

# 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 11am.
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).

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