



36th ANNUAL FIESTA DE SEPTIEMBRE

Saturday, September 6, 2025 • 11 AM to 5:30 PM

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

SALSA CONTEST

CONTEST ENTRY DEADLINE: AUGUST 30, 2025

SET-UP TIME: 1:45 PM

CONTEST TIME: 2:00 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 will receive awards.
- Contestants may decorate their area for good presentation.

Judges will determine winner based on taste & Table Decor

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 | 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