

**4th Annual Knights Valley
Volunteer Fire Department
RIBS & CHILI
COOK-OFF**
Saturday, June 20, 2015



gg58458625 www.gograph.com

- Where:** Oak Ridge Angus Ranch
13520 Highway 128, Calistoga, CA 94515
- Time:** 11:00 am to 4:00 pm
- Judging:** Begins at Noon – Food Served after judging is completed
- What:** Celebrating cooks competing for the best Chili and Ribs to win grand prizes
- Why:** To raise money for the Knights Valley all-volunteer Fire Department for firehouse improvements
- Who:** Volunteer Cookers competing from around Napa/Sonoma, including local cooks and local fire departments and well-known Cook-off competitors

Live music

Silent Auction! Local Premium Wines! Trophies and Prizes!

Want to be a cooker?!
Contact Augie Crube
Cheryl LaFranchi
Rick Sereni

AugieChief6200@gmail.com
(707) 292-1013
(707) 291-5407

Adults: \$15.00

Children under 12: \$7.50

Children under 6: Free

Saturday, June 20, 2015

4th Annual K.V.

Volunteer Fire Department

CHILI COOK-OFF



Organization: _____

Official Team Name: _____

Team Captain/Contact Person: _____

Address: _____

Telephone Number: _____ Email: _____

Cooks (Can be up to three as part of team registration):

1. _____
2. _____

Entry Name: _____

(Famous Smokey Ribs, Firehouse Chili, Etc.)

Will you need electricity: YES / NO

Will you need water: YES / NO

Anything Else?: _____

JUNE 1, 2015 ENTRIES DUE

Location: Oak Ridge Angus – 13520 Hwy 128, Calistoga, CA 94515

Mail registrations forms to: Oak Ridge Angus – 13520 Hwy 128, Calistoga, CA 94515

Top three winning teams in each category will receive trophies. Each team will also receive 2 collectable custom made Chili Cook-Off Aprons. Chili/Rib chefs will receive a special price on meat at Cal Mart, contact Rick Sereni.

COOKING TEAMS CAN ARRIVE AFTER 6:30 am TO SET UP AND FINISH COOKING.
All teams need to be ready to be judged at noon.

Questions: Contact	Oak Ridge Angus - Cheryl LaFranchi	(707) 292-1013
	NVVFD Fire Chief - Augie Grube	(707) 483-2004
	Cal Mart Meat Dept. - Rick Sereni	(707) 291-5407

4th Annual K.V. Volunteer Fire Department



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Judging Criteria

The following judging criteria are to be adhered to by all cook-off judges:

1. Judges should arrive by 11:45 AM and be ready to judge at Noon.
2. The competition is blind. Judges will not know the identity of the cooking teams.
3. Judges should fill out their scorecards independently before conferring with other judges.
4. Winning teams will be scored and judges' consensus will determine final rankings of teams. There will be separate scorecards for Chili and Ribs. Judges scores and ultimate ranking by team will represent 100% of the vote.
5. Each judge will have a separate spoon and cup for each entry. Each entry will be served to judges 7 minutes apart. Teams will be assigned a time slot.
6. Judges will score based upon the following criteria:
 - a. Color and appearance: The food should look appetizing
 - b. Texture: The texture should not be mushy or tough
 - c. Flavor: The chili and ribs should have typical flavors, including chili pepper for chili and smoky/grill meaty and spicy for ribs.
 - d. Aroma: Aromas should be true-to-type for both Chili and Ribs. Complexity is important.
 - e. Spice: For both Chili and Ribs, spiciness must be evident, but "heat" must not be extreme or lacking.
 - f. General Quality: all the elements of color, appearance, aroma and flavor must be true-to-type, complex, interesting, and appetizing. How everything is integrated is very important. The aftertaste is important.
7. At the conclusion of scoring and grading each sample, the judges will give a final score to each entry. The entries are then ranked by the judges. Judges must come to a consensus on the ultimate ranking among the judges.
8. For each entry, the weighted score system should be used:

Color and Appearance:	1 point
Texture:	1 point
Flavor:	4 points
Aroma:	1 point
Spice:	1 point
General Quality:	2 points
Total Points Possible:	10 points

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Rules for Cookers

Venue: Oak Ridge Angus Ranch
13520 Hwy 128 Calistoga, CA 94515

*Cookers arrive between **6:30 am and 11 AM** to set up and begin cooking on **Saturday, June 20th**. Judging starts at Noon sharp.

*A light breakfast will be served for cooking teams between 9:00 am and 10:30 am.

***The general public will start arriving at noon**. There will be beverages available throughout the afternoon. All cooking teams will receive 10 free drink tokens.

*Each team will prepare enough Chili to feed 150 people with a sample portion. Portion size should be a minimum of ¼ cup per person or 2 ounces. This equates to **2 ½ gallons of Chili per team** (2 oz x 150 people / 128 oz/gallon). Extra chili is helpful for attendees who really like your Chili! For ribs, provide 6 racks or more. Teams will be allowed to do some prep prior to arriving at Oak Ridge Angus.

*Teams need to bring all cooking utensils and cooking equipment, shade provision (e.g. pop-up canopy), and their tables and chairs. The host committee will be providing plastic ware for the general public (forks, spoons, and small bowls).

***Judging will take place starting at Noon**. Runners will pick up samples for each judge at an assigned time slot. Teams will be advised on arrival when their time slots for judging samples will commence so teams can have their best sample ready and hot.

*Awards, Trophies and Raffles will commence between 2:30 pm and 3:00 pm. Awards will be given for both chili and ribs, first, second, and third place.

*Event concludes at 4:00pm. Any further questions, please contact:

Augie Grube (707) 483-2004
Cheryl LaFranchi (707) 292-1013
Rick Sereni (707) 291-5407