



## ***Get Ready to Spice Things Up at the 2025 Boiling Pot Chili Cook-Off!***

Calling all chili enthusiasts! It's time to showcase your culinary skills and unique chili creations at the 2025 Boiling Pot Chili Cook-Off during the Street Fair. We're providing you with a generous starter kit—15 lbs. of beef, plus onions and tomatoes—to kickstart your masterpiece. The rest is up to you! Add your secret ingredients to craft a chili that will wow the crowd.

### **Why Join the Fun?**

1. **Be a Community Champion:** Promote your organization or business while helping make our city great.
2. **Support the Museum:** Proceeds benefit year-round free events, exhibits, and presentations.
3. **Enjoy the Experience:** Have a blast creating, competing, and meeting fellow chili lovers.

And, of course, the prizes!

- **People's Choice Winner:** Voted on by the public, announced at 2 pm. Cash + prizes valued at \$150.
- **Judge's Choice Winner:** Selected by our panel of local judges, announced at 2 pm. Cash + prizes valued at \$150.

### **Here's How to Enter:**

- ☒ **Assemble Your Team:** Up to 4 people are allowed per team—only team members allowed in booth.
- ☒ **Complete the Form:** Fill out the enclosed form and return it with the entry fee by **August 29**.
- ☒ **Choose a Theme:** Personalize your booth to showcase your organization or let your creativity shine.
- ☒ **Perfect Your Recipe:** Prepare your chili for a day of flavor-filled fun!

Winners will be announced on the main stage following public sampling and judging. Don't miss this opportunity to earn bragging rights and prizes while making a difference in our community.

If you have questions or need assistance, Rosa De la Cruz (785-833-8021, [rosa.delacruz@salina.org](mailto:rosa.delacruz@salina.org)) and Joshua Morris (785-833-8024, [josh.morris@salina.org](mailto:josh.morris@salina.org)) are here to help.

**Grab your team, turn up the heat, and secure your spot by August 29! We can't wait to see you at the Boiling Pot Chili Cook-Off!**

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

Rosa De la Cruz, Cook-off Coordinator

Joshua Morris, On-site Coordinator



September 27<sup>th</sup> • 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](mailto:rosa.delacruz@salina.org)  
or Joshua Morris at 785-833-8024, [josh.morris@salina.org](mailto: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.)

**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. The winner will receive a combination of cash and prizes valued at \$150.

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.

**For more information, contact** Rosa De la Cruz at 785-833-8021, [rosa.delacruz@salina.org](mailto:rosa.delacruz@salina.org) or Joshua Morris at 785-833-8024, [josh.morris@salina.org](mailto:josh.morris@salina.org).

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