

The Original Terlingua International Championship Chili Cookoff

Frank X. Tolbert – Wick Fowler Memorial

<https://terlinguachilicookoff.org/> <http://www.abowlofred.com/>

TOLBERT RULES

March 1, 2022

(The phrase "OTICCC" means the Original Terlingua Championship Chili Cookoff when stated in these rules.)

I. RULES FOR CHILI COMPETITION

A. PAPERWORK

1. The Head cook or designee must register (name, address and e-mail or phone #) at Cookoff Headquarters to enter the chili competition (only one cup can be submitted per registered cook.)
2. Showmanship Team Captain or designee must register at Cookoff Headquarters to enter showmanship competition. You will be assigned a show number. Registration requirements: Team name, Team Captain's name, address and e-mail or phone # and Designated Chili Cook on the team if the Team Captain is not cooking chili.
3. The 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.
4. Cooks must not "mark" cup in any way. If cup is damaged, a replacement can be obtained from Headquarters by turning in the damaged cup and numbered ticket.
5. 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 spices. Commercial chili powder is permissible, but complete commercial chili mixes (such as Wick Fowler 2-Alarm Chili Mix) are NOT permitted.
2. Chili must be prepared out in the open in as sanitary a manner as possible.
3. No beans, pasta, rice or other similar items are allowed.
4. The Head cook must prepare the chili to be judged.

C. TURNING IN CHILI

1. No more than one judging sample can be taken from any one pot.
2. At OTICCC you will be required to show your photo ID and initial the registration sheet to pick up your cup and when you turn in your cup.
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. Your chili will be judged on AROMA, CONSISTENCY, RED COLOR, TASTE and AFTERTASTE.

II. FRANK X. TOLBERT SECRET JUDGING SYSTEM - CHILI

A. JUDGING CUPS

1. Use Identical Cups (16 to 24 oz. Styrofoam) with lids and numbered tickets attached with tape to the outside of the cup, with a correspondingly numbered ticket placed either inside the cup or if using double tickets, tape down one ticket where the second one can be torn off by the cook. (Be watchful that the side of the ticket with the number is not the side applied to the tape.) Note: Judging cups at OTICCC will be 32 ounces.
2. Cups should not be kept in any order (large trash bags work well). Always make up extra cups.

B. TURN-IN AND JUDGING CUP NUMBER PROCEDURE

1. As cups are turned in for judging, have workers collect the cups in large containers.
2. The containers are then taken to a different set of workers who will randomly remove the cups, one at a time, and using a permanent marker will mark the cup with a Table "Letter" and number. (Example:

45 Cooks; 3 Preliminary Judging Tables - "A", "B", and "C"; therefore cups are marked A-1 thru A-15, B-1 thru B-15, and C-1 thru C-15) Continue this process until all cups turned in are properly marked and taken to the appropriate judging tables.

3. No chilis will be accepted after judging commences at the last judging table.

4. Outside judging number should be changed at each stage of judging -- using a different color marker.

C. JUDGING PROCEDURE

1. Judging Sheets should be numbered 1 to 25 or more, down the side with space for the judges score. An official judging sheet with general rules is included with the cookoff packet.

2. Judging will be done using preliminary and final judges, and when necessary, semi-final. When there are 20 or fewer chilies to be judged at a cookoff, it is permissible to eliminate the preliminary judging stage and proceed directly to final judging.

3. It is permissible to draw a portion of the Preliminary Judges from head cooks or other cooking team members. This should be done by using a random drawing rather than pre-selection or a "sign-up to judge" list. Judges shall be at least 18 years old. Each table should have at least 5 judges.

4. Final and semi-final judges shall not have been judges in the preliminaries. Final judges shall not be associated with any cook at that given cookoff and shall abstain from tasting any chili prior to judging. A suggested number of final judges is 9 or more, but no fewer than 6.

5. In judging, a minimum of four chilies must come off each preliminary table (preferably one half of the chilies on the table) and go to final judging. In large cookoffs, when this creates too many chilies on final tables, semi-final tables should be used. Judging should be divided among the tables so the final table will end up with preferably no more than twenty chilies, but not less than fourteen.

6. Each table should have a table monitor to control movement of the cups and answer questions. Refer to the Table Monitor Instructions in the Cookoff Packet. Discussion of the chilies will not be permitted. Any questions as to disqualification of a chili will be directed to the referee by the table monitor for a final decision.

7. One score takes into consideration all criteria for scoring chili; the criteria being aroma, consistency, red color, taste and aftertaste. Each cup is scored on its own merits from 1 to 10; 10 being the highest. Each judge must give a score to each cup of chili.

8. Judges must use a new spoon for each taste.

9. The table monitor should collect judging sheets and make sure that each judge at the table has judged and scored each chili. Judges may not re-taste chili after it is passed. The total points from all judges will determine the winner.

