

# Smoky Hill River Festival Food Vendor Application - 16982 Warren Rd, Maple Hill, KS 66507, USA

Submitted By : GOLDENROOTSFRIES

Status : Submitted

## General Information

### Food Booth Name

Golden Roots Craft Fries

Please type as you wish booth name to appear in print

### Applicant First Name:

Erik

### Address:

16982 Warren Rd, Maple Hill, KS 66507, USA

### Primary Phone

(785) 501-0153

### Email

erikr@goldenrootsfries.com

### Organization/Business Name

Golden Roots Craft Fries

As it appears on your Insurance Documents

### Applicant Last Name:

Rutten

### Secondary Phone

(785) 517-4127

### Have you ever participated in the Smoky Hill River Festival before?

Yes

No

## References

### Reference #1

#### Event & Location

Flint Hills Shakespeare Festival

#### # of years Participated

2

#### Contact Name

Therese McFarland

#### Phone Number

(443) 765-5800

### Reference #2

#### Event & Location

Old World Christkindmarkt

#### # of years Participated

2

#### Contact Name

Therese McFarland

#### Phone Number

(443) 765-5800

### Reference #3

#### Event & Location

#### # of years Participated

#### Contact Name

#### Phone Number

## Booth Information

**IMPORTANT! Please complete FULLY.**

**CONCESSION BOOTH/FOOD INFORMATION** - Please include photo(s) of your booth and a DETAILED diagram/description of the booth you will be using at the Festival, including information on any attachments(awnings, tents, etc.) We cannot guarantee available space/electricity onsite for supply vehicles. Supplying a photo and accurate dimensions and electrical needs allows us to plan appropriately for vendor needs. If you have issues uploading photos, please email us at [sah@salina.org](mailto:sah@salina.org)

**NOTE: Photos of foods and booth are required for all vendors. If selected, these photos will be used in marketing and on our website.**

### Booth Length (Including hitch and attachments)

20 feet

(Including hitch and attachments)

### Booth Width (Including hitch and attachments)

20 feet

(Including hitch and attachments)

### Booth Height (Including hitch and attachments)

10 feet

(Including hitch and attachments)

### Other Special Needs

Water hook-up if possible

Water hook-ups, etc

### Will you be using a supply vehicle?

Yes

No

### Booth Electrical Requirements

Booth Electrical Requirements	Plug-in Quantity	Direct Wire
220v/100 amp	1	<input checked="" type="radio"/> Yes <input type="radio"/> No

## Upload Photos/Diagram of Booth Setup

File Name	Size
<a href="#">599921649_122186315654546917_7576743270179284158_n.jpg</a>	317.68 kB
<a href="#">599462517_122186315678546917_1926628298304585350_n.jpg</a>	509.32 kB
<a href="#">Gemini_Generated_Image_1svvi81svvi81svv.png</a>	6.39 MB

### Licensed for food vending in the State of Kansas?

Yes

No

### Licensed in other states?

Yes

No

**Food Code Requirements: How does your facility meet State of Kansas Food Code Requirements for proper temperature storage, food handling/preparation, and cleanliness(hand and utensil washing)?**

We are not licensed at the moment because of our new food trailer which will be licensed before April when our event season begins. Our food trailer has 2 fridges for storing blanched fries and mayo-based sauces. The trailer also has a dedicated hand-washing sink and 3-stage sinks for wash,rinse, santize process. We don't use or serve any dairy or meat products so the requirements are simpler.

Menu

**MENU** - List ALL food items you wish to sell at Festival including prices There must be at least 1 **FOOD** item priced at \$4 or less on your menu; these will be denoted in the Festival program and website. Item can be a 1/2 portion or sample size item. If offered, please note any food items that are vegan or vegetarian.

Please note: Glass containers are prohibited. Novelty items (cups, containers, glow sticks, etc) must be listed and approved for sale by the Committee.

The Food Committee will select from this list - not all proposed items may be approved. Items may not be added after February 27, 2026, unless requested by the Food Jury. Sales tax must be included in the price of menu items.

The inclusion of a substantial, 'sampler-sized' offering, priced at \$4 or less is required.

<b>Food or Drink Item</b> Sample Size Fry	<b>Price</b> \$4.00
<b>Vegan or Vegetarian Option</b> <input type="checkbox"/> Vegan <input type="checkbox"/> Vegetarian	<b>Allergen Friendly Option</b> <input checked="" type="checkbox"/> Gluten Free <input checked="" type="checkbox"/> Dairy Free <input checked="" type="checkbox"/> Nut Free
<b>Food or Drink Item</b> Small Fry	<b>Price</b> \$6.00
<b>Vegan or Vegetarian Option</b> <input type="checkbox"/> Vegan <input type="checkbox"/> Vegetarian	<b>Allergen Friendly Option</b> <input checked="" type="checkbox"/> Gluten Free <input checked="" type="checkbox"/> Dairy Free <input checked="" type="checkbox"/> Nut Free
<b>Food or Drink Item</b> Medium Fry	<b>Price</b> \$8.00
<b>Vegan or Vegetarian Option</b> <input type="checkbox"/> Vegan <input type="checkbox"/> Vegetarian	<b>Allergen Friendly Option</b> <input checked="" type="checkbox"/> Gluten Free <input checked="" type="checkbox"/> Dairy Free <input checked="" type="checkbox"/> Nut Free
<b>Food or Drink Item</b> Large Fry	<b>Price</b> \$9.00
<b>Vegan or Vegetarian Option</b> <input type="checkbox"/> Vegan <input type="checkbox"/> Vegetarian	<b>Allergen Friendly Option</b> <input checked="" type="checkbox"/> Gluten Free <input checked="" type="checkbox"/> Dairy Free <input checked="" type="checkbox"/> Nut Free
<b>Food or Drink Item</b> Lemonade (16oz)	<b>Price</b> \$6.00
<b>Vegan or Vegetarian Option</b> <input checked="" type="checkbox"/> Vegan <input checked="" type="checkbox"/> Vegetarian	<b>Allergen Friendly Option</b> <input checked="" type="checkbox"/> Gluten Free <input checked="" type="checkbox"/> Dairy Free <input checked="" type="checkbox"/> Nut Free

**Is there anything else you would like us to know or additional menu items you would like to add?**

We specialize in authentic Belgian-style, hand-cut fries made from premium Kennebec potatoes, prepared using the traditional double-fry method in beef tallow for exceptional texture and flavor. Fries are served in distinctive, branded fry cones that create a one-of-a-kind, highly visual presentation. The cones have proven effective in drawing attention, communicating quality at a glance, and giving customers a fun, convenient way to enjoy fries while walking the festival. A focused menu of three house-made sauces—garlic aioli, chipotle mayo, and cowboy sauce—supports consistent execution and high throughput during peak service.

**Upload Photos of Foods Offered (for marketing purposes)**

File Name	Size
<a href="#">559900644_122177466650546917_4400304010867923364_n.jpg</a>	97.38 kB
<a href="#">557423419_122177468882546917_8677272902197280576_n.jpg</a>	272.97 kB
<a href="#">595144785_122185739186546917_2725853430808053308_n.jpg</a>	647.38 kB

Photos will be used for marketing purposes

Acknowledgment

**Signature**

A handwritten signature in black ink on a light beige background. The signature is cursive and reads "Erik Rutten".

**Print Name**

Erik Rutten

**Date**

01-22-2026



CONCESSION TRAILER FULLY LOADED WITH  
FRYING OIL - BLACK

