

2015 CASI Hawaii State Chili Championship

Participant Info & FAQ

EVENT TIMELINE

Sunday, August 2, 2015

7:00am – Site set up begins

8:00am – Cook's meeting

10:00am – 5:00pm Ulupalakua Ranch Store & Grill starts serving ono grinds

11:00am – 3:00 pm – Live music winery grounds and Ranch Store

12:00pm – CASI chili turn in

12:00pm – Showmanship begins

12:15pm – Public sampling and voting for People's Choice begins; CASI judging begins

1:45pm – 2:45pm - Shaka Pops eating contests

2:00pm – Showmanship ends

2:00pm – People's Choice ballots collected

3:00pm – Winners announced and prizes awarded

HOUSEKEEPING

1) The cookoff will be held on the grounds of Maui's Winery at Ulupalakua Ranch, which has room for tents only. You are responsible for your own set up and tear down. Volunteers from the 4-H Livestock Association will be available to help you with unloading starting at 7am. Look for a volunteer to direct and assist you with unloading in front of the store. You will then be directed where to park your vehicles after you unload. You may also choose to drop off your tent and equipment on Saturday, August 1 at the cook's reception. Overnight security is not provided.

2) Cooks must bring their own hand wash stations (3 gallon water jug with spigot, soap, paper towels and bucket) to maintain sanitary cooking conditions. Grease buckets will be available to all cooks to facilitate easier clean up. Remember, no prep work (cutting meat, chopping veggies, grinding spices, etc.) on site. Restrooms are behind the winery.

3) Table top cook stoves and 16.4 oz. propane or butane canisters are preferred. If you must use a larger 20-pound propane tank, the Maui Fire Department requires that you use a 10-foot propane hose to maintain a safe distance from the cooking area. These hoses may be available at a local hardware store.

4) The Maui Fire Department requires that cooking must be away from the public and not under your tent. Please cook your chili right outside the back of your tent and have another table at the front of your tent for serving to the public. Alternately, after CASI chili turn-in you can take your pot off the heat and move your table to the front of your tent.

5) The Ranch Store will be open to the public from 9:00am to 5:00pm. Lunch fare - ranch beef, lamb and elk burgers plus other ono grinds will be available from 10am to 5pm. Restrooms are located behind the winery. Wine tasting is available across the street in the Tasting Room from 10am to 5:30pm.

6) Dress in layers or bring a change of clothing. The temperature upcountry can be much cooler than in other parts of Maui and weather can change quickly. A light jacket and long pants are suggested for early morning but bring shorts and tees for when things start heating up. Ulupalakua Ranch has a rich history of ranching, so cowboy hats and boots are always appropriate!

7) The public will have the opportunity to sample the chili by purchasing \$5 tasting kits with the proceeds benefiting the Maui 4-H Livestock Association. Each kit contains five tasting tickets, one 2-oz. cup, a spoon, and a People's Choice ballot. One ticket = one 2-oz. taste. Tasting tickets and ballots are to be placed in a provided container for counting at 2:00pm.

FAQ

What will be provided and what do I need to bring? The organizers will provide up to eight (8) pounds of 80/20 ground beef from Maui Cattle Company for the CASI chili category entrants. People's Choice ONLY category is responsible for bringing their own meat. Please bring your 10'x10' tent, tables, chairs, cook stove, fuel, hose (if required) pots, cooking utensils, ingredients, garbage bags, etc. A list of suggested items can be found at the end of this section. The organizers will provide public sampling kits (cups, spoons, tasting tickets and People's Choice ballots), temporary health permits, and hand wash stations. Cooks are responsible for their own set up and clean up.

Do I have to use Maui Cattle Company ground beef? No, you can use your own meat, add different meat, or even cook a meatless chili. The CASI rules for this competition call for chili grind meat so cubed meat, shredded meat, vegetarian chili, etc. will not qualify for CASI judging. However, it can still compete in the People's Choice category. Remember, any prepping of ingredients (cubing meat, chopping veggies, grinding spices, etc.) must be done prior to the event in a commercial kitchen, not on site.

How much chili do I have to cook? You must turn in one 16 oz. cup for the CASI category plus cook one (1) gallon of chili for the People's Choice category.

What is CASI chili? The Chili Appreciation Society International (CASI) sanctions over 500 U.S. and international cookoffs each year and donates over \$1,000,000 to local charities annually. The goal of this competition is a bowl of traditional Texas "red." Check out previous TICC winner's recipes at <http://www.chili.org/recipes.html>.

Complete rules can be found at www.chili.org. Basic CASI chili cooking rules are:

1. All chili must be cooked from scratch on site the day of the cookoff.
2. All chili must be prepared in the open.
3. There will be no fillers in the CASI chili (beans, pasta, rice, etc.) or discernable ingredients like chunks of sausage, vegetables, etc.
4. No more than one judging sample can be taken from any one pot.
5. Each cook must sign the secret number slip in ink with their first and last names at the time the judging cup is issued and must initial the Official Entrants List to verify that the cup was received.
6. Cooks must not remove or tamper with the numbers on the outside of the cups.
7. Cups will be filled to the level designated at the cooks' meeting.
8. Chili will be turned in at the place and time designated at the cooks' meeting or as otherwise designated by the head judge.
9. Chili is judged on: aroma, consistency, red color, taste, and aftertaste.

