



Yakima Valley Pet Rescue / Valley Spay and Neuter

20th Annual CHILI COOK-OFF TEAM REQUIREMENTS/RULES November 8, 2025 5:00pm - 8:00pm Modern Living Building State Fair Park

"Taste The Heat"

- 1. Chili must be cooked in a Yakima County certified kitchen. If you do not have access to a certified kitchen, the Modern Living Building kitchen is available beginning at 9:00 am for your use. Please let the Fundraising Coordinator (Kristal) know if you will be needing to use the kitchen.
- 2. There shall be no more than 2 people per team, in the Modern Living Building's kitchen at one time (due to space).
- 3. Chili ingredients must be purchased from a legitimate grocery store or butcher. Receipts must be available for the county health inspector the day of the cook-off.
- 4. All ingredients must be purchased with the intent of the use for this chili cook-off within 7 days of this event, except for the meat (excluding vegetarian), which shall be within 3 days of the event.
- 5. The use of alcohol as an ingredient is strictly prohibited.
- 6. Teams provide their own kitchen utensils, (pots, pans, cutting board, knives, thermometer, and utensils). YVPR will provide the ladles for serving. Please clean up after yourselves in the kitchen and the table areas.
- 7. Teams must make a minimum of **8 to 10 gallons** of chili. (big 18 quart roasting pans make 4 gallons of chili). Each team may provide any condiments for the chili, (chips, onion, cheese etc...) If you've participated in past years and have run out of chili, please consider making 10 gallons.
- 8. While cooking, teams may taste their chili, but must use a disposable spoon, and immediately dispose of it.

 If you are cooking your chili at an outside certified kitchen, you must use proper cooking, cooling, transport and bring to temperature procedures as required by Yakima Health Department.
- 9. Chili must be prepared and to temperature for judging at 4:30 pm. The Winner will be tallied and announced at the end of the event at approximately 8:00 PM. Trophies will be presented for 1st, 2nd and 3rd place People's Choice Award as well as the Golden Ladle Award selected by secret judges. All teams will be acknowledged.
- 10. Teams must provide a long extension cord and surge protector for each roasting pan/crock pot used. Space is limited, so each team is limited to one (1) eight (8) foot table for their chili and condiments serving area. Tables will be provided by YVPR.

Please decorate your table with this year's theme "Taste The Heat". There will be one winner for the best decorated table.

Last Rule ... HAVE FUN!!! This is a fun family event, and we want everyone to have a great time!

These rules are simple, fair, and easily accommodated. If you have any questions, feel free to contact Kristal at fundraise@yvpr.org or 509-379-8239.