

The Rules and Regulations for cooks at the World's Championship, State, Regional and District Cookoffs are as follows:

1. **Traditional Red Chili** is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No garnish is allowed.
2. **Chili Verde** is defined by the International Chili Society as any kind of meat or combination of meats, cooked with green chili peppers, various spices and other ingredients, with the exception of BEANS and PASTA which are strictly forbidden. No garnish is allowed.
3. **Salsa** must be homemade by the contestant whose name and ICS # appear on the Contestant Application. It may be brought to the site that day or it may be prepared at the Cookoff.
4. Homestyle Chili is defined by the International Chili Society as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices.
5. No ingredient may be pre-cooked in any way prior to the commencement of the official cookoff. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. The ICS does not prefer one over the other. MEAT MAY NOT BE PRE-COOKED, in any manner. All other ingredients must be chopped or prepared during the preparation period.
6. You must be an ACTIVE ICS member to compete in any ICS competition including Traditional Red Chili, Chili Verde and Salsa. You must be at least 18 years old.
7. The cooking period will be a minimum of 3 hours and a maximum of 4 hours. The exact starting and ending of the cooking period is to be announced by each local sponsoring organization. Cooking during entire cooking period is at the sole discretion of the contestant.
8. A representative of the sponsoring organization shall conduct a contestant's meeting, at which time final instructions are to be given and questions answered, no later than 1 hour prior to the official starting time of the cookoff.
9. Contestants are responsible for supplying all of their own cooking utensils, etc. and should be prepared to provide a fire extinguisher and washing station, as they may be required by the sponsoring organization. The sponsors of the cookoff will provide an area for each contestant.
10. Each contestant must cook a minimum of two quarts of competition chili prepared in one pot which will be submitted for judging. Sharing or splitting Chili, Chili Verde or Salsa for judging with another contestant for the purpose of increasing the number of entries in any event will result in suspension of ICS membership for a minimum of one year. Any cookoff chairman, chief judge or scorekeeper knowingly allowing cheating in any way at their event will result in non-sanctioning of their event the following year, no exceptions.
11. People's Choice Chili is governed by the SPONSORING ORGANIZATION and cookoff chairman of each cookoff, NOT THE ICS. The chairman can require (a) 2 gallons maximum in lieu of a cash entry fee; (b) 1 gallon maximum in addition to a cash entry fee or (c) a cash fee. Non-compliance by a contestant of the chairman's requirement will result in disqualification. Discrimination by cookoff officials will result in non-sanctioning of their event the following year. PEOPLE'S CHOICE CHILI MUST CONTAIN BEANS.
12. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and given an official 32 oz. ICS judging cup. In order for a cook to receive the judging cup for their specific contest, they must sign the contestant list and provide their active ICS membership number. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible to deliver their cup, which must be filled to the bottom of the cup's rim, to the judging area at the official time for judging.
13. Judges will be told that they should vote for the chili, as defined by the ICS, based on the following major considerations: good chili flavor, texture of the meat, consistency, blend of spices, aroma and color.