

4
FIREMANS
LIGHT

PRESENTED BY
FIREMANS
LIGHT



BENEFITING
THE CENTRAL
TEXAS FOOD BANK



CENTRAL
TEXAS
FOOD
BANK

SUNDAY, AUGUST 25
11AM-5PM AT FIESTA GARDENS

Free Admission!

A \$5 DONATION TO CENTRAL
TEXAS FOOD BANK IS SUGGESTED.

- *Live Music Featuring* -

**BRUCE ROBISON
AND KELLY WILLIS
HARRY EDOHOUKWA
MARIACHI CAPITAL • BATTY JR.**

SAMPLE HUNDREDS OF SAUCES
FROM CENTRAL TEXAS + BEYOND!

- *Food Vendors* -

AMY'S ICE CREAMS • GARBO'S LOBSTER
TRUCK • JOHNNY JOE'S CONCESSIONS •
SAUCE ODYSSEY • SUN GARDEN SHAVED
ICE • TORCHY'S TACOS • ZE WURST

**AUSTINCHRONICLE.COM
/HOTSAUCE**

Please NO DOGS • NO COOLERS • NO SMOKING



MORE THAN JUST HOT SAUCE p.2 ENTRY FORM + FACTS p.4 PARK MAP p.6 HOW TO GET THERE p.8 JUDGES p.10



DAVID BRENDAN HALL

IT'S ABOUT MUCH MORE THAN JUST HOT SAUCE

Welcome to the 29th Annual Hot Sauce Festival

BY JESSI CAPE

When thousands of people from all over the country descend upon Fiesta Gardens at the end of August, fully aware they'll sweat through their clothes and *American Ninja Warrior*-challenge their taste buds, it may not be immediately apparent to onlookers that it's not just in the name of self-flagellation. For the 29th year, *The Austin Chronicle* Hot Sauce Festival offers attendees a chance to help Central Texas Food Bank in their mission to end food insecurity and have a blast doing it. And the food bank has some very important new information to share.

The experts at Central Texas Food Bank have crunched the numbers, and in a push to do even more for fellow Austinites who need a little help, this year they're encouraging monetary donations instead of cans:

"Unlike traditional nonperishable-only food donations, with your monetary gift we can distribute fresh produce to our Central Texas neighbors that need it the most!"

Aside from the fact that it requires far less physical exertion to carry a \$5 bill than a bag of canned food, the donated cash (or *yes*, you can swipe a card) expands the efforts to feed Central Texans by stretching every dollar to its freshest full potential. Every \$1 equals four meals; every \$5 amounts to a whopping 20 meals. And if you've ever tried to feed 20 people with \$5 – especially with healthy fruits and vegetables – you know how incredible this feat really is.

Festivalgoers can still expect a day of fun in the sun while noshing the world's best food combinations. Once again, hundreds of

amy's
ice creams

**ON THE
MOOOVE**

SUPER-PREMIUM ICE CREAM
BOOK OUR TRUCK FOR YOUR NEXT SOCIAL
OR CORPORATE EVENT



Reserve Today:
(512) 458-6150

amysicecreams.com/catering



2019 Austin Chronicle Hot Sauce Festival
MERCH ON SALE NOW
Gear up before the Fest! Limited edition Tees, Tanks, and Hats available at:
AUSTINCHRONICLE.COM/STORE

individuals, restaurants, and commercial bottlers enter their special chile pepper concoctions in a variety of categories – red, green, specialty variety, and pepper sauce. Yep, there is a match made in salsa heaven for everyone. More than 40 preliminary judges taste every single hot sauce entry to whittle the entries down to the very best of the best, and a group of local food scene celebrities use their culinary expertise to select the winners from each category. If you're curious about how stiff this enormous competition is, consider some of the biggest names in hot sauce who got their start at our festival: Torchy's Tacos, Yellowbird, and Tacodeli.

So, yes, it's going to be very hot. And yes, you need sunscreen and maybe even some Pepto. But every single person who braves the hellish heat to enjoy the cold beers, great music, and, of course, copious amounts of salsa, can walk away knowing that their \$5 suggested entrance donation truly makes a difference in many people's lives.



