

THE COTTAGE BAR AND ~~LAV~~ CHILI CLASSIC

There are no absolute guidelines as to how each Judge will or should make their winning selections. The major items to consider are:

- (1) good chili pepper taste (not TOO HOT - not TOO MILD)
- (2) the texture of the meat (not TOO TOUGH - not TOO MUSHY)
- (3) consistency (not TOO THICK - not TOO THIN)
- (4) the blend of the spices and how well they have permeated the meat

Color has little or nothing to do with the taste of a good bowl of chili. Perhaps the best way to pick the winning bowl is to say to yourself, "If all the chili I am ever going to have for the rest of my life will be exactly the same as one of the bowls on the table - which one would I choose?"

RATE CHILI ON A SCALE OF 1-10 WITH 10 BEING THE HIGHEST RATING.

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| 1. Drew's Drew's Chili | 13. Dustin Kuzee |
| 2. Sons of Troll's Breath Chili | 14. Steve + JR Mikulak |
| 3. Beckhouse Chili | 15. Debbie Byar |
| 4. Sicilian Sensation | 16. John Longo |
| 5. Poker Face | 17. George Sullivan |
| 6. Bourbon Street | 18. Paul DeBartolo |
| 7. 52nd Street Smokers | 19. Mike Willere |
| 8. Pure Pleasure | 20. Gary Dennis |
| 9. Dat Chili | 21. Stan Ponstein |
| 10. Jelukas Addiction | 22. Ed Parayko |
| 11. _____ | 23. _____ |
| 12. _____ | 24. _____ |

Signature _____