

**2026**  
**MANCUSO H-D CROSSROADS**  
**19<sup>th</sup> ANNUAL CHILI COOK-OFF**

**SCHEDULE OF EVENTS:**

7:00am - 9:00am: Booth Set-Up  
8:00am – Inspection (once your ingredients have been inspected, you can begin cooking)  
**11:45am - Noon: CHILI TURN-IN in CUSTOMER LOUNGE - Turn in 1 full chili judging cup.**  
12:00pm-3:30pm: Chili Sampling by the public that have a wristband **ONLY** provided/sold by Mancuso H-D  
2:00pm: Tire Toss Contest – Adults **ONLY** (Women)  
2:15pm: Tire Toss Contest – Adults **ONLY** (men)  
2:30pm: Tire Toss Contest – Kids Only  
3:30pm: Count Tokens for People's choice awards  
3:45pm: Chili Award Presentations – 1st Place \$300, 2nd Place \$150 & 3rd Place - \$100  
People's Choice Award (vote – total tokens)  
4:00pm: Tear Down Clean-Up

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**CONTEST RULES & REGULATIONS:**

**1. ALL COOKING MUST BE DONE ON SITE!**

- NO Wolf Brand, NO Hormel, NO Wendy's or any other store-bought chili accepted!
- **ALL ingredients must remain UNCOOKED / UNMARINATED prior to inspection.**
- **Pre-chopped is accepted.**
- All cooking must be prepared in the open in a sanitary manner

**1. All teams are required to cook a minimum of 5 GALLONS of chili.** However, teams can cook more to guarantee you don't run out before the event is over.

**2. Any type of cooking method is allowed.** We **will NOT** provide water or electricity.

**3. Chili ingredients may consist of meats, chili peppers, canned tomatoes, various spices, and other ingredients such as a variety of beans.**

**4. For Public Sampling, teams are asked to provide the following:**

- Small tasting cups/Jello shot cups, spoons, etc. for chili tasting
- Cook a minimum of 6 gallons of chili
- Public sampling hours are 12pm-3:30pm.

**5. Judging Qualifications:**

- Meats which are not fully cooked or raw will be disqualified and receive no points from judges.
- The contest turn in container may not be marked in any way. (Good luck kiss, thumb print, signature, etc)
- Garnishes are NOT allowed in the turn in containers for judging.

**6. Judging Process:**

- Containers will be turned in at the Customer Lounge.
- Judges will not be present during turn in.
- Judges are provided fresh utensils for each entry as well as water to cleanse their palate between samples.
- Each entry is evaluated on its own merit, not compared to other entries.
- CHILI entries will be scored by multiple judges on a 1 - 10 point system based on Aroma, Appearance, Texture, Taste and Overall.

7. **Booths & Equipment:** Booth spaces are approximately 10'x15'. Teams are responsible for supplying all tables, chairs, tents, trash bags, etc. Booth space must be kept **CLEAN!** All filled trash bags & boxes, etc. must be taken to dumpster area on the backside of the building before each team leaves the premises.
8. **Restrictions:** The sales of items not offered by Mancuso Harley-Davidson are prohibited unless approved by Mancuso Harley-Davidson Management.
9. **11:45am - Noon, ALL teams must turn-in (1) filled chili judging cup for judging (cups provided by Mancuso H-D) WINNERS WILL BE ANNOUNCED AT 3:45 PM.**
10. Chili will be judged on a 1 - 10 point system based on Aroma, Appearance, Texture, and Taste.
11. **Chili Sampling: All patron chili samplers must pay a \$5 donation and have a wristband to sample chili.**

**GOOD LUCK AND  
LET'S HAVE SOME FUN!!**