DAVID BRENDAN HALL



SAUCE ODYSSEY

Sauce Bar | Rotisserie Kitchen
www.sauceodyssey.com
1403 E 7th St, Austin, TX 78702
512-284-8011

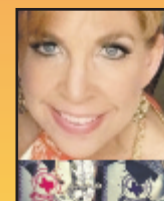
Dear Adventurous
Flavor Seekers,
**READY TO
GET SAUCED
ON AUGUST
25TH?!**

We can't wait to share our saucy story with you. Come see what all we've got cookin' at our food trailer on east 7th!

We'll be joined by a few special guests...

**SAUCEMAKER
SUZIE MARQUEZ**
Of 1893 Salsa (Sugarland, TX)

& DENVER NICKS
Author of *Hot Sauce Nation*.



6TH ANNUAL PEPPER BEER PARTY

**Spicy Beers
World Music
Via 313 Pizza**

**RSVP
For Info**



**SUNDAY
8/25**

Live Music:

Grupo Massa
12pm

Ley Line
3pm

Huerta Culture
6:30pm

ATTENTION HOT SAUCE MAKERS!



29TH ANNUAL AUSTIN CHRONICLE HOT SAUCE CONTEST ENTRY FORM

NAME: _____

ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: _____

E-MAIL: _____

Check in at **Fiesta Gardens** between **9:30 and 11:30am** on **Sunday, Aug. 25**. Please bring **1 pint** if your sauce is **made at home**, or **1 quart** if it is **made in a commercial kitchen** in a sturdy disposable container (no glass containers, please). Entry into the contest entitles entrant to **one T-shirt** regardless of number of hot sauces entered.

INDIVIDUALS:

\$20 PER ENTRY,
1 PINT

☐ RED☐ GREEN☐ SPECIAL VARIETY

RESTAURANTS:

\$25 PER ENTRY
(LIMIT 2), 1 QUART

☐ RED☐ GREEN☐ SPECIAL VARIETY

Chain restaurants may not enter as individual locations and may enter only two sauces per category.

2019 CONTEST + FESTIVAL FACTS

Admission

The Austin Chronicle Hot Sauce Festival requests that you pay an admission fee in the form of a \$5 donation to the Central Texas Food Bank. Every dollar helps provide meals for those in need. A collection site will be set up at the entrance to Fiesta Gardens.

Contest

At the heart of *The Austin Chronicle* Hot Sauce Festival is the contest itself. The blind-tasting competition for individuals, restaurants, and commercial bottlers is conducted by top chefs, food writers, and notable personalities. They take hot sauce seriously and so do most of the people who enter. Several previous winners in the individual category have gone on to start their own hot sauce companies.

The contest has three classes of competition: individual (homemade), restaurant, and commercial bottler. This gives us a good chance to recognize homemade sauces in a class by themselves. It also lets us consider salsas made fresh daily in restaurants apart from those made for grocery store shelves. The categories in each class are designed to leave enough room for a wide variety of styles. In the past, special variety sauces have included fruit salsas, dried-pepper salsas, and even purple sauces.

Restaurant, commercial, and individual hot sauces that have been made in a commercial kitchen are available for tasting by the public in the Tasting Pavilion at the center of Fiesta Gardens. Due to health department regulations, individuals' hot sauces cannot be served to the general public unless they were made in a commercial kitchen.



JOHN ANDERSON

Entry and Judging

All entrants: Please bring a container of your best hot sauce to the check-in area at Fiesta Gardens between 9:30 and 11:30am on Sunday, Aug. 25. Restaurants: Please bring 1 quart of hot sauce. Individuals: Please bring 1 pint of hot sauce if you made it at home, or 1 quart if you made it in a commercial kitchen. No glass containers! See info below and entry form above. (All entries will be judged by our panel of judges, regardless of where they were made.) Our judges pick winners in each of 10 categories:

Individuals: Red, Green, Special Variety

Restaurants: Red, Green, Special Variety

Commercial: Red, Green, Special Variety, Pepper Sauce

Winners will be announced at 4:45pm on the festival stage.

