



1. GETTING STARTED

Adult Cooks: Must be active ICS members and 18 years old and over. Cooks must register for their ICS memberships and sign-up for cook-offs through the ICS website, www.chilicookoff.com. A contestant may compete in one or more cooking categories at each ICS sanctioned cook-off. **Every adult must be in good standing prior to the commencement of a cook-off.**

Youth Cooks: Must be between the ages of 6 to 17 years of age. Cooks (or parents/supervisors of) must register for each cook-off by contacting the organizer of the event.

THE COOKING SEASON

THE 58TH WORLD CHAMPIONSHIP CHILI COOKOFF (WCCC58) will occur Oct. 16-19th in Indianapolis, Indiana, and it will include Champion Chili Cooks who have qualified victories from July 1, 2024, through June 30, 2025.

ENTRY FEES & PEOPLE'S CHOICE

Entry fees for any adult or youth category are separately collected by and at the discretion of the cook-off. ICS is the sanctioning body for cook-offs, which are organized by individuals not directly affiliated with ICS (unless noted).

ICS Suggested Contestant Entry Fees:

Adult: \$35 Traditional Red / \$35 Homestyle / \$35 Chili Verde / \$35 Vegetarian Chili

Youth: \$10

People's Choice Chili (PC): ICS requires PC per adult, not per category. The amount required will be determined by the individual cook-off.

2. YOUTH COOKS

NEW: If a youth competitor wins a category at a qualifier, but will be 18 years old by the time WCCC occurs, they will not be able to compete in the Youth Division at the WCCC. They will only be allowed to compete in an adult division. That's why — when age changes will occur for a Youth Cook during the cook season — ICS encourages all cook-off organizers to allow 17-year-old Youths to compete alongside adult cooks, provided both the organizer and adult participants agree and are aware of the situation.

- A. Youth cooks must prepare their chili with adult supervision, but not adult participation.
- B. Youth must not leave their lit stove unattended if leaving the cooking area.
- C. Adult may help with knife work and prep, during the preparation period ONLY.
- D. Adult assistance MUST STOP once the 3-hour cooking time starts. At that time adults are there to supervise only and assist with any safety concerns (i.e. moving heavy or hot items, etc.)

Adults cannot taste the youth's chili. This is the youths' time to shine and make their own cooking decisions. Youth cooks may have other youth ages 17 and under taste their chili.

There will be no tolerance of profanity within the youth cooking tent. You will be given one warning and only one warning. If you do not abide by this warning you will be disqualified.

3. ICS-SANCTIONED COOKING CATEGORIES FOR ADULTS AND YOUTHS

Traditional Red Chili is any kind of meat, or combination of meats, cooked with red chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.

Homestyle Chili is any kind of meat, or combination of meats, and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Homestyle chili may be any color. Bush's Beans are required and should be clearly visible in cup. Preference is not given to either cut, ground, shredded or cubed meat.

Chili Verde is any kind of meat, or combination of meats, cooked with green chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.

Vegetarian Chili is any kind of vegetables or combination of vegetables, meatless "meat", cooked with chili peppers, various spices and other ingredients. The use of meat and/or any meat by-product is not allowed. It can be any color and consistency should be like chili, not soup like. Beans are allowed.

Note: The above category winners are all chosen by judges. Garnishes must not be used for any category. Rule of thumb - if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified

People's Choice Chili (PC) Any type of chili may be served as PC chili but beans must be included. Winners are determined by the public. PC is required by all adult contestants.[See #6 for rules and exceptions]

4. COOK PREPARATION

- A. The hosting organization will provide an area for each contestant to cook - usually a 10x10 space
- B. Each contestant is responsible for supplying all their own cooking equipment, ingredients, supplies and utensils. Contestants will receive specific requirements from each individual cook-off organizer upon successful registration. **Each contest organizer will work with the local fire marshal and convey the rules concerning the size/type of fuel cooks may or may not use at the event.**
- C. The ICS strongly encourages preparedness with a fire extinguisher and washing station, as these may be required by local laws.

