

# Columbiana Cowboy Day

## February 15, 2014 in Downtown Columbiana Chili Cook-off Rules

1. There is no entry fee for the Columbiana Cowboy Day Chili.
2. Chili preparation must be completed by 1:30. Judging will begin at 2:00.
3. Teams are encouraged, urged, and otherwise motivated to decorate their area and themselves. You know it is all about the Cowboy Spirit.
4. Teams must supply all chili ingredients, equipment, fuel, water, tables, tents and chairs.
5. All preparation for the Competition Chili must be done on site and from scratch. Scratch means starting with raw meat, vegetables and regular spices. Canned tomatoes and sauce are allowed. Meat and vegetables may be chopped before hand.
6. Each team must reserve **1 quart** of chili for the judges to sample.
7. Judges will vote for the chili they like best based on the following major considerations: **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.
8. Awards: 1<sup>st</sup> place, 2<sup>nd</sup> place, 3<sup>rd</sup> place, and Cowboy Spirit.

To register for the Chili Cook-off and for more information about Cowboy Day or the Chili Cook-Off, please contact Helen Dean (Columbiana City Hall) at 205.669.5808.