People's Choice Awards For Commercial Hot Sauces

Commercial hot sauces are available at separate booths around the park (marked by blue numbers on the map, available online and distributed at the event). The public is invited to vote in these categories:

Commercial red sauce

Commercial green sauce

Commercial special variety

Commercial pepper sauce

Voting: The People's Choice voting for the best commercial bottler sauces will take place under the balloting tent to the west of the Tasting Pavilion. Vote for your favorites by 4pm. Winners will be announced at 4:45pm.

2019 Festival Merchandise

Commemorative Hot Sauce Festival T-shirts will be for sale under the *Chronicle* tent for only \$20 each, along with other merch.



DAVID BRENDAN HALL

FESTIVAL FAQ

Do you take credit cards?

Credit cards will be accepted for entry, bars, merch, and at most vendor booths. There are also two ATMs on-site for your convenience.

Can I bring my kids?

Yes, this is a family-friendly event, but please note that it's going to be super hot out – so plan accordingly.

Where is the contest check-in?

Check-in is located at the intersection of Anthony and Jesse E. Segovia streets.

When will winners be posted online?

Monday, Aug. 26, visit austinchronicle.com/hotsauce for winners. Feel free to post about your win and use #HotSauceFest.

When do the bands start?

Batty Jr. - 12:30pm

Mariachi Capital - 1:30pm

Harry Edohoukwa - 2:30pm

Bruce Robison & Kelly Willis - 3:30pm

Can I bring my dog?

No way.

Can I bring water, snacks, and a cooler?

Nope.

Can I smoke at the festival?

Hell, no.

For more information, go to austinchronicle.com/hotsauce.

PLANET TEXAS.COM

GROWNUP GIFTS FOR KIDS OF ALL AGES

**PROUD SPONSOR OF THE
HOT SAUCE FESTIVAL**



**DON'T FORGET
FREE**



FIREWORKS

HALLOWEEN THURS. OCT. 31 9:30PM

In East Austin behind Krieg Field - visit planetktexas.com

*featuring AUSTIN'S Best selection of Hemp, CBD,
Imported Cigarettes, E-Cigs, Pipes, Papers,
Vaporizers, Incense, Posters, Erotica & more...*

11 AUSTIN LOCATIONS

RESEARCH

DUVAL EXIT

502-9323

COX PLAZA

10938 RESEARCH
342-9088

GUADALUPE

3700 GUADALUPE
371-1920

COLORADO RIVER

SOUTH

1516 S. LAMAR
443-2292

TRADING POST BEE CAVE

HWY 71 & BEE CAVE RD
263-9945

STASSNEY

727. W STASSNEY
707-9069

ROUND ROCK

EXIT 250 N
252-2080

NORTH

RUNDBERG EXIT
832-8544

NEW STORE MANOR RD

2409 MANOR RD
474-2010

CESAR CHAVEZ

3111 E. CESAR CHAVEZ
247-2222

ONION CREEK

EXIT 225 N / 226 S
233-4300

Think Global!

OPEN TIL MIDNIGHT 7 DAYS A WEEK

Shop Local!

Welcome
TO
**FIESTA
GARDENS**

ENTER

JESSE E. SEGOVIA

LYNN

CENTRAL
TEXAS
FOOD
BANK

4
**FIREMANS
LIGHT**

NO PUBLIC PARKING
(EVENT PERSONNEL ONLY)