5. FOOD PREPARATION

Traditional Red, Homestyle, Chili Verde, Vegetarian Chili:

Only items B-H apply as neither meat or meat by-products are allowed (see Section 3 above)

- A. Meat may be pre-cut or ground, but MAY NOT be pre-cooked. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.
- B. No ingredient may be pre-cooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, pepper sauces, liquids, seasoning pastes and meat substitutes.
- C. Grinding and/or mixing of dry spices and cutting of vegetables are allowed prior to the event. All other ingredients must be prepared on-site during the preparation period. The preparation period begins when cooks arrive on-site for competitions. Only prepping allowed at this time – **NO COOKING OF CHILI.**
- D. Garnishes are not allowed. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted.
- E. All ingredients must be sourced to a licensed food manufacturer, wholesale supplier or retail store. Purchase receipts are recommended and may be required at some cook-offs.
- F. All food - whether stored, resting or cooking - must always be maintained at food-safe temperatures. ICS reserves the right to inspect all meat/ingredients and check temperatures at any time, by ICS representatives or local and state officials.
- G. All food handling, preparation and serving must comply with all local and state guidelines, policies and rules.
- H. Failure to abide by any of the above, in the unilateral and unfettered opinion of the Chief Judge, will result in immediate disqualification from the cook-off.

6. PEOPLE'S CHOICE CHILI (PC)

Where an event allows, event attendees will taste chili prepared by the competing cooks – this chili is known as People's Choice chili (PC). Every ICS cook-off raises money for at least one charity or non-profit organization, partially due to the sales of PC to public attendees.

- A. Every adult contestant must prepare and serve People's Choice chili (PC), unless prohibited by the local law where the event takes place. Local Health Dept will dictate if it can be prepared off-site or on-site.
- B. Each cook-off has its own rules regarding the preparation of PC either on-site or before the event.
- C. Event organizers will decide the required quantity of PC **per contestant**, not per category. ICS **recommends** two (2) gallons when requiring an entry fee, or five (5) gallons without entry fee.
- D. PC can be any type or color of chili as long as it is homemade. Beans are required. ICS **DOES NOT** support the use of canned chili.
- E. If multiple cooks share one booth, each contestant must be prepared to show their own PC - **NO COMBINING OF POTS**. The event organizer or Chief Judge has the right to disqualify any contestant who does not prepare the required quantity of PC. This is expected and supported by ICS.

7. IT'S TIME TO COOK

- A. A representative of the cook-off will conduct a contestant meeting no later than 1 hour prior to the start of the competition cooking period. At this meeting instructions will be given and questions answered.
- B. The cooking period shall be a minimum of 3 hours/maximum of 4 hours with exception of Vegetarian. Vegetarian cook period can be a minimum of 2.5 hours/maximum of 3.5 hours The exact starting and ending of the cooking period is to be announced by each local sponsoring organization. Cooking during the entire cooking period is at the sole discretion of the contestant.
- C. For each category a contestant competes in, they must cook enough chili to fill a 32 oz. cup which is submitted for judging. Chili must be braised in one pot for each category, any additional pot(s) must have beans. No contestant may pass out their competition chili prior to turning in the 32 oz cup for judging. Contestants must cook and turn in their own entries. The Chief Judge has the right to disqualify any cook or team of cooks found turning in an entry(s) not prepared by them. Any and all complaints about some type of cheating or other issue should be brought up to the Chief Judge so that it can be investigated, discussed, and handled prior to awards.
- D. The Chief Judge shall advise both contestants and judges that judges will not be permitted in the cooking area of contestants while they are preparing their competition pot. The judges shall not taste any competition chili prior to judging. A violation of this may result in the disqualification of the competitor and judge.

8. DETERMINING THE WINNERS

People's Choice Chili (PC):

The PC chili that receives the highest number of votes by the public will win. The manner of voting as well as prize structure will be determined by the event organizer.

