**2nd Annual Ignacio Green Chile Fest – Green Chile Cook-off**

**Rules and Regulations**

**General Rules:** This is an amateur Green Chile cook-off sponsored by Farmers Fresh Market (FFM) as part of the Ignacio Green Chile Festival hosted by the Ignacio Chamber of Commerce (ICC). All teams/cooks will compete under the same rules and will be eligible to win in any category they have entered into, regardless of personal or business association. You may enter into any or all the categories that you wish to participate in. All Green Chile MUST be prepared and cooked on site the day of the cook-off. Salsa may be prepared ahead of time and brought the day of. Electricity is available, please let us know if you will need access to it. You are required to bring your own extension cords.

**Amount to prepare:** you will need to prepare a minimum of 3 Gallons of green chile up to 5 Gallons is preferred. You will need to prepare one gallon of salsa.

**Location:** The 2nd Annual Green chile Cook-off will be held in Shoshone Park in Ignacio during Ignacio’s 2nd Annual Green Chile Fest. The Cook-off will begin with set up at 11:30am on Saturday, Sept 8th and a mandatory Cook’s meeting at 12:30pm. The start of cooking will begin at 1:00pm, you will have 3 hours to complete your chile. Judging and public sampling will begin at 4:00pm and run until 6pm.

**Set up Time:** Set up will begin the morning of Sept 8th at 11:30am. All team should check into the judge’s tent to find your determined spot BEFORE you begin setting up.

**Categories:** There are 2 categories you may enter into. Green Chile and Salsa. Green Chile is determined as Green Chiles cooked with Meat and spices. Salsa is determined as a mixture of Chiles, Tomatoes and spices. All items may be chunky, pureed, thick or thin or to your own personal preference.

**Awards:**

Green Chile – First Place – Gold Medal and $100 Farmers Fresh Gift Card

 Second Place – Silver Medal

Salsa - First Place – Gold Medal and $100 Farmers Fresh Gift Card

 Second Place – Silver Medal

People’s Choice Award (each category) - Trophy and $50 Farmers Fresh Gift Card will be awarded to the team or cook who receives the most public votes in each category during the public sampling. Each team will have one (1) Public Voting box at their table and each ticket holder will receive two (2) wooden tokens (one for salsa and one for green chile) which they may place in the appropriate ballot box of their choice. The team with the most wooden tokens will be awarded the People’s Choice Award. Voting jugs will be pulled at 6pm to be counted and ready for awards at 6:30pm.

**Cook’s Meeting:** We will have a cooks meeting at 12:30 on Saturday Sept 8th. You will be able to pick up your meat at this time. This will be one last chance to go over the rules and answer any last minute questions that anyone may have. You can also contact me prior to the Cook-off with questions at 970-563-4400. Chiles will be ready for pick up on Thursday Sept 6th so they may be cleaned and prepped.

**Preparation:** All Green Chile must be prepared and cooked on site the day of the cook-off during the 3 hour time limit allowed. No items may be prepared ahead of time with the exception of cleaning the green chilies. Salsa may be made fresh on site or brought in prepared the day of. All food that is cooked must be cooked to the minimum temperature of 165° and must maintain a minimum temperature of 140° until it is served. All team are required to keep a sanitary environment to prepare and serve their food in. Gloves are required at all times when serving or cooking. Sanitary buckets or some form of cleaning items must be present in your cooking space.

**Spaces:** Each team will be assigned a space based off of electricity needs. Electricity will be available but limited, please list if you will need access to it. You will need to bring your own extension cords as they will not be provided. 100ft in length is highly encouraged. Spaces will be an average of 10X10, enough space for a pop up tent. All cooking equipment, tables, serving supplies, etc. must be kept within your assigned space. If you will need more space due to how you are cooking, such as using a grill, please list that on the registration form so we can accommodate you.

**Equipment and supplies:** Each team or cook shall provide and bring all necessary equipment and supplies needed to prepare and serve their food. (tents, chairs, tables, knives, spices, pans, bowls, serving spoon, chicken broth, etc.) Farmers Fresh will provide the requested amount of meat and green chilies along with a box of sample serving supplies. This box will contain – sample serving cups, napkins, silverware or small spoons, some gloves if needed, a ticket collecting box, a voting box and a copy of the rules.

**Sanitation:** All team are required to keep their area sanitary during the event. Water will not be available at each site. A water station will be available with soap and water to wash your hands and small items. You are welcome to take kitchen items into the Deli at Farmers Fresh Market if you wish. They can run them through our dishwasher. It takes about 1 minutes total to clean and sanitize them.

**Water:** There will be a water station set up so that you may wash things needed for cooking. This water will also be drinkable but will be from a large storage tank. You may want to bring fresh gallon or bottled water if you are adding it to your green chile. We will also have a few gallons of drinking water on hand for emergencies.

**Trash:** Each team should bring a trash can or such to contain their trash during the event. There will be a place to dump your trash as well as trash cans around the even for public use only. But each team is responsible to contain and properly dispose of all trash that they create in the provided dump trailer.

**Judging:** The Judging will take place at 4:00 pm when the public sampling also begins. Judges samples can be turned in between 3:50 and 4:05. A container will be provided for each judge’s sample for each category that you have entered. Please fill the container in order to provide the judges with enough to sample and critique your item. Each sample will be judged in the following areas – Aroma, Color, Texture/Consistency, Taste, Heat/After bite. Judging will be performed as a “Blind Taste Test”. Meaning each team will be assigned a secret number that only they and the event coordinator know. Each team will be provided with a Judges Sample cup to fill and deliver to the Judging Tent during the above mentioned times. When you are dropping off your cup, it will be checked in and a ticket will be issued to you with your sample number. The matching ticket will be attached to the Judges cup in a manner that keeps it hidden at all times. After judging is complete, scores will be compiled and the lowest judge’s score for each team will be dismissed, with the remaining scores tallied together as your team score. The team with the highest judge’s score will receive First and Second Place. In the event of a tie, the previously dismissed judges total will used as the ‘Tie Breaker’. The People’s choice will be given to the team with the most votes from the public using the wooden tokens. We will have a People’s Choice winner in both Green Chile and Salsa.

**Tickets:** Tickets will be sold for $1 each. A customer can purchase any one (1) item for one (1) ticket. Example- One (1) sample cup of Green Chile or a sample cup of salsa. You will need to be sure that you have a team member who is in charge of collecting the correct tickets for each sample being served. DO NOT give out more than one sample per ticket, this is grounds for disqualification.

Farmers Fresh Market (FFM) and the Ignacio chamber of Commerce reserves the right to disqualify any Team, cook or any individual team member for any activity or actions that is determined by FFM or ICC to be deceitful, dangerous, illegal, or in violation of any rules as listed. Some examples are as follows:

1. Foul, abusive or unacceptable language or behavior by a team member or guest.

2. Excessive noise from a radio or generator.

3. Open Fires or any continued behavior that could cause a safety concern.

Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation in events. Be sure to READ and KEEP these rules for future reference. If you have questions, please contact us by e-mail at brittainy@farmersfreshco.com or by phone at 970-563-4400.