Feds Feed Families Presents

NATIONAL CHILI CHALLENGE

For More Information or if you would like to enter the Chili Challenge please register by Contacting: Phyllis Washington at phyllis.washington@gsa.gov or fedsfeedfamilies@usda.gov

USDA
1400 Independence Ave, S.W.
Whitten Patio
Washington, DC 20228

FEDS UNITE AGAINST HUNGER!

USDA is an equal opportunity provider, employer and lender.
National Chili Cook-Off

Official Rules and Regulations

The National Feds Feed Families Chili Cook-Off will be held on Wednesday, August 23rd, 2017, at 11:30 a.m. on the USDA, 1400 Independence Ave, S.W., Washington, DC. The event will be held rain or shine.

Each participant is asked to make a suggested donation of 50 pounds as their entry fee for the challenge. (The 50 pounds can be collected at the door or can be donated to your local food bank within 3 days of the event, please bring your receipt). The pounds collected through this effort will be credited to the challenge winner’s agency.

Chili should be set-up at the judge’s table by 11:00 a.m. Judging will start at 11:45 a.m. Employees will have an opportunity to sample the chili after the judges have sampled each entry. Judges will announce winners at 12:30 p.m.

The following rules are to be adhered to by all participants:

1. True chili is defined as any kind of meat, bean, chili peppers, various spices and other ingredients of choice.
2. Please provide the name of your chili and list of the main ingredients to phyllis.washington@gsa.gov by COB Friday, August 18, 2017. Your secret ingredients are yours to keep. Ingredients will be listed on a sign beside each contestant’s chili.
3. Each contestant must cook a minimum of four (4) quarts of competition chili. We ask that you provide your chili in a crock pot.
4. Each contestant will be assigned a “number”, which will identify their chili for judging.
5. Judges will vote for the chili they like best based on the following:

   1. Presentation - Chili should look appetizing.
   2. Aroma - Chili should smell good. This also indicates what is in store when you taste it.
   3. Consistency - Chili must have a good ratio between sauce and meat (or veggies). It should not be dry, watery, grainy, lumpy, or greasy.
   4. Taste - Taste, above all else is the most important factor. The taste should consist of the combination of the ingredients with no particular ingredient being dominated.
   5. Aftertaste - The aftertaste or bite is the heat created by the various types of spices and or peppers.

*1st, 2nd, and 3rd place winners will be awarded. The 1st place winning agency will receive credit of entry fee poundage. (Please allow yourself enough time heat your chili. Chili must be 160 degrees before judging.)