

New for 2016

ENTRY FEES:

Early Paid Entry - up to August 20, 2016:

- One (1) event T-shirt per Cooking Team
- Four (4) beverage tickets per Team Member, up to 6 (six) members
Please include shirt size & number of Team members on Entry Form

Entry Fees:

ICS Red Chili: \$25.00

ICS Chili Verde: \$25.00

ICS Salsa: \$25.00

PA Open Chili Keystone Cup: \$25.00 (Included with PA resident ICS Red Chili entry)

Standard Entry – August 21 to September 4, 2016:

- Event T-shirt and beverage tickets ***not guaranteed***

Entry Fees:

ICS Red Chili: \$35.00

ICS Chili Verde: \$25.00

ICS Salsa: \$25.00

PA Open Chili Keystone Cup: \$35.00 (Included with PA resident ICS Red Chili entry)

ICS Membership fee has increased to \$60.00 / year. Please renew your membership or make initial application at the ICS website: www.chilicookoff.com or submit the attached form to ICS.



44 Frederick St.
Hanover, PA 17332
E-mail: Hanovercookoff@yahoo.com
Web site: www.Hanoverchilicookoff.com

Dear Chili Cook,

The Cook Off Committee has been busy planning the 21st Annual Hanover Chili Cook Off on Labor Day Sunday, September 4, 2016. We are working to create an event that is enjoyable for all. Our goal is to again break the \$60,000 level for donations from this community fund raising event! Our judging affiliation will remain with the International Chili Society (ICS) allowing us to offer cash awards to all of our competition winners as Pennsylvania State Champions!

Our Open Chili competition will remain **The PA Keystone Cup Chili Competition**, open to **PA RESIDENTS ONLY** with **cash awards** and permanent trophy. The entry fee will remain \$25.00 for Early Entries and will be included with an ICS Red Chili entry. To enter any ICS competition you must be a member of the ICS. Entry fees increase for all entries received between 8/21 to 9/4. The winner of each ICS category earns the right to represent Pennsylvania at the 2015 World Championship Chili Cook Off. Visit the ICS at, www.chilicookoff.com for details and recipes for past winning Red Chili, & Chili Verde and Salsa.

- ★ **Only PA residents are eligible to compete for the PA Keystone Cup Open Chili prize.**
- ★ **Good Samaritan and Peoples Choice Awards will be conducted with SEPARATE COLLECTIONS AND AWARDS.**
 - ★ **Separate Good Samaritan Awards** will be presented for Individual and Sponsored / Corporate Teams.
- ★ The Guthrie Memorial Library, the Borough of Hanover and The H.A.R.T. Center are again in control of planning and running this year's Cook Off. All communications should be sent to: hanovercookoff@yahoo.com or call Ron Bean at: 717-465-8935.
- ★ Chili for public sampling, or "throw down" chili, and competition salsa may be made in advance of the event. Each Cook is **requested** to have a minimum of 15 gallons of chili for public sampling. **All competition chili (ICS Red, Chili Verde and PA Keystone Cup Open Chili) must be made on site** during the designated cooking times. ICS rules stipulate a three (3) hour cook time for competition chili. Please review the time schedule below. Chili Verde **must include pork!**
- ★ **New We ask all Cooks to have at least 1 gallon of chili for public samples.** With around 10,000 chili fans through the gate, every Taste helps feed the masses!
- ★ Local meat markets and grocery stores will again be offering a discount to Chili Cooks for chili meat and supplies.
- ★ Sales of food, soda, water or any items are prohibited without prior written permission from the Cook Off Committee. If you have used these sales as part of your **Good Samaritan Collection**, your request *will be approved* but please send notice so that an "Approved Vendor" sign can be posted on your booth. Commercial vendors will be contracted solely at the discretion of the Cook Off Committee.
- ★ **No vehicles, pets, campers, RVs or electric generators** will be allowed on the field during the Cook Off.
- ★ **NO BEER OR ALCHOLOL MAY BE BROUGHT INTO THE COOK OFF GROUNDS.** This is a **ZERO TOLERANCE POLICY**. Please make sure your entire team understands this policy. If pre-entered, your team will be allocated tickets for beverages. Only tickets will be accepted. **Each Team Member must have valid photo ID at the Cook Off.** Be prepared to have your coolers and all containers inspected by Cook Off Security staff.
- ★ If you or anyone on your Team is on FaceBook, please "like" the Hanover Chili Cook Off. This is a great tool for us to attract the attention of more major Sponsors!
- ★ **All funds** collected or raised at the Cook Off will be added to the donation pool administered by the Cook Off Committee. These funds will be donated to the charities selected by the Cook Off Committee.