All Other ICS Categories:

- A. Each Cook will be assigned a contestant number and be given one 32 oz. ICS competition cup per category prior to the start of the cooking period.
Each cook will receive as many cups as categories they are competing in. For example- if competing in four categories a contestant will receive four cups. Each cup will have their contestant number marked on the bottom.
- B. It is the contestant's responsibility to verify that the number on the bottom of their cup(s) is the same as their assigned contestant number. No contestant may pick up or sign for another cook's cup(s).
- C. Each cook is responsible for delivering their cup(s) to the judging area at the end of each cooking period. Each cup must be filled to the bottom of the rim. **Sharing or splitting chili for judging with another contestant can result in suspension of ICS membership for a minimum of one year. Turning in a bowl not cooked by you can also result in suspension of ICS membership for a minimum of one year.**
- D. Cook-off judges will choose their top three, per category, using the judging criteria set forth by ICS. Place levels and prizes are determined by each cook-off organizer, but ICS requires a minimum of 1st, 2nd and 3rd place prizes.
- E. Failure to abide by any of the above, in the unilateral and unfettered opinion of the Chief Judge, will result in immediate disqualification from the cook-off.

9. ICS COOK-OFF WINNERS

There must be at least one of the ICS sanctioned categories described in #3 at any ICS cook-off.

WCCC QUALIFIERS: If the following minimum contestant requirements are met for any sanctioned category, the winner of that category will qualify for the WCCC.

Minimum Contestant Requirements to Qualify for the WCCC:

Traditional Red: 7 cooks

Homestyle: 7 cooks

Chili Verde: 7 cooks

Vegetarian Chili: 7 cooks

Youth Categories: All youth cooks cooking in any sanctioned ICS cook-off prior to the WCCC will be invited to compete in the WCCC.

GRAND SLAM WINNERS - Anyone who wins first place in all categories (Red, Verde, Homestyle, Vegetarian) during the cooking season will be qualified for the Grand Slam, which will be a special contest held at the World Championship Chili Cook-off.

WORLD CHAMPIONSHIP CHILI COOK-OFF:

All 1st place champions from the WCCC will have a 3-year qualifying exemption into their respective category for the next WCCC event.

Any active cook who works two or more ICS events per cooking season as a scorekeeper/assistant scorekeeper or a chief judge will earn an automatic qualification into **ONE** category of his or her choosing at the WCCC for that season.

YOUTH WINNERS - The winner of the **WCCC's 12-17 age group** may choose to compete with adults or continue in the youth division the following year. However, they cannot compete in both - it must be one or the other. If they opt to compete with adults, they will be treated as an adult participant, without any special accommodations for their youth status.

LAST CHANCE - Any ICS member in good standing may register to compete in the Last Chance competition at the WCCC.

For any registered team that wants to enter a Last Chance Qualifier, there will no longer be an additional fee. Even if a registered team wants to enter multiple Last Chance Qualifiers, there will no longer be additional fees. (The \$100 registration required for qualified cooks covers that ability.)

For any team that has **NOT** qualified into WCCC and wants to try to do so through the Last Chance Qualifier, there will be a \$100 registration fee. This fee is a flat fee and covers any Last Chance effort, whether it is ONE or FOUR. There is no discount, nor any up-charge. A flat \$100 fee is required.

10. CONTINUED COOKING

If a contestant wins 1st place as a WCCC Qualifier [see #9 for rules], they may continue competing in that category at any ICS sanctioned cook-off throughout that chili season. There is no limit as to how many times someone can win an ICS sanctioned category during a cooking season.

If a contestant wins 1st place as a WCCC Qualifier more than once in the same category, the 2nd place winner of that category at that cook-off will qualify for the WCCC. If both 1st and 2nd place cooks have already qualified for the WCCC, the 3rd place cook will advance. No places beyond 3rd place will advance to the WCCC.



The selection of winners at any ICS chili cook-off is extremely important. ICS sanctioned events must follow all rules and procedures outlined below. Failure to do so may result in sanction revocation.

