

Mild Bill's Verde Championship & Margarita Mix-off – Thursday at OTICCC site - Terlingua, TX
(Please print) Only one entrant per entry from. Pre-Registration Form

Head Cook: _____ Email: _____

Address: _____ Phone: _____

City: _____ State: _____ Zip: _____

ENTRY FEE: VERDE - \$25 _____ MARGARITA - \$10 _____ Make checks payable to: OTICCC

To pre-register mail check & entry form to: Debbie Turner, PO Box 143, Terlingua, TX 78952-0143

Must be postmarked by October 24th. Checks will not be cashed until after the cookoff.

Verde & Margarita entrants must pay the normal gate fee.

Mild Bill's Verde Rules for Cooks

A. PAPERWORK

1. Head cook or designee must register (name, address & e-mail) at Cookoff Headquarters for chili and/or showmanship.
2. Head cook or designee will draw their judging cup and initial for receipt at Registration, Head Cooks Meeting or as determined by Cookoff. Remove the numbered ticket from the cup, write your name on the back and put in a safe place. Winners will be announced by this number and the matching ticket must be presented to claim the award.
3. Cooks must not "mark" cup in any way. If cup is damaged, a replacement can be obtained by turning in damaged cup and numbered ticket.
4. Cooks must be at least 18 years old to enter a cookoff.

B. PREPARING CHILI

1. Chili must be cooked on site the day of the cookoff from scratch. "Scratch" means starting with raw meat and using regular spices. "Scratch" means starting with raw meat and spices. Commercial chili powder is permissible, but complete commercial chili mixes are NOT permitted.
2. Chili must be prepared in the open in as sanitary a manner as possible.
3. Chili Verde is the combination of any kind of meats cooked with green chili peppers, various spices and other ingredients. NO BEANS, POTATOES, PASTA, GARNISH, or similar items are allowed.
4. No ingredients may be precooked in any other way prior to the cook off. The only exceptions are canned / bottled tomatoes, tomato sauce, peppers, pepper sauce, broth & grinding and or mixing of spices.
5. Meat may be pre-cut or Ground. No one meat is preferred over the other. MEAT CAN NOT BE PRE COOKED, in any manner. All other items must be cut / chopped or prepared at the cook off.
6. The head cook must prepare the chili to be judged.
7. Judging cups for the Terlingua Championship will be 32 oz. At turn-in time, fill your cup as designated at the Cooks Meeting (or leave at least 1 inch head space) and take it to the Cookoff Headquarters. Late cups will not be accepted.

C. TURNING IN CHILI

1. No more than one judging sample can be taken from any one pot.
2. Each cook may turn in only one cup of chili.
3. At turn-in time, fill your cup as designated at the Cooks Meeting (or leave at least 1 inch head space) and take it to the Cookoff Headquarters. Late cups will not be accepted.
4. The Criteria for judging Verde is: Aroma, Consistency, Taste, After Taste, & Green Color.