



Two Ways to Bring the Heat! 🌶️ 🔥

This year's Chili Cook-Off gives you *two* exciting ways to compete:

- 1. Standard Competition** – All competitors will battle it out in our classic divisions: Restaurants, Corporations, Hometown Cooks, and Nonprofits.
- 2. Go Big with ICS Variety Types!** – Compete under official International Chili Society categories with Traditional Red, Chili Verde, Vegetarian, or Homestyle recipes for a shot at wider recognition! **Winners can head to the World Championship Chili Cook-Off in 2026.**

Once you play it classic, take on the world stage, bring your best chili and let's turn up the flavor!

🌶️ Contestant Rules 🌶️

The contest rules incorporate details from the International Chili Society, Fiorenza's Food For Friends (F4), and the Chester County Health Department.

1. GETTING STARTED

*If you are interested in competing as an ICS competitor, you must be active ICS members and 18 years old and over. Cooks must register for an ICS \$10 membership, and sign up for the F4 West Chester Chili Cook-Off through the ICS website, www.chilicookoff.com. **Every ICS competitor must be in good standing prior to the commencement of a cook-off.***

THE COOKING SEASON

THE 58TH WORLD CHAMPIONSHIP CHILI COOKOFF (WCCC58) will occur Oct. 16-19th in Indianapolis, Indiana, and it will include Champion Chili Cooks who have qualified victories from July 1, 2024, through June 30, 2025. **Winners of the 2025 inaugural ICS competition at the F4 West Chester Chili Cook-Off will have their 2026 registration fees paid for to the WORLD CHAMPIONSHIP CHILI COOKOFF.**

ENTRY FEES

Entry fees are separately collected by and at the discretion of the cook-off. ICS is the sanctioning body for cook-offs, which are organized by individuals not directly affiliated with ICS (unless noted).

F4 West Chester Chili Cook-Off Contestant Entry Fees:

Restaurants – \$160 entry fee

Businesses – \$160 entry fee

Nonprofit Organization – \$85 entry fee

Hometown Cook – Non-business – \$85 entry fee

Each team will prepare 25 gallons of chili cooked onsite.

2. ICS-SANCTIONED COOKING CATEGORIES

Traditional Red Chili is any kind of meat, or combination of meats, cooked with red chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed.

Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.

Homestyle Chili is any kind of meat, or combination of meats, and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Homestyle chili may be any color. Bush's Beans are required and should be **clearly** visible in cup. Preference is not given to either cut, ground, shredded or cubed meat.

Chili Verde is any kind of meat, or combination of meats, cooked with green chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.

Vegetarian Chili is any kind of vegetables or combination of vegetables, meatless "meat", cooked with chili peppers, various spices and other ingredients. The use of meat and/or any meat by-product is not allowed. It can be any color, and consistency should be like chili, not soup like. Beans are allowed.

Note:

- The above category winners are all chosen by judges.

- **Garnishes must not be used for any category.** Rule of thumb - if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified.

3. SUPPLIES

Reference the Competitors section of the website.

4. INGREDIENTS

Each competing team will be provided with a menu to select and purchase protein and fresh produce at a discount from US Foods through F4 and our nonprofit partner. This food will be packaged according to your order and available to be collected Sunday morning. Note: this process ensures the Health Department that all food has been safely handled prior to the event.

Competing teams will be provided with Bushes Beans coupons to select the variety of beans of their choice.

Competing teams can grind or premix dry ingredients prior to the event.

5. COOKING-JUDGING

Each competing team's cooking location will be available to start cooking by 8:00AM.

Each competing team's cooking location and food will be inspected before 12:00 PM by the Chester County Health Department.

Each competing team is expected to deliver their 32 oz. cup of chili to be judged at the judging location by 12:00 PM. Contestants are expected to verify that the number on the bottom of their cup is the same as their assigned contestant number.

5. WINNERS

F4 will pay the entry fee to the 59th Annual World Championship Chili Cook-off in 2026 for winners of each ICS category if they elect to participate.