



**Smith Mountain Lake**  
**7th Annual Fall Chili Festival**  
**November 7, 2009**

**Official Contestant Application Form**

**Chili Name:** \_\_\_\_\_

**Business:** \_\_\_\_\_

**Cooks (4):** \_\_\_\_\_

**Contact Name:** \_\_\_\_\_ **Telephone:** \_\_\_\_\_

**E-mail:** \_\_\_\_\_ **Fax:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **City** \_\_\_\_\_ **State** \_\_\_\_\_

**Rules & Regulations**

**No stoves, tables or equipment of any type will be provided. Teams are solely responsible for providing all supplies and equipment.**

**Sample cups, spoons, official Judge's Jar and dish washing supplies will be provided.**

**No alcoholic beverages of any kind are allowed in - beer and mixed drinks can be purchased and consumed within the areas provided by Mangos Restaurant adjoining the Festival area. .**

**Set-up begins at 7 a.m. - No cars allowed in the cooking area after 9:30 a.m.**

**Booth space is 9 x 9 ft**

**Cooking may begin at 8 a.m. and MUST begin by 10 a.m.**

**Sample tastings to the public begin at noon.**

**Judges samples will be picked up at 2 p.m. All judged chili must be cooked on site.**

**Prizes for 1st, 2nd, 3rd Place Chili, 1st Place Showmanship and "The Peoples Choice" will be held at Mangos Restaurant stage at 4 p.m.**

**Rain or Shine - No Pets - No Coolers - No Refunds**

Please return completed forms to:  
**Smith Mountain Lake Chamber of Commerce**  
**16430 Booker T. Washington Highway - Suite 2**  
**Moneta, VA 24121**

For additional information please call 540.721.1203 or fax to 540.721.7796  
Make checks payable to SMLCC

**Have fun! - Dress up your team - Build a great booth! -  
Win the Trophy for "SHOWMANSHIP"**



## Official Rules

- A completed entry form and \$25 fee must be received by the Smith Mountain Lake Chamber of Commerce no later than 5 p.m. on October 30, 2009. Booth space is 9 x 9 ft. Additional booth space is available at \$75 per space.
- Festival will be located at the lower level at Bridgewater Plaza located at 16400 Booker T. Washington Highway at Hales Ford Bridge, behind Mango's Restaurant.
- A minimum of (10) gallons of chili must be made.
- All chili must be cooked on-site and from scratch at the cook-off, (defined as starting with raw meat.) Regular commercial chili powder is permissible, but complete commercial chili mixes are not permitted.
- All chili for judging must be cooked on site.
- All cooking shall be done in a sanitary manner.
- There is no electrical power available for hook-up. Propane is the preferred cooking method.
- Contestants will be permitted to bring their vehicles into the cooking area at 7 a.m. to unload - no vehicles will be permitted in the cooking area after 9:30 a.m. Vendor parking is at Bridge Water Point for one vehicle all others will park at Trinity Church and be shuttled to the venue
- Each team will receive a container with a packing label attached. The Team Leader is responsible for filling out information on the label, folding the label on top so it cannot be read and sealing the label to the container.
- Chili for judging will be ladled on site by a Member Judging Committee.
- Chili must be available to the public from noon until 3 p.m.
- Each team will have a permit for their car which will allow one (1) vehicle carrying their equipment into the cooking area. All other vehicles associated with the team must park in the designated parking the day of the event.
- Ballot voting boxes will be provided by the Fall Chili Cook-off Festival Committee for the public to vote for The Peoples Choice and Best Showmanship awards. Voting will cease at 3:30 p.m.
- All decisions of the judges are final.
- Chili will be judged for taste, consistency, aroma, color & bite.