



It's time to get cooking!

The Street Fair is coming up, and that means it is time for some good chili. That's where you and your unique brand of chili come in. To make this less of a burden on you, we help provide ingredients to get each team off to a good start. Teams will receive a generous starting kit that includes 15 lbs. of beef and a mess of onions and tomatoes. From there, each team can add their own unique ingredients to make the chili something special.

So why should you enter? The answer, in our eyes, is pretty simple. One, you become an active part of the community, making our city great while at the same time promoting your organization or business. Two, you help support the museum which provides great events, exhibits and presentations year-round for FREE! Lastly, it's just plain fun. Not only could you win bragging rights but also some great prizes:

People's Choice – The winner will be selected by the public. A ballot box will be available for people to place their vote. Votes will be tallied at 1:30 pm and the winner will be announced at 2 pm. The winner will receive a combination of cash and prizes valued at \$150.

Judge's Choice – Three local judges will select the winner, who will be announced at 2 pm. The winner will receive a combination of cash and prizes valued at \$150.

We look forward to seeing you at the 2025 Boiling Pot Chili Cook-Off. Entering is easy. Follow this simple checklist.

- ✓ Create a team with up to four people-ONLY team will be permitted in the booth
- ✓ Fill out and return the enclosed form and return with the entrance fee by August 29
- ✓ Choose a theme for your booth, and yes, it's ok if you want to highlight your organization through your booth theme
- ✓ Create your recipe and be ready for a day of fun

Following the public sampling and judging, a winner will be announced on the main stage at 2 pm.

If you still have questions or need assistance, contact Rosa De la Cruz at 785-833-8021, rosa.delacruz@salina.org or Joshua Morris at 785-833-8024, josh.morris@salina.org. We are here to help you have a great time competing.

Again, thank you for helping make this an amazing event,

Rosa De la Cruz, Cook-off Coordinator

Joshua Morris, On-site Coordinator



September 27th • Load-in begins at 7 am and must be completed by 9 am • Public serving begins at noon.

Team Name: _____

Team Captain: _____

Mailing address: _____

Email: _____

Phone: _____ Cell: _____

Non-refundable Application fee: \$30 payable to Smoky Hill Museum Friends. **Check, Cash or Credit Card.**

(Credit Card # _____ Exp. Date _____ CVV _____

Name on Card _____)

ENTRY FORMS & APPLICATION FEE DUE BY AUGUST 29.

Each team will be provided with a set of starting ingredients listed below. You will provide additional ingredients to make your chili unique. A team may wish to pass on the provided ingredients, but the museum will not provide alternate options from those stated below. Following the public sampling and voting period, a winner will be announced on the main stage. Proceeds from the competition will go towards the Smoky Hill Museum to maintain year-round events, exhibits and presentations free to the public.

You are responsible for:

A 10 x 10 pop-up canopy, water, cooking source, hand & ware washing equipment and a fire extinguisher.

We will provide the following: 15 lbs beef, 5 lbs onion, 4 -105 oz cans of tomato sauce or whole or crushed tomato (your choice), tasting cups & spoons, one 8' table and two chairs. Each team space is 10 x10.

By submitting your application, you agree to all rules and regulations of the Boiling Pot Chili Cook-off. Violations of the rules will result in disqualification. No alcohol permitted on site.

Substitutions will be made depending on product availability.

Tomato Product selection (4 total cans): Sauce _____ Crushed and or Diced _____ Whole Stewed _____.

Onion: Yes _____ No _____. 15 lbs Ground Beef: Yes _____ No _____.

Team Captain Signature _____ Date _____

For more information contact Rosa De la Cruz at 785-833-8021, rosa.delacruz@salina.org
or Joshua Morris at 785-833-8024, josh.morris@salina.org.

Smoky Hill Museum • 211 West Iron Ave • Salina, KS 67401 • Phone: 785.309.5776

Rules and Regulations

1. All entrants must provide their own supplies, cooking source, canopy tent and weights, ingredients and cooking equipment including food thermometer, hand and ware washing and fire extinguisher. Each team will be provided with a set of starting ingredients, one 8' table, two chairs and tasting cups and spoons.
2. Each entry can have a MAXIMUM of four people on the team. Each team needs to have a team captain, and up to three assistants.
3. Load-in is between 7-9 am.
4. Cooking must not begin before 7:00 am.
5. Aside from preparing spice mixes and or roasting of peppers, no off-site prep is allowed.
6. Chili must be cooked on site the day of the cook-off, from scratch. Cooking will take place in the open, no cooking in motor homes or in enclosed tents.
7. No electricity will be provided. Propane systems or generators are suggested.
8. Cooks are to prepare and cook chili in as sanitary a manner as possible. Cooking conditions are subject to inspection by the judging committee. Failure to comply is subject to disqualification. **Cooks must bring chili to 165° before serving and maintain a safe serving temperature of 140° or above.**
9. If you decide not to decorate your booth, you will need to have at least a poster with the name of your group or organization and the type of chili you are serving. Please list known high-allergen ingredients. No alcohol is permitted on site. *Please label your chili as either HOT, REGULAR, or MILD **This is for the public's information. Regardless of heat level, all chili will compete for the People's Choice and Judge's Choice.*
10. Entrants must prepare a minimum of five (5) gallons of chili for each variety they are entering into the contest. Public sampling begins at 11 am.
11. Teams must not tear down their tent until the conclusion of awards at 2 pm.
12. Awards will be given to the team receiving the most votes from the public and the most votes from judges.
13. Teams that cancel 10 days or less before the event are responsible for paying for the starting ingredients. (\$60 on top of the non-refundable entry fee that has already been paid.)

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Remember, this is a fun competition that gives back to the community by offering a cherished event that has been a long-time favorite of the public. The Smoky Hill Museum provides year-round events, exhibits and presentations completely free. Your involvement in the Boiling Pot Chili Cook-off adds to the flavor and variety of what we have to offer. The Museum greatly appreciates your cooperation in making this a great day.

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