BIKE RACKS

DOCKLESS
SCOOTER
CORRAL

3

1

15

14

13

12

61

62

6

5

7

8

9

10

11

16

17

18

19

20

22

23

24

25

26

27

28

29

30

31

32

33

34

35

36

37

38

39

40

41

42

43

44

45

46

47

48

49

50

51

52

53

54

55

56

57

58

59

60

61

62

63

64

65

66

67

68

69

70

71

72

73

74

75

76

77

78

79

80

81

82

83

84

85

86

87

88

89

90

91

92

93

94

95

96

97

98

99

100

101

102

103

104

105

106

107

108

109

110

111

112

113

114

115

116

117

118

119

120

121

122

123

124

125

126

127

128

129

130

131

132

133

134

135

136

137

138

139

140

141

142

143

144

145

146

147

148

149

150

151

152

153

154

155

156

157

158

159

160

161

162

163

164

165

166

167

168

169

170

171

172

173

174

175

176

177

178

179

180

181

182

183

184

185

186

187

188

189

190

191

192

193

194

195

196

197

198

199

200

201

202

203

204

205

206

207

208

209

210

211

212

213

214

215

216

217

218

219

220

221

222

223

224

225

226

227

228

229

230

231

232

233

234

235

236

237

238

239

240

241

242

243

244

245

246

247

248

249

250

251

252

253

254

255

256

257

258

259

260

261

262

263

264

265

266

267

268

269

270

271

272

273

274

275

276

277

278

279

280

281

282

283

284

285

286

287

288

289

290

291

292

293

294

295

296

297

298

299

300

301

302

303

304

305

306

307

308

309

310

311

312

313

314

315

316

317

318

319

320

321

322

323

324

325

326

327

328

329

330

331

332

333

334

335

336

337

338

339

340

341

342

343

344

345

BEAT THE HEAT

proud sponsor
2019 AUSTIN CHRONICLE
HOT SAUCE FESTIVAL

please enjoy responsibly



SUNDAY, AUGUST 25 *At* FIESTA GARDENS

11AM-5PM • 2101 JESSE E. SEGOVIA STREET • AUSTIN, TX 78702

By Bus: Hop onto Capital Metro's Bus Route 17 and get dropped off three blocks from Fiesta Gardens. Running every 15 minutes!

Parking is available on the streets surrounding Fiesta Gardens, but we especially encourage you to try to park west of the venue to avoid clogging neighborhood streets. Please be respectful of the surrounding neighborhood. Pay attention to city signage and do not block driveways.



FOR MORE INFORMATION GO TO AUSTINCHRONICLE.COM/HOTSAUCE



PROPER GERMAN FOOD

**Come try Ze Wurst at
the Hot Sauce Festival!**

www.zewurst.com // fb.com/zewurst

Instagram: [@zewurst_atx](https://www.instagram.com/zewurst_atx)



VISIT ANY OF OUR 17 AUSTIN-AREA LOCATIONS!

TORCHYS.COM



COME AND GIVE IT

Help us turn your table for two into dinner for fifty.

Presented by

Tito's



Handmade
VODKA
AUSTIN ★ TEXAS

AUGUST 15 - SEPTEMBER 2
AUSTINRESTAURANTWEEKS.ORG

Benefiting





JOHN ANDERSON

CELEBRITY JUDGES

This year's distinguished panel of judges includes:

Jessi Cape (Head Judge): Food editor of *The Austin Chronicle*

Bethany Andree: co-owner of former SoCo hot spot Snack Bar and the upcoming Bobo's Snack Bar in Cherrywood

Bette Lippincott: co-owner of Güero's Taco Bar, and the daughter of Rob Lippincott, a longtime Hot Sauce judge and founding owner of Güero's

Sara Mardanbigi and Edgar Rico: co-owners of upcoming Nixta Taqueria. Rico staged at Mexico City's Pujol and was chef de cuisine at Peached Tortilla's event space, Peached Social House, where he met Mardanbigi, who will serve as Nixta's operations director.

Bryan Mitchell: owner/chef of Da Slice, which features scratch artisan pizzas (including the original Chicken and Waffle Pizza) and fried whole chicken wings

Deepa Shridhar: owner/chef of Puli-Ra, a supper club and pop-up "dedicated to throwing dope dinner parties" with the Austin Winery

Kevin Taylor: executive chef of ATX Cocina, an upscale Downtown restaurant offering modern Mexican cuisine, featuring heirloom masa and traditional dishes with a twist

Edgar and Christina Torres: general/assistant managers of Mi Madre's; co-owners of School House Pub and Techo Mezcaleria & Agave Bar. Born in Saltillo, Coahuila Mexico, Edgar is the son of Mi Madre's owner, and he met Christina at the Culinary Institute of America in New York.