1. JUDGING/SCOREKEEPING

- A. The cook-off organizer is responsible for designating a Chief Judge (CJ). The CJ is responsible for everything associated with judging and shall have the final decision on all judging matters.
- B. The organizer must also appoint a qualified person to be the Chief Scorekeeper (SK) and must ensure this person understands and follows all rules and procedures. The SK should recruit at least two additional helpers to assist with scorekeeping.
- C. No one may judge, score-keep or break ties in a category where a relative or significant other is competing. Organizers are **NOT** to be involved or present in the judging area at any time spouses or family members of event organizers are competing.
- D. There must be at least one judge for every two chili bowls or a minimum of five judges for each judging table. The CJ will select the judges needed for a final table is applicable.
- E. The judging area will also need “wranglers” (aka, people who will help with anything!). Three to five wranglers are suggested and must be completely different people from those recruited to judge or score-keep.

2. PAPERWORK

- A. ICS will **EMAIL** the organizer all ICS paperwork files including contestants’ list, judges’ roster and ballots, tally sheets and winner’s list. ICS will **MAIL** the competition cups and lids needed for the event.
- B. It is the responsibility of the organizer to use the digital files to print the adequate paperwork needed for the event. It would also be helpful to distribute the files to the appropriate person (usually the Scorekeeper) prior to the day of event.

POST-EVENT REQUIREMENTS – Winners' list and the original contestant list(s) must be returned to ICS via email within **7** days of the event. Please email to vmarnick@icschili.com.

3. JUDGING AREAPREPARATION

The organizer is responsible for the proper set-up of the judging area, which should be large enough to accommodate all tables needed while also positioned close to the cooking area for convenience in transporting competition cups.

Tables

- Every event should have a minimum of four tables for the following purposes: 1) Cup collection/Final Table; 2) Judging, 3) Holding of inactive cups [cups that have already been judged]; and 4) Scorekeeping.
- Any additional tables needed is determined by the largest number of contestants confirmed in any category. For categories with more than 21 contestants, **ONE** additional table is needed per 20 additional contestants.
- Judging tables must have enough space to place the competition cups 12 - 18 inches apart around the table

Additional Supplies:

- PALATE CLEANSERS are necessary to promote fair judging between tastings. The organizer must ensure there are palate cleansers at every judging table. We recommend flour tortillas (cut into bite-size pieces), sour cream and bottled water. **Alcohol is prohibited in the judging area.**
- DISPOSABLE SPOONS
- EMPTY CONTAINERS to collect dirty spoons

Competition Cup Preparation

- Contestants must use the official ICS competition/judging cups provided by ICS.
- The SK must assign each contestant one contestant number. Their assigned contestant number will remain the same for every cooking category they compete in.
- Each contestant must receive one cup per category at least 30 minutes prior to the end of any cooking period. Their contestant numbers must be written on the bottom of as many competition cups as they receive.
- Each contestant's name and contestant number must be recorded on the ICS Contestant List, which must be returned to ICS after the event.

