili only and may not be garnished in any way.
9. The chili submitted for judging must come from the same pot. Judging will be blind. Each contestant will be assigned a number. Five (5) Judges' servings of chili (2 oz each) with your number on it will be given to the judges. You may not garnish the judges' samples – they should be chili only.
10. Judges will be told that they should vote for the chili based on the following major considerations: good chili flavor (including texture of the meat, consistency, blend of spices), aroma, and appearance.

Questions? Contact Warren Pattison at 863-686-3163 x227 or wpattison@firstumc.org.