Brandon Watson: food editor of CultureMap Austin and San Antonio, and the former Food editor of *The Austin Chronicle*


WORLDMARK
BY WYNDHAM

WHO HAS THE BEST VACATION STORY?

IT COULD BE YOU!

Vacation with the brand that is #1 in hospitality!

Stop by our booth at the Hot Sauce Festival and take the chance to spin to win some great vacations and prizes.

CLUBWYNDHAM.COM

MARGARITA SERVICE

 *Rent this machine today!* 
\$149/per day + sales tax

SERVICE INCLUDES:

- ★ Crathco 3311 Frozen Margarita Machine
- ★ (1) Half gallon Island Rhythms margarita mix with Triple Sec (provides 5g of frozen margarita)*
- ★ (80) Cups
- ★ (80) Straws
- ★ Salt rimmer with salt
- ★ Mixing Container
- ★ Extension cord
- ★ Delivery, set-up and pick up**

*Extra mixes, \$20

**No extra charge within 30 miles of Round Rock



Great for your summer and/or fall party!

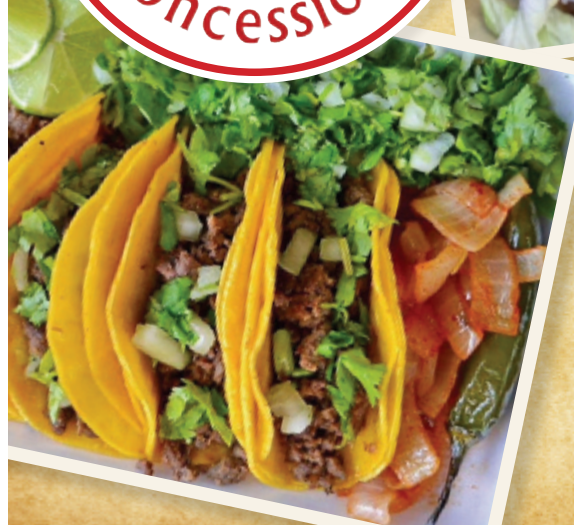
Call or Text Jason at (512) 771-9577

Fresh!
NEW ENGLAND STYLE CUISINE *With* AN AUSTIN TWIST

Garbo's
FRESH MAINE LOBSTER



VISIT OUR RESTAURANT LOCATED AT 14735 BRATTON LANE
FOOD TRUCK SCHEDULE AND RESTAURANT MENU ARE AVAILABLE ONLINE:
WWW.GARBOSLOBSTERATX.COM



210-999-0137

facebook.com/
johnnyjoesconcessions

**Gorditas
AS SEEN ON
CARNIVAL EATS**



Orangetheory®

HOT SAUCE! HOT BODY!

TRY THE HOTTEST WORKOUT IN TEXAS!

1 FREE CLASS!*
CALL AND BOOK TODAY!

NEW! **SALTILLO**
1211 East 5th St, Austin, TX 78702
(512) 368-9343

***A \$28 VALUE!**

Orangetheory®, OTF®, and other Orangetheory® marks are registered trademarks of Ultimate Fitness Group, LLC.
Copyright 2019 Ultimate Fitness Group and/or its affiliates. Existing members that are local residents only.
Certain restrictions apply. Certain rules may apply. You must be 18 years old to participate. Only at participating studios.
See your studio for details. ** Visit Orangetheoryfitness.com/termsandconditions for additional information.





More People Are Riding CapMetro

And Here's Why:

- **High-Frequency Routes** — Every 15 Minutes, 7 days a week
- **Kids Ride Free** — All routes, all the time
- **MetroExpress** — MoPac Express Lanes, faster commutes
- **New Westgate Transit Center** — 200 shaded parking spaces
- **Pickup** — On-demand transit in 5 zones



METRO

GO LINE 512.474.1200 | capmetro.org &

More reasons to ride coming
with Project Connect!