

**Satterlee Creek Environment Center Open Forest  
Nick Sikora Chili Contest  
Rules and Regulations**

1. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices, and other ingredients.
2. All ingredients must be pre-cooked & treated prior to the event. Your chili is to be brought “ready-to-eat”. The chili must be delivered to the Satterlee Creek Environmental Center at 2817 Cotton Hollow Road Sayre, PA 18840 (Litchfield Township) by 10:30 a.m. and will be judged at 11:00 a.m.
3. No entry fee. The chili will be offered to the public after the official judging takes place.
4. Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of its proper temperature for serving after being judged. Electricity, bowls and spoons will be provided by the event sponsors.
5. Each contestant must cook a minimum of four (4) quarts of competition chili. Contestants are permitted to prepare only one (1) pot of competition chili, which will be submitted for judging.
6. Each contestant shall remain anonymous during the judging.
7. Each contestant will be assigned a “contestant number” by the Chief Scorekeeper. The judges will ladle their own portion to be taste-tested.
8. The decision of the judges is final. Chili will be judged on a scale of 1-10 in the areas of: Color, Aroma, Consistency, Taste, and After-Taste.
9. Each contestant is responsible for cleaning up their chili container at the conclusion of the day’s event (2:00 p.m.).
10. The Chief Scorekeeper will calculate the total for each entry. In the event of a tie, the Chief Scorekeeper, or SCEC committee member, will be the tie-breaker.

The winner will receive a prize set forth by the SCEC committee.