

C.A.S.I. CHILI COOKING RULES

About the Annual Exchange Club Chili and B.B.Q. Cook-off:

The Exchange Club of Muskogee holds this annual event in order to raise money for CASA, Kids' Space, Muskogee County Council of Youth Services and other local charities. As our biggest fund raisers each year, we need your support. Please cook as much Chili and/or B.B.Q. as possible to serve the large crowds. **Every team is required to pass out servings of Chili and/or B.B.Q.** We ask that you prepare 6 gallons of chili to help feed the crowds. Although we will be monitoring this, we ask for your cooperation. Help us raise the money for these charities and organizations and have a good time too! Thanks for your support.

The following C.A.S.I. Rules will govern the chili portion of the Annual Exchange Club Chili & B.B.Q. Cook-off:

1. All chili must be cooked on site the day of the cook-off, from scratch.
All chili must be prepared out in the open, no cooking in motor homes, etc.
 - a. "From Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete chili mixes are NOT permitted, e.g. Wick Fowler's, Carroll Shelby's etc. which contain several premeasured spices.
 - b. No fillers are allowed in the chili such as beans, macaroni, rice, hominy or other similar items.
 - c. Cooks are to prepare and cook chili in as sanitary a manner as possible. Cooking conditions are subject to inspection by the judging committee and C.A.S.I. referee. Failure to comply is subject to disqualification.
 - d. All chili cooks may be required to eat a spoonful of their own chili from their judging cup before turning it in for judging.
2. Each head cook is responsible for preparing one pot of chili that he/she intends to be judged. Only one judging cup may be turned in from that pot. In addition each cooking entry must prepare at least 6 gallons of chili to help feed the crowd. (This does not have to be your C.A.S.I. recipe.)
3. Chili cooks must sign their secret number slips in ink, with their first and last name, at the time judging cups are issued. Winners will not be eligible if their secret numbers are unsigned when presented. You must present your signed secret number to win, so keep it in a safe place until the winners are announced.
4. Once judging cups are issued, each head cook is responsible for his/her cup. Cooks must not remove or tamper with the number on the outside of the cup. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.
5. Judging cups will be filled 3/4 full or the level designated at the cook's meeting.
6. Chili Turn-In Times: 11:30 A.M. C.A.S.I. Chili
7. Failure to comply with C.A.S.I. rules and procedures is subject to disqualification for the individual cook for that event. Decisions of the judges are final.

CROWD PLEASIN' COMPETITION RULES

Chili, B.B.Q. and Baked Beans

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Thanks for your support.

The following Crowd Pleasin' Competition Rules will govern the Exchange Club Chili & B.B.Q. Cook-off:

1. Pick up your judging container at the Cook's Meeting. Be sure your team name and event is identified on your container.
2. Cook a lot! The more you cook and serve the better chance you have at winning.
3. The Crowd Pleasin' category is for Chili and B.B.Q. cooks who just want to have fun and be recognized for their superb culinary skills. The crowd is the judge!
4. You must cook a minimum of 20 lbs. of meat (per event registered in) or 6 gallons of Chili or Baked Beans.
5. Judging begins for Crowd Pleasin' categories at approximately 11:30 a.m. Final count is scheduled for 3:00 p.m.
6. You can be as creative as you want in attracting the crowd and getting votes.
7. We ask that beer or alcoholic beverages are only served to team members. You may not serve to anyone under 21 or a non-team member. This will be strictly enforced this year.

I.B.C.A. Rules

The Exchange Club of Muskogee holds this annual event in order to raise money for CASA, Kids' Space, Muskogee County Council of Youth Services and other local charities. As one of our biggest fund raisers each year, we need your support. Please cook as much Chili and/or B.B.Q. as possible to serve the large crowds. **Every team is required to pass out servings of Chili, B.B.Q and Baked Beans.** We ask that you prepare 6 gallons of chili or beans and/or 20 pounds of meat to help feed the crowds. Although we will be monitoring this, we ask for your cooperation. Help us raise the money for these charities and organizations and have a good time too!

1. **COOKED ON SITE** – All meats will be cooked on-site, as defined in the IBCA By-Laws without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of competition as defined by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs in which substantial prize money and/or awards are awarded.
2. **SANITATION** – Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
3. **ENTRIES PER PIT** – **IBCA** recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the promoter's to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.
4. **BBQ PITS** – The Promoter may specify the types of BBQ Pits, as defined in the By-Laws of the IBCA, allowed during any sanctioned cook-off. Non-specification will authorize any type of cookers.
 - PIT** – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking.
 - BYC (Backyard Cooker)** – Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
5. **OPEN FIRES** – **IBCA** further recognizes that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

6. **CATEGORIES** – Cook-off promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers. The following categories are recommended by the **IBCA**:

Beef Brisket

Pork Spare Ribs

Chicken – One half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick.

Open – Meats other than those listed above. This category may include, but not limited to goat, mutton, fish, crustacean, wildgame, or wild fowl. All Open categories must be cooked on site on BBQ pit or grill.

Dessert – This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home to be entered.

7. **DOUBLE NUMBER SYSTEM** – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.

8. **JUDGING TRAYS** – IBCA recommends the use of a styrofoam tray with hinged lid and without dividers or the best readily available judging container which is approximately 8 inches square on the bottom half. (i.e. Dart 95HT1) A single sheet of aluminum foil should be supplied in each tray. All judging containers shall be clean and free of any markings.

Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

9. **JUDGING TRAY CONTENTS** – **IBCA** requires that promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meats that will be placed in the judging trays. This will normally be accomplished at the cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect true quality of the cooked meats. Meats may be cooked with sauces, but once the cooking is complete, sauces cannot be added before the meat is placed in the judging tray.

Recommended amounts are as follows:

Brisket – Seven (7) full slices approximately 1/4” to 3/8” thick

Pork Spare Ribs – Seven (7) individual cut ribs (bone-in), 1/2 rack, full rack

Chicken – 1/2 fully jointed (to include wing, breast, leg, thigh)

*If an event has 60+ teams, it is recommended that two (2) 1/2 chickens be submitted for judging and that the brisket and pork spare rib quantities will be adjusted according.

10. **TURN-IN TIME** – Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.

11. **JUDGES – IBCA** recommends that a minimum of five (5) judges per table be utilized during initial judging. Subsequent levels of judging should utilize a minimum of seven (7) or a maximum of nine (9) judges per table. HEAD COOKS are prohibited to participate as judges.

12. **JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

13. **ANNOUNCING WINNERS – IBCA** recommends that announcements of winners be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announce the top ten (10) plus final table (numbers only). It is recommended that more than one person verify the ticket numbers.

If the number of entries is less than ten (10), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

14. **PRIZES – IBCA** states that a Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken, and then by any other category. The promoter **MUST** advertise any changes to the tie breaker decision in advance.