Do I have to cook two separate batches of chili? You may cook one batch for both CASI and People's Choice chili, or cook two separate pots if you wish. But only one chili entry is permitted for each cook.

Can I add beans, veggies, cheese, etc. to my CASI chili for People's Choice chili? After CASI chili turn in, feel free to dress up your People's Choice chili with whatever additional ingredients you like. Anything goes!

When can I start cooking? You can start cooking as early or late as you want on August 2nd. All cooking must be done on site but prep work must be done in a commercial kitchen prior to the cookoff. Set up for the event starts at 7am. The cook's meeting is at 8am, but this is an informational meeting, not a start time. CASI chili turn in is at high noon (12pm) sharp.

How is the CASI chili judged? The CASI rules chili is a **blind tasting** by local judges. There are no points for presentation and chili with garnishes, beans, or discernable chunks of vegetables, sausage, etc. will be disqualified. Each chili is judged on its own merit, with a possible score of 10 points, based on the following criteria:

1. AROMA - Chili should smell appetizing.
2. CONSISTENCY - Chili should be a smooth combination of meat and gravy.
3. RED COLOR - Chili should look appetizing.
4. TASTE - Chili should taste good.
5. AFTERTASTE

What can I win? The 1st to 10th place CASI cooks, People's Choice, and 1st place Showmanship will win prizes from Ulupalakua Ranch Store and Maui's Winery. The top three Hawaii resident CASI cooks and 1st place Showmanship will receive an invitation to compete at the Terlingua International Chili Championship (TICC) on November 7, 2015. The 1st place Hawaii resident cook will be the 2015 CASI Hawaii State Chili Champion and will win a hand-painted cook stove donated by Shaka Pops Maui.

If I win, are my travel expenses paid to the Terlingua International Chili Championship (TICC) in Texas? The top three Hawaii resident cooks and 1st place Showmanship will be invited to compete at the TICC on November 7, 2015 but they are responsible for all their own expenses.

What is "Showmanship?" The showmanship competition is an opportunity to entertain the public. It can range from just booth theme and decorations, to games, to more elaborate dramatic or musical entertainment. The showmanship period lasts for two hours (12-2pm) and is judged on theme, costume, booth set up, action and audience appeal. Entry for the Showmanship category is free and the Showmanship winner will be invited to participate at the TICC on November 7, 2015.

What to bring:

In addition to your cooking ingredients, it is suggested you bring, as a minimum, the following gear:

- 10'x10' tent
- Tables (2) & Chair(s)
- Chili pot(s) with lid(s)
- Measuring spoons and cups
- Portable outdoor camp stove
- Heat diffuser
- Fire extinguisher
- Propane or butane fuel cylinder
- Tablecloth
- Ladles, large and small
- Long-handled spoon
- Water
- Duct tape
- Can opener
- Matches/firestick
- Pot holders
- Paper towels
- Ice chest and ice
- Garbage bags
- Water & beverages
- Jacket, long pants, shorts, tees, etc. Dress in layers

SOME COMMON MISTAKES MADE BY FIRST-TIME COOKS

We found the following list of do's and don'ts to keep in mind when you begin cooking in competition. Except for #1, these are not rules, just suggestions.

1) First-time chili cooks will often garnish the CASI chili before it is turned in to the judges. Sour cream, whole red or green peppers, mint, parsley, and, even, Maraschino cherries have been used to make the chili look "pretty" for the judges. Such garnishments mark the chili and defeat the blind judging process, and therefore will be disqualified by the Chief Judge. **DON'T** garnish your CASI chili.

2) Winning chili is that perfect blend of spices which serves to light up the taste buds and to intoxicate the palate. Be careful not to overdo one spice to the exclusion of all others (this includes HEAT). Remember: **YOU'RE COOKING FOR THE JUDGES, NOT FOR YOU.**

3) The winning chili that make it to the podium at TICC all have one thing in common: they are blend of tender meat and a smooth, rich looking "gravy." Floating objects detract from the appetizing appearance of the traditional red chili. Don't allow poorly cut vegetables such as tomato, onion and garlic or seeds from tomatoes or peppers to float in the traditional red chili gravy. The use of powders is one way of getting away from this problem. Also, rinsing your meat either before or after browning will extract a lot of the blood. This process will significantly enhance the smoothness of the gravy. Grinding of the spices and other ingredients goes a long way to achieve the look most pleasing to the judges.

4) The use of exotic meats may also seem like a great idea, but experienced cooks find that it is better to stick with traditional meats for competition chili.

5) Don't get caught up in the excitement of the cookoff and start giving away samples of your competition chili to the spectators long before you take your sample for the judges. Your judging sample ought to come out of your full pot of chili.

6) Don't panic at the last minute before preparing your sample for the judges. Stick with your recipe. Of course, a minimal amount of "tweaking" in the final 20-30 minutes of cooking can often help your chili, but avoid last minute major adjustments.

7) Let the chili cook without excessive boiling and try not to stir the chili constantly. Both these processes, in excess, will break down the chili meat and create mush. It is recommended, however, that you bring your chili to a boil for the purpose of adding your spices.

GOOD LUCK and HAVE FUN!!!