10. Judging sheets from each table should be tabulated in the judging area to arrive at a total score for each chili. The chilies having the highest scores for their table, within the predetermined number of chilies, will advance to the next judging stage. Do not break ties within the predetermined chilies that must come off the preliminarily or semi final judging tables. They are to be passed on for further judging.

11. A tie-breaking panel of three judges can be used to break ties on the final judging table, if necessary. If there are enough judges on the final table (9 or more), then some judging sheets may be pulled at random before tabulation, for breaking ties. It is recommended that the completed judges tally sheets not be made available to cooks or others to avoid unnecessary confrontations about the judges scoring.

12. Winning chili numbers will not be revealed until time to announce winners. At that time the ticket from the outside of each cup will be removed and passed to the referee for that cookoff and then to the announcer. Upon announcement of the winning numbers, cooks must present the signed matching number to claim awards and points. It is recommended that the ticket number of all cooks reaching the finals be announced after the completion of the announcement of all winners.

13. The top ten chili winners must be announced in reverse order of their finish, names and addresses should be recorded as they are announced. Final Table ticket numbers may be announced after the top ten are announced. At OTICCC chili announcements start with the Final Table winners in reverse order.

III. FRANK X. TOLBERT SECRET JUDGING SYSTEM - SHOWMANSHIP COMPETITION

A. SHOW TEAM RULES

1. Show teams must have a chili cook entered in the cookoff and team be registered in order to qualify for showmanship points. At OTICCC, a qualified Show Team does not need to have a qualified cook in order to participate.
2. Showmanship Teams **MUST** enter all cookoffs under the same show name and show captain who must be in attendance.
3. Show teams will be identified for judging by an assigned number. The number is to be prominently displayed on the show booth or worn by the participant if traveling away from their booth.
4. Showmanship shall be judged on: THEME (Originality, etc.), COSTUME, BOOTH SET-UP, ACTION, and AUDIENCE APPEAL
5. Judging shall be on a continuous basis for a minimum of 30 minutes, with a maximum of 2 hours during the cookoff at the discretion of the promoter, ending at least thirty minutes prior to chili turn-in time or beginning thirty minutes after chili turn-in time. At OTICCC, the time limit shall be set at 2 hours.
6. Sound amplification may be used, with limited volume, so as not to interfere with surrounding cooks or show teams.
7. Showmanship must be limited so as not to interfere with other show teams, or to cause hazardous or unsafe conditions to exist.
8. Show teams must not offer or dispense any alcoholic beverages to spectators during their show.
9. A team discharging firearms or using any other explosives or pyrotechnics will be disqualified. (No guns, capable of firing bullets or blanks, will be allowed at OTICCC during showmanship.)
10. Nudity and lewdness is banned from showmanship.
11. At OTICCC, Showmanship will be divided into Open and Limited Show divisions with separate judging and trophies. Open teams will consist of any number of members and Limited teams will consist of four or fewer members.

B. SHOW JUDGE RULES

1. Showmanship judging will be on a one to ten point system (10 is high), using the five categories to determine a total. The judges tally sheets will be tabulated together to determine the winners. If necessary, ties can be broken by additional judges.
2. Showmanship judges must remain anonymous and conceal their judging sheets.

C. COOKOFF RULES FOR SHOWMANSHIP

1. There should be no entertainment or other activities planned by the cookoff that would interfere with showmanship during the hours of showmanship judging.

IV. QUALIFICATION REQUIREMENTS TO COOK OR SHOW AT OTICCC

A. GENERAL INFORMATION

1. The OTICCC "Chili Year" begins on October 1st and ends September 30 of the next year, for the following November's Championship, which is held the first Saturday in November in Terlingua, Texas.
2. Cookoffs sanctioned by the CASI/Great Peppers Organization will also entitle the cooks and show teams to earn points or qualify for the Terlingua Championship, unless the cookoff rules were not followed.

B. CHILI COOKS:

1. All Past Terlingua Chili Champions (Tolbert and CASI) and Past ICS World Chili Champions are automatically qualified for life.
2. The second thru tenth place winners at the Terlingua Championships (Tolbert and CASI) are qualified for the next year's championship.
3. Current Champion and two runners up (top 3 places), regardless of place, who are residents of the state of the State Championship are qualified. Winners residing outside that State will receive points and first place will be qualified for Terlingua.

4. Current Champion and two runners up (top 3 places), regardless of place, who are residents of the state of the Men's State and Women's State Championships are qualified. Winners residing outside that State will receive points and first place qualification toward Terlingua only. States must have at least 12 cookoffs a year to be eligible for the automatic qualification.
5. The top ten winners (no showmanship judging) at the Very Last Chance Cookoff held in Terlingua during the week prior to the Championship are qualified for that year's Championship. Only cooks not qualified prior to the OTICCC are eligible to enter. The winners are responsible for contacting the Tally Master to register and receive their qualification card to cook in the upcoming championship.
6. The top three winners at Regional and International Championships are qualified if there are 25 cooks.
7. First place red chili winner at ANY sanctioned TOLBERT, CASI, ICS Regional and ICS State Cookoffs are qualified.
8. The required number of points to qualify in each state is based on the number of cookoffs held in the state the previous chili year. The requirements are States having:
 - 1 – 11 cookoffs require - 6 points
 - 12 - or more cookoffs require - 9 points
9. The number of points awarded per place are:
 - First Place - Five (5) Points
 - Second Place - Four (4) Points
 - Third Place - Three (3) Points
 - Fourth thru Tenth Place - Two (2) Points per place

C. SHOWMANSHIP

1. The first place winners of the Open and Limited Showmanship at OTICCC are qualified for the next years' championship.
2. The highest placing show team that is a resident of the state holding cookoff in the State Championship and eligible Men's State and Women's State Championships are automatically qualified. First Place Show Teams of Regional or International Championships with 25 cooks are automatically qualified.
3. The same number of points are required to qualify for OTICCC Showmanship as for Chili.
4. At OTICCC, a qualified Show Team does not need to have a qualified cook in order to participate.

V. CHILI COOKOFF SANCTIONING RULES

A. OFFICIAL COOKOFF REGISTRATION

1. Cookoffs must be published in the Son of a Gap (an affiliate of the Goat Gap Gazette) at least thirty days prior to cookoff date. The publication deadline date is the 20th. (Example: May events must be in the April edition, deadline for that is March 20th.) The Tolbert President may grant a "one time" exemption for a cookoff that did not make the deadline for publication. The event must be advertised locally. Proof of advertisement must be presented before the event is sanctioned. The exception would not be allowed for September events.
2. It is the responsibility of the Cookoff Chairman to obtain from the Son of a Gap, a packet (via mail or email), containing the "Tolbert" Rules and official forms. There is no charge for this packet.

B. COOKOFF RESTRICTIONS

1. Cookoffs should be sponsored by a "not-for-profit" group, usually to benefit a worthwhile public cause. Cookoffs should not give prizes of cash or high monetary value. The State, Regional and International Cookoffs can give expense money to teams who attend OTICCC.
2. Cookoffs should be open to at least fifty cooks. State, Regional and International Championships should be unlimited as to the number of cook entries. A minimum of fifteen (15) cooks are required to be present and cooking. (An exception is the Armed Forces International Chili Cookoff at the Goodfellow Air Force Base in San Angelo, TX. It is open to only active duty and retired military and DOD civilians.)

C. COOKOFF RULES

1. Chili and Showmanship competition must be judged using the current "Tolbert" Secret Judging System.

2. It is the responsibility of the cookoff promoter to have someone act as a Referee at the Cookoff. This person should be knowledgeable concerning the running of a cookoff and the judging process (and should have a copy of the rules in their possession for review). This person is a consultant only and not necessarily responsible for running the cookoff. The duty of the Referee is to see that the rules are complied with, make decisions concerning rules, offer advice and to acknowledge that the cookoff was properly run.

D. FINAL PAPERWORK NECESSARY FOR COOKOFF TO BE SANCTIONED

1. At the completion of the Cookoff, an Official Tally Sheet must be completed showing the top ten Chili Winners and the top three Showmanship Winners (if awarded.) In addition, State Championships should indicate the top three Chili Winners, and first place Showmanship Winner, residing in that State, regardless of their place.

2. The Cookoff Chairman is responsible for sending a copy of the Tally Sheet and copies of the Cooks and Showmanship Registration forms to the Son of a Gap and Tally Master within a week after the cookoff. These forms may be e-mailed, mailed, or faxed. There is no charge to have your Cookoff Winners recorded.

VI. ADDRESSES FOR INFORMATION

Information: Kathleen Tolbert Ryan, 2832 Rock Port Cove, Grapevine, TX 76051-2639

Contact: 817-653-0988 (Cell) or e-mail: ktryan97@gmail.com

For Cookoff Registration, Packet, or Information: Goat Gap Gazette, Debbie Eiland Turner, PO Box J, Waxahachie, TX 75168-0356

Contact: 972-935-2402 (cell), 972-351-0024 (Fax) e-mail: goatgapgazette@sbcglobal.net

Tally Masters: Jim & Mona Schlieper, 209 Bluebird Road, Victoria, TX 77905-0513

Contact: Jim 361-524-0580, e-mail: schlieperj@yahoo.com or

Mona 361-525-0131, e-mail: monaschlieper@yahoo.com

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