

Official Rules

TOP OF OK JAM CHILI CLASSIC

The following rules are to be adhered to by all teams, cooks, and/or assistants, at chili cook-off approved by Top of OK Jam. Official rules provided by the International Chili Competition Society.

1. True chili is defined by the International Chili Society as any kind of meat, or combination of meats, cooked with chili peppers, beans (optional) various other spices, and other ingredients with the exception of any kind of binders or pasta, which are strictly forbidden.
2. No ingredient may be pre-cooked or treated in any way prior to the preparation period, which will begin approximately one hour prior to the commencement of the official cook-off. 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 pre-cut or ground but not treated/seasoned or cooked in any way. All other ingredients must be chopped or prepared during the preparation period.
3. The cooking period will be a minimum of 3 hours and a maximum of 4 hours. Cooking during the entire cooking period is at the sole discretion of the contestant.
4. A representative of Top of OK Jam shall conduct a contestants 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 cook-off.

5. If anyone other than the assistants, who have been identified to the cook-off chairman prior to the cook-off, assists the team/contestant, in any manner whatsoever during the period of time after the team/contestants meeting and the end of the cooking period, the contestant shall be subject to disqualification.
6. Teams/Contestants are responsible for providing all of their own ingredients, supplies, table, serving bowls, cookers, etc.
7. Teams/Contestants are permitted to set up their equipment, decorations and other facilities anytime after 9:00 A.M. on the day of the cook-off. Setups must be complete before official cook-off starts.
8. Each team/contestant must cook a minimum 1 gallon of chili. If they desire to prepare additional pots, such pots must be labeled and stored separately before distributing for judging.
9. Each team/contestant will be assigned a contestant's number by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestant's number assigned to them by the Chief Scorekeeper. At the option of the Chief Scorekeeper each contestant may be required to cover their number on the bottom of the container with non-transparent tape prior to giving the bowl to the collector or delivering it to the judging area.
10. Official team members may not exceed 5 people.

11. All contestants must provide each team member, and team name 1 hour prior to cook-off.
12. Official Top of OK Jam representatives will inspect all cookers, ingredients, and supplies prior to official commencement of chili cook-off
13. Any and all “open flame” style cooker will have a designated area outside of Event Center competition area.
14. The decision of the Judges shall be final.