



**Marga-Relay-Ville
Wing Cook-Off
October 23, 2010**



Rule No 1: YOU MUST HAVE FUN!

2. **Entries** may consist of any style of chicken wing including, but not limited to fried, smoked, grilled, breaded or un-breaded. Sauces are of your choice.

***Due to severe allergy conditions we request that participants do not use peanut oil for preparing your wings.**

3. **Chicken cooked on site-** All Chicken wings must be cooked from scratch on site the day of the cook-off. All chicken wings must be prepared in the open.

All Preparation including marinating and or seasoning may be done prior to arrival. Sauces may or may not be prepared prior to arrival.

4. **Minimum Quantities to be cooked-