4. COOKING SCHEDULE

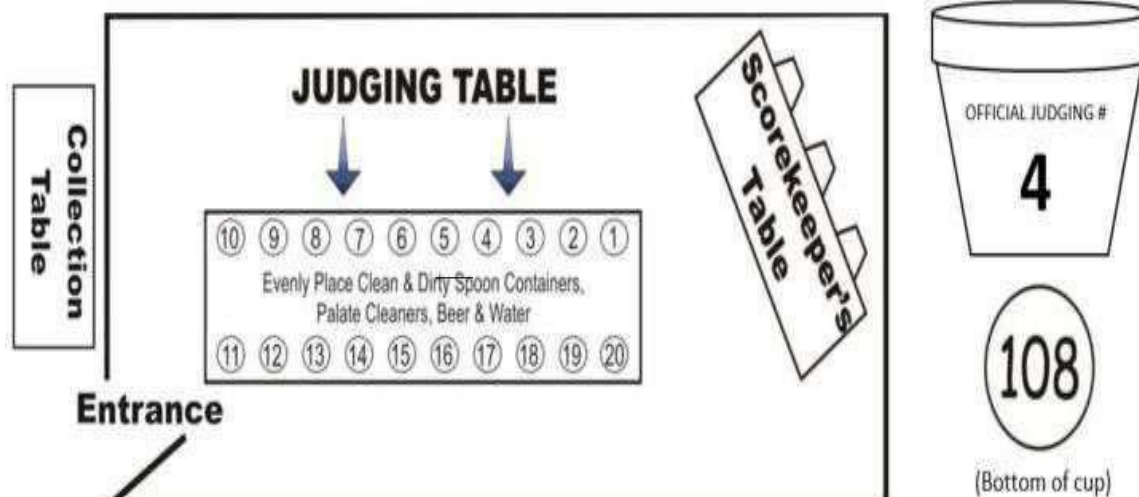
Each cook-off is unique in its categories and the scheduling of cooking and turn-in times. Organizers, Chief Judges and Scorekeepers should mutually agree on start times, turn in times and judging time. ICS states that the **suggested** cooking time is 3 hours, again just a suggestion. See **sample** below

6am	Setup
7:45am – 8am	Cooks Meeting
8:30am – 11:30am	Homestyle cooking period
9:30am – 12:30pm	Verde cooking period
11am – 1:30pm	Vegetarian Chili cooking period (notice it is for 2 1/2 hrs not 3)
11am	MANDATORY Judges meeting for Homestyle
11:30am	Homestyle turn-in/judging
12noon - 3pm	Traditional Red cooking period
12:15pm	MANDATORY Judges meeting for Verde
12:30pm	Verde turn-in/judging
1:15pm	MANDATORY judges meeting for Veggie
1:30pm	Vegetarian chili turn-in/judging
2:30pm	MANDATORY judges meeting for Traditional Red
3pm	Traditional Red turn-in/judging

5. RECEIVING THE COMPETITION CUPS

At the end of the cooking period, each contestant must fill their competition cup to the bottom of the rim and deliver it to the collection table in the judging area.

- After all cups are turned in, the SK [and helpers] must randomly place each cup on the judging table(s) and then number the outside of the cups (using black sharpie) in counter-clockwise order, beginning with the number 1



6. JUDGING

Selection of Judges

The Chief Judge at each ICS sanctioned event will determine the final selection and participation of all Judges. ICS recommends there be at least one judge for every two chili bowls or a minimum of five judges for each judging table. If there are 12 contestants in one given category 6 judges will be needed. If there are 15 contestants you will need either 7 to 8 judges. Rule of thumb -1 judge for every 2 bowls! Judges must be 18 years or older.

Judges' Meeting

At least 30 minutes prior to the end of the cooking period, the CJ is required to hold a meeting with all judges. This meeting serves to educate judges on procedures, technique and etiquette. No matter how many times someone has been a judge, they MUST attend this meeting.

The Chief Judge instructs all Judges as to the following PROCEDURES:

- A. When the Chief Judge signals the start of judging, Judges may start tasting at any bowl location on the table, then proceed counter-clockwise. They may re-taste at their own discretion. Judging is a process of elimination and re-tasting is permitted until each Judge has chosen their top three (3) chilis.
- B. Judges taste each bowl and note any comments on their official ballots.
- C. Judges must use a clean spoon for each taste.
- D. Judges should clear their palates before each taste using the condiments supplied on the judging table, such as water, flour tortillas, sour cream, etc.
- E. Talking, face gestures or influential body language is not permitted. Judges must not make any comments or gestures about any of the chilis that may influence the decision of another Judge.
- F. Each judge must write their 1st, 2nd, and 3rd place winning chili choices within the designated spaces on their ballot before giving it to the Chief Scorekeeper. It is requested that all Judges sign their ballots.
- G. Judges should stay in the general judging area but must stay away from Scorekeepers and judging tables until the Chief Judge and the Chief Scorekeeper have declared that there is a verified winner.
- H. In the event of a tie score, the tie will be broken between the first three places or based on the awards given. Each tie will be broken based on the place it was earned. The Chief Judge shall appoint three (3) Judges as "tie-breakers", this is based on the number of ties within a given place. Example if the first place is a three-way tie, then 5 judges will need to be appointed. Judges appointed will not be the same judges who originally judged the category. The judges must taste each of the bowls and give their decisions to the Head Scorekeeper. The bowl receiving the most points from the tie-breaking will be declared the winner of the tie and the other bowl (or bowls) should be moved down one place. Ties are broken only for those places which there are to be given prizes and/or awards (typically first through third places).
- I. The Chief Judge and all Scorekeepers should keep results in a closed folder and must not divulge or discuss the winners until after the Cook-off Organizer or designated person has announced the winners to the general public.