The organizing Committee thanks you for your support and participation in The Hanover Chili Cook Off. This is a significant fundraising event for local nonprofit organizations and a great social event for our community. Lets all try to make it even better and always remember "if you don't have fun on Cook Off Sunday, it's your own fault"!

Your Cook Off entry and ICS membership forms are attached to this message. A confirmation message with complete Hanover Chili Cook Off rules and discount coupons will be sent when your paid entry is received.

Thank you,

The Hanover Chili Cook Off Committee, 2016

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Competitions at The 21st Annual Hanover Chili Cook Off

The 2016 ICS PA State Championship Chili Cook Off

ICS RED CHILI, The PA STATE CHAMPIONSHIP: Traditional RED CHILI is defined by ICS as any kind of meat or combination of meats, cooked with red chili peppers, other spices and other ingredients with the exception of beans and pasta which are strictly forbidden. **Chili must be made on site within the 3-hour cooking period.** Judging will be based on the following six criteria:

GOOD FLAVOR: Chili pepper taste, not too hot, not too mild.

TEXTURE of the meat: Not too tough or not too mushy.

CONSISTENCY: Not too thick or not too thin.

BLEND OF THE SPICES: How well they have permeated the meat.

AROMA: The chili should have a pleasing smell, usually a personal preference.

COLOR: The chili should look appetizing, with a rich reddish-brown color

AWARDS: 1st \$750.00, Trophy and Entry into the 2016 World Championship Chili Cook Off
2nd \$500.00 plus Trophy
3rd \$300.00 plus Trophy
4th and 5th Trophy

COOKING PERIOD: Stove light at 12:00 noon. Turn in at 3:00 pm

ICS CHILI VERDE, The PA STATE CHAMPIONSHIP: CHILI VERDE is defined by ICS as any kind of meat or combination of meats, cooked with green chili peppers, various other spices and other ingredients with the exception of beans and pasta which are strictly forbidden. **Chili must be made on site within the 3-hour cooking period.**

AWARDS: 1st \$500.00, Trophy and Entry into the 2016 World Championship Cook Off
2nd to 5th Trophy

COOKING PERIOD: Stove light at 10:30. Turn in at 1:30.

ICS SALSA, The PA STATE CHAMPIONSHIP: What ever you call salsa *is* salsa. There are no strict rules, vegetables, fresh herbs, fruits or whatever the cook feels will taste good is allowed in this competition. Salsa for competition and public sampling may be prepared in advance of the Cook Off or prepared on site. Turn in at 11:00 am.

AWARDS: 1st \$500.00, Trophy and Entry into the 2016 World Championship Chili Cook Off
2nd to 5th Trophy

OPEN CHILI - The PA Keystone Cup Chili Competition: Aroma, consistency and taste are the three primary components for this chili competition. Just about anything can be called chili, Red or Verde. A blend of meat with beans, vegetables or pasta is what the judges will be expecting. Chili **must be made on site and have beans, pasta or other ingredients** to distinguish the entry from ICS Red Chili or Chili Verde. Open to **PA RESIDENTS ONLY!**

AWARDS: 1st \$750.00 plus Trophy
2nd \$500.00 plus Trophy
3rd \$300.00 plus Trophy
4th \$250.00 plus Trophy
5th \$200.00 plus Trophy
6th \$100.00 plus Trophy
7th \$50.00 plus Trophy
8th to 10th Trophy

COOKING PERIOD: Begin as soon as your kitchen is prepared. Turn in at 12:00 noon.

PEOPLES CHOICE AWARD = PUBLIC VOTES WITH TICKETS

GOOD SAMARITAN AWARD = PUBLIC VOTES BY CASH DONATIONS

These are a combination of chili flavor, friendliness of staff and presentation at your chili-cooking booth. Patrons will vote with cash donations or their ticket stub at their favorite booth. The more chili samples you have for those attending will increase your potential to earn votes. We recommend that you prepare to cook at least **20 to 30** gallons of sample chili to increase your chances for this award! **Each category will be counted and awarded separately!**

AWARDS: Trophy and Complimentary entry for 2017 Hanover Chili Cook Off. Separate Good Samaritan Awards will be presented to Individual and Sponsored Teams.

