



Amelia Island Montessori School
Annual Chili Cook-Off
Saturday, February 7, 2026
Downtown Fernandina



INSTRUCTIONS:

Kindly review the rules and regulations set forth by the Amelia Island Montessori School Chili Cook-Off. Please then complete the entry form and email or mail it to the address below.

- Email: teamaims@ameliaislandmontessori.com
- Phone: 904-261-6610
- Mail form to:
Amelia Island Montessori School
1423 Julia Street
Fernandina Beach, FL 32034
- Encourage other teams you know to enter this event!
- For any questions, please use the contact information above.

ENTRY FEES:

Fees include entry into competition, an assigned space, electricity (if needed), and sampling bowls and spoons.

- Early Bird Entry by Wednesday, January 7, 2026: \$175.00 per team
- Last Call Entry by Friday, January 30, 2026: \$200.00 per team

Competition fees can be paid by check or with a credit card (Visa, Mastercard). Please make checks payable to: Amelia Island Montessori School (AIMS) or call (904)-261-6610 for credit card payments

ALL ENTRIES MUST BE RECEIVED BY FRIDAY, JANUARY 30, 2026

ENTRY FORM:

Team Name: _____

Team Captain: _____

Street Address: _____

City: _____ State: _____ Zip: _____

Day Phone: _____ Evening Phone: _____

Cell Phone: _____ Email: _____

Number of Team Members _____

Which category does your team fall under? Professional Team (Restaurants and chefs): _____ Y _____ N
Novice Team: (All Others) _____ Y _____ N

I will be competing in the Spiciest Chili category: _____ Y _____ N

I will be competing in the Vegetarian Chili category: _____ Y _____ N

I will need a power source*: _____ Y _____ N

*Everyone will have access to a single 110v plug.

Cooking sites are roughly 12' x 12', additional space may be permitted upon availability.

I HAVE READ THE ATTACHED RULES AND REGULATIONS AND AGREE TO ABIDE BY THEM.

Signature: _____ Date: _____

2026 Chili Cook-off Rules

General

1. Various categories and rules are established as guidelines to ensure fair competition between teams.
2. Each team will be allocated a space of 12'x12'.
3. Teams are responsible for supplying all ingredients, cooking devices, coolers, thermometer, tents, tables, chairs, cleaning supplies, etc. Electricity is available but you are responsible for your own extension cords.
4. All team members shall sign the Waiver and Release form provided on the day of the event.
5. Each team is responsible for providing a fire extinguisher for their station.
6. Absolutely NO smoking will be permitted in the cook-off area.
7. Sampling bowls and spoons will be provided by AIMS.

Cooking

1. A minimum of 10 gallons is required for public sampling.
2. All ingredients for your chili must be from an approved source (FDA inspected facility). This would include all food purchased at a grocery store.
3. One recipe will be judged per team. For this reason, only one chili can be served to ensure fair voting for People's Choice.
4. Ingredients may be prepared in advance, such as cooking of meat, vegetables, beans, etc.; however, ingredients must be combined on-site, and the chili completed at the event.
5. One quart of chili must be reserved for judging, and will be picked up for the judges by 12:00 PM
6. Only patrons with a wristband will be allowed to sample. NO EXCEPTIONS. Because this is a fundraiser, it is important those who do not have a wristband are not allowed to sample chili!
7. You must designate a captain of your team which will monitor wristbands and communicate with officials.
8. Voting for people's choice: Each ticket represents one vote, so collect as many as you can! However, please do not "bribe patrons" with cookies, extra chili, etc.
9. Two sets of utensils should be used: one for food preparation and one set for serving. A serving spoon must be used to put the chili in the sampling cups.
10. Servings of chili must be passed over the front of the table. This will keep food away from the general public.
11. A hair restraint like a baseball cap or hairnets should be worn at all times.
12. Hand Sanitizer and garbage cans will be provided in your general area for attendees to use.
13. No other food besides chili should be served to the attendees. Garnishes for the chili are ok.

Judging/ Awards

1. Chili will be judged by the following criteria: aroma, appearance, consistency, aftertaste, and flavor. All criteria will be weighted equally for each category. No garnishes please.
2. Each team will be given an official quart container. Please ensure you reserve enough of your chili for the judges. Judging will begin promptly at 12:00pm.
3. The decisions of the judges are final.
4. All entrants participate at their own risk. AIMS is not liable for losses or damages for team participation in this event. AIMS reserves the right to change or modify these rules at any time.
5. **Awards will be given out for the following categories:**
 - Overall Judges' Choice – Novice: 1st, 2nd, and 3rd
 - Overall Judges' Choice – Professional: 1st, 2nd, and 3rd
 - Best Cook Station (evaluated on theme/decorations and showmanship) – 1 Winner
 - Spiciest Chili – 1 Winner
 - Best Vegetarian Chili – 1 Winner
 - People's Choice – 1st, 2nd, and 3rd