



# Statesville Woman's Club *Annual Chili Cook-Off*

515 West End Ave Statesville, NC 28677

Saturday, November 14, 2026

11:30am - 3:00pm **Rain or Shine**



## Contestant Registration Form

Team Name: \_\_\_\_\_

Contact Person: \_\_\_\_\_ # of team members: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Best contact method: \_\_\_\_\_ Phone \_\_\_\_\_ Text \_\_\_\_\_ Email

**Spaces are limited to the first 20 paid applicants. First come, first served.**

**Please note preference below:**

\_\_\_\_\_ I prefer space for truck/trailer \_\_\_\_\_ I prefer space for 10 x 10 canopy style tent only

### ENTRY FEES:

☐ **\$20.00 Contestant Entry**

**(plus \$5.00 for each additional category)**

☐ **\$5.00- First Responders** ☐ **\$5.00- Spicy Woman** ☐ **\$5.00 -Showmanship**

**(Get noticed! Dress in festive garments for the event and decorate your chili booth in a fun and spicy theme. Best "show" wins!)**

**Total Fee(s) Due: \$\_\_\_\_\_ Cash, Check or use QR code below to pay on our website with debit or credit card. Deadline October 24, 2026.**



**Fees and form can be mailed or dropped in mail slot at the SWC Clubhouse at address above.**

**If paying online, email form to  
[deenachambers592@gmail.com](mailto:deenachambers592@gmail.com).**

**Direct questions to Deena at 704-437-0901.**

## SWC CHILI COOK-OFF RULES

1. Teams must file an Entry Form along with required fee before October 24, 2026 This event is rain or shine, no refunds. Complimentary “swag bag” for first 20 contestants!
  2. Upon arrival, teams will be assigned their preparation area. Set up 7:30 a.m.-8:30 a.m. Mandatory team meeting with cook-off officials will be at 9:30 am to review rules. Cook-off competition will begin at 10:00 a.m. and finish at 12:00 p.m. Judging will commence at 12:00 p.m.
  3. Each team is responsible for all cooking utensils, tables, chairs, cooking ingredients, set up and clean up.
  4. Each team must supply all cooking equipment: propane camp stove, grills. Water is available if needed. You must provide your own container. No electricity will be provided.
  5. All food preparation including meat, cutting of vegetables, etc. must be done on site in a sanitary manner. Please keep chili tightly covered when not serving and only serve chili to public in clean tasting cups.
  6. Contestants should make at least 2 gallons of chili but can be 3 or more if desired. Reserving 1 gallon for judging. A “Throw-down” chili pot for public consumption may be prepared in advance.
  7. Each team will receive a judging cup and lid for each category entered. Each cup will have a claim ticket inside which you will keep until winners are announced. An official of the cook-off will deliver the chili entries to the judges for taste testing. Judges will announce the winners around 2:30 p.m. The decision of the judges is final.
  8. Each team will donate its chili for consumption that day. Each team is expected to dispense their chili to the public after their cup(s) have been submitted for judging, starting no later than 12:00 noon. Tasting cups, spoons and People’s Choice tickets will be provided by the Statesville Woman’s Club.
  9. The public will choose the winner of the People’s Choice Award. Each tasting kit includes one voting ticket, allowing attendees to vote for their favorite chili and/or team.
- It's up to you to win them over—serve up your best chili, engage with the crowd, and encourage them to cast their vote for you! The more chili you serve, the more chances you have to earn votes. Attendees can also purchase additional votes with cash, and all proceeds from these extra votes will benefit this year’s featured non-profit organization.
- JUDGING CRITERIA – Competition “freestyle chili” is blind judged on the following criteria. Each criterion is assigned a point value.
- Aroma – Chili should smell appetizing
  - Consistency – Chili should be a smooth combination of meat (vegetables) and sauce.
  - Color – Chili should look appetizing.
  - Taste – Heat and spices are taken into consideration.
  - Aftertaste – Chili should leave a pleasant aftertaste.

I have read and understand the Cook-Off rules. I agree that our team will be responsible for the set up and clean-up of our assigned booth area.

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Team Representative

Date: