



## 35<sup>th</sup> ANNUAL FIESTA de SEPTIEMBRE

Saturday, September 7, 2024 • 11 AM to 5 PM

Wickenburg Community Center, 160 N. Valentine Street, Wickenburg, AZ

# SALSA CONTEST

**CONTEST ENTRY DEADLINE: AUGUST 30, 2024**

**SET-UP TIME: 1:00 PM**

**CONTEST TIME: 1:30 PM**

Get ready for a salsa showdown! Whether your recipe is hot, medium, or mild—get ready to bring the heat!

### HOW IT WORKS

- The contest is limited to the first 10 contestants.
- \$10 contest entry fee for contestants.
- Judges will taste a small amount for choosing the winner. The public will determine People's Choice after tasting a 2 oz. portion.
- You will need 1 gallon of your salsa made **ON SITE** or in a **LICENSED KITCHEN**.
- The People's Choice winner will receive \$50 and the 1st and 2nd place awards will receive certificates.
- Contestants may decorate their area for good presentation.

*See attached Rules and Regulations sheet for additional information.*

**BUSINESS NAME:** \_\_\_\_\_

*(leave blank if not applicable)*

**CONTACT NAME:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**EMAIL:** \_\_\_\_\_ **PHONE:** \_\_\_\_\_

**HELPER(S)** \_\_\_\_\_

*(Only 2 people are allowed in prep area)*

**PAYMENT METHOD:** Cash: \_\_\_\_\_ Check\*: \_\_\_\_\_ Card: \_\_\_\_\_

*\*Make checks payable to: Wickenburg Chamber of Commerce*

**CARD NUMBER:** \_\_\_\_\_ **EXP:** \_\_\_\_/\_\_\_\_ **CVV:** \_\_\_\_\_ **ZIP:** \_\_\_\_\_

928-684-5479 | [events@wickenburgchamber.com](mailto:events@wickenburgchamber.com) | [wickenburgchamber.com](http://wickenburgchamber.com)



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### Rules and Regulations

**Definition of Salsa** A classic Southwestern condiment made from fresh ingredients, including but not limited to: tomatoes, chilies, onions, salt, lime, cilantro, and various spices. This contest will NOT judge taco sauce, hot sauce, enchilada sauce, or chili sauce.

**Salsa Preparation:** All salsa must be prepared fresh on site. Canned ingredients such as tomatoes, tomato sauce, lime juice, green chilies, etc., are acceptable. You may start preparation after booth set-up and may use the helpers listed on your entry form. Salsa must be prepared by 1:00 P.M., after which a pint will be collected for the Judges. You can then put samples out for the public (remember, you only need a small amount for each tasting cup). You will need to make 1 gallon total for use during the day.

**DUE TO MARICOPA COUNTY LAWS, YOU CAN ONLY PRE-CHOP AT A LICENSED COMMISSARY AND MUST BRING YOUR LOG TO SHOW, ALL OTHERS WILL NEED TO CHOP ON-SITE. NOTHING CAN BE PREMIXED.**

**Salsa Competition:** When your salsa is collected by one of the Judge's Assistants it will be numbered with your booth number, then placed inside another container and given a judging number. This will assure that none of the Judges know which booth the salsa came from, and assures that it is a double-blind contest.

- You must prepare food on-site if you do not have a commissary license.
- You must wash your hands at the hand-washing station located behind your contest table.
- You must wear gloves at all times.
- Please bring extra knives and spoons and rotate them out every hour.
- Keep food off the ground (in coolers, etc.)

#### What We Will Provide

- Chips
- Table
- Tablecloth
- Napkins
- Tasting cups
- Paper towels
- Plastic gloves
- Signage for your contest table

#### What You Need to Provide

- Decorations for your table
- Serving spoons and utensils
- Cooler
- Storage containers
- Necessary ingredients for salsa