LAST COOK STANDING: \$50.00 award to all Cooks serving chili at 4:00 pm. One drawing winner will be awarded a complimentary entry into the 22nd Annual Hanover Chili Cook Off in 2017 and an additional \$50.00 award.

SHOWMANSHIP AWARD: To be judged by Committee members and volunteers. Booth presentation and litter control will be keys. Details with your entry confirmation.

AWARD: \$250.00 plus Trophy



44 Frederick St.
 Hanover, PA 17331
 E-mail: Hanovercookoff@yahoo.com
 Web site: www.Hanoverchilicookoff.com

**ICS PA STATE CHAMPIONSHIP and
 PA KEYSTONE CUP OPEN CHILI COOK OFF**
 Sunday, September 4, 2016 at the
21st ANNUAL HANOVER CHILI COOK OFF

Please complete this form and return to the above address with the entry fees to reserve your 12 X 15 foot cooking space. A minimum of 12 gallons for public sampling is **requested** for this event.

THANK YOU for your support of this event raising funds for nonprofits in our community.

The 2016 Hanover Chili Cook Off Committee

PLEASE PRINT

TEAM NAME: _____

HEAD COOK: _____ **SHIRT SIZE:** _____

ICS MEMBER # (or application and fee) _____

ADDRESS: _____

E-MAIL: _____

PHONE #: _____ **NUMBER ON TEAM:** _____

PLEASE CHECK COMPETITIONS YOU WILL ENTER

EARLY ENTRY: Received before 8/20/2016 **STANDARD ENTRY: Received 8/21 To 9/4/2016**

ICS Red Chili: Fee \$25.00 _____ \$35.00 _____

ICS Chili Verde: Fee \$25.00 _____ \$25.00 _____

ICS Salsa: Fee \$25.00 _____ \$25.00 _____

Open Chili: Fee \$25.00 _____ \$35.00 _____

(Included with PA Resident ICS Red Chili entry)



- NOTE:**
- All ICS competitions **require** ICS membership.
 - Only pre-entered Cooks guaranteed Cook Off T-shirt and beverage tickets.
 - ICS Membership form below

Total enclosed: \$ _____ (Make check payable to Guthrie Memorial Library / Hanover Chili Cook Off and return to the address above.)

Signature: _____

I agree to the official rules of the Hanover Chili Cook Off and International Chili Society

Check #: _____ Date Recd: _____



ONE YEAR
CHARTER  HOMESTYLE
MEMBERSHIP

Dear Folks at Chili Headquarters: As a "true lover of chili" I want to become a "card carrying" member of the International Chili Society, and if accepted, agree to comply with the rules, regulations and by-laws. Enclosed is my check, money order or credit card information.

CHARTER ___ U.S. Resident: \$60.00 ___ Canada/Mexico Resident: \$67.00 U.S. ___ Other International Resident: \$80.00 U.S.
HOMESTYLE ___ \$20.00

Enclosed please find \$ _____ _ Check _ Money Order Membership # _____ for Renewal

Name _____ Home Phone _____

Mailing Address _____ Cell Phone _____

City _____ State/Province _____ Fax Phone _____

Postal Code _____ Country _____ Email _____

Make checks payable and mail to: International Chili Society • 13938 Tiffany Pines Circle N, Jacksonville, FL 32225-2577
Phone: 949-496-2651 • Fax: 904-374-4704 • www.chilicookoff.com

CREDIT CARD INFORMATION: Name as it Appears on Card _____ Amount \$ _____

Street Address (If different from above) _____ MasterCard Visa American Express

City _____ State/Province _____ Postal Code _____ Country _____

CREDIT CARD NUMBER _____ Expiration Date: _____

Signature (as it appears on card): _____ Date _____

PLEASE COMPLETE THIS APPLICATION AND MAIL TO THE ADDRESS
ABOVE

OR

VISIT: CHILICOOKOFF.COM AND JOIN ONLINE

Hanover will no longer process ICS application fees!



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OFFICIAL CONTESTANT RULES & REGULATIONS

The Rules and Regulations for cooks at the World's Championship, State, Regional and District Cookoffs are as follows:

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 Cookoff.
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 cookoff. 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, Salsa and Homestyle. 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 cookoff.
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 cookoff 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 cookoff 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 cookoff chairman of each cookoff, 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 cookoff 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.