The Chief Judge instructs all Judges as to the following JUDGING INSTRUCTIONS:

- A. Each Judge's opinion weighs on the final outcome. Each cook is counting on the Judge's serious consideration of their bowl of chili. Judges must understand that they are determining the winners of the competition and must be respectful of the judging process and system.
- B. Judges must follow all direction and instruction from the Chief Judge. The Chief Judge may unilaterally dismiss a Judge or disqualify a Judge's ballot for actions deemed detrimental to the judging.
- C. When Judging, the chili you select to win that category should be the one you individually like best, with no other influence affecting your decision. Select 2nd and 3rd places the same way.
- D. Chili that looks appealing with a pleasing aroma and that tastes good – and that meets the requirements of each category's rules – is typically scored well.
- E. Meat should be tender; not too mushy or too firm. Meat should have distinct chili flavor. No preference is given to cut (diced) meat, to ground meat, to shredded meat, or to cubed meat.
- F. Sauce should be not too thin or too thick. There should be a balanced ratio of sauce to meat. Sauce should have distinct chili flavor.
- G. Heat from spices should not be bland and not too hot.
- H. Bowls of chili to be judged may not include any garnish or topping to distinguish it from the other bowls at first appearance. No additional ingredient that is added to the bowl, that is not found throughout the entire bowl, is allowed.
- I. Decisions of the Chief Judge are final.

8. SCOREKEEPING - 20 cups or less

A) As the ballots are received the Chief Scorekeeper (SK) and assistants must use the ICS Master Tally Sheet to award points to each 1st, 2nd, and 3rd place vote. A written mark (such as a dot, plus sign, etc.) must be placed between all awarded points to prevent reading a first and second place vote as 32 points rather than 3•2 (3 points and 2 points). Commas must not be used as they can be mistaken for the number 1. Write the awarded points next to the relative number on the tally sheet:

- 3 points awarded to each 1st place vote
- 2 points awarded to each 2nd place vote
- 1 point awarded to each 3rd place vote.

B) After all ballots have been recorded on the Master Tally Sheet, the SK must add the vote points and enter the total in the space provided. He/she will advise the CJ once all winners have been determined. After all ballots have been recorded on the Master Tally Sheet, the SK must add the vote points and enter the total in.

C) **In the event of a tie:**The tie will be broken between the first three places or based on the awards given. Each tie will be broken based on the place it was earned. Example: When two cups have the same number of points for first place and two cups have the same number of points for third place, these are two separate tie breakers.

Pull the cups for first place and set them side by side. Using a ballot, circle the two cup numbers that are involved with the first tie breaker and mark the sheet as Tie Breaker. Assign 3 judges that have not judged the initial category.

Calculate the scores for each cup. The cup with the most scores will be the first place and the other cup will be second place. Repeat the same process to break the next tie breaker, the results will determine third and fourth place. In the event you have a three way tie for first or second or third increase the number of judges to 5. Always use an odd number of judges when doing a tie breaker.

D) The WINNING cup numbers must be double-checked and verified. Lift cups to record the contestant number under the cup on the Master Tally sheet (cup 1 contestant 108).The SK will then refer to the Official Contestant List to determine the winner names/team name. Record the winners on the Official Winners' List, along with the cup number and prizes and/or trophies to be awarded. Mark the winning cups according to the places they have placed (1st, 2nd and 3rd)

E) If there are more categories to be judged, all cups of the completed judging round should be carefully moved to the inactive table. It is helpful to place them in numbered order so that when it is time for the contestants to retrieve their cups, they can be easily located. The judging table must also be reset, cleaned and prepared for the next category to be judged.

9. SCOREKEEPING - 21 cups or more

In the event there are more than 20 cups to be judged in a single category, the Chief Judge will determine if and how preliminary tables will be set up, and how many cups will advance to the Final Table group. Examples of Preliminary Table groups and a Final Table group are outlined below:

A. The minimum number of Preliminary tables may be determined as follows:

21 to 40 cups: Two tables- tables "A" and "B." Each table must have a clearly visible identifier of "A" or "B." Half of all cups must be placed on table "A" and numbered counter- clockwise beginning with the number 1. The remaining half should be placed on table "B" and begin numbering with the number 21.

41 to 60 cups: Three tables "A", "B" and "C." Each table must have a clearly visible identifier of "A," "B" or "C." One third of all cups must be placed on each table. The cups on table "A" must be numbered counter-clockwise beginning with the number 1; Table "B" the same beginning with the number 21; and Table "C" the same beginning with number 41.

61 or more cups: One additional Preliminary table for each 20 cups, and continue using the next letter of the alphabet to designate each additional table. DO NOT use the letter "F" for a Preliminary table as that letter is always used to designate the "Final Table". Follow same steps as above with dispersing and numbering.

C. Now that the collection table is empty, it may be repositioned and used as the Final Table if desired.

D. After the judges at each Preliminary Table have made their top selections, the SK must record those votes on the Master Tally Sheet. The top five scores from each Preliminary table will move to the next round, the "Final Table."

- Ties are not broken at Preliminary tables. In the case of a tie or ties, advance all cups in a tie situation to the Final Table.

E. All cups transferred to the Final Table shall be stacked within a new ICS competition cup and re-numbered counter-clockwise starting with the number 1.

- This Final Table number should be marked on the side of the new cup AND marked on the lip of the inside cup so that the contestant number, preliminary table number AND Final Table number are all on the original (inside) competition cup.



F. Proceed with using the instructions of "Scorekeeping 20 cups or less" to determine the winners!

G. The decision of the Chief Judge in all matters is final and binding.

ICS has a zero-tolerance policy for obscene or hate-directed actions in any form of expression whether it be speech or written/visual content. If a team exhibits such conduct, they will be asked to leave and will forfeit their spot in the Cook-off.

ICS Chili, Inc. reserves the right to modify or change any rules, at any time, without advance notice.

Preparing To Cook

We have had many new cooks contact us with questions as to what they would need to bring to a competition. We want all our cooks to be prepared to win! As a result, we have compiled a helpful list of things to bring to your first competition. This by no means is an exhaustive or perfectly complete list; but it is certainly a good checklist of items everyone should have at the ready when competing in an ICS contest.

Basic chili cooking supplies include:

1. 10x10 tent (not required but highly recommended)
2. 1 six-foot table and tablecloth. 2 is preferred for extra prep space depending on how many categories you are cooking in.
3. Pots with lids - one for each category you are cooking and one for People's Choice
4. 1 Frying pan
5. Large bowl for straining meat
6. Large colander to strain meat
7. Gallon jug of fresh potable water
8. Propane camp stove (we prefer the older Colemans with the rubber hose and extra regulator for better temp control. The quantity will depend on how many categories one is competing in. One can get away with 2 stoves for all 4)
9. Propane - one will use about 2 to 3 tanks of propane per cook off if doing all 4 categories plus PC. Should carry a 4th just in case the weather is bad and you need more heat.
10. Utensils - carry a spoon for each pot to stir, a ladle for each pot and a slotted spoon for each pot
11. Can opener
12. Plastic tasting spoons - bring 20 to 30 tasting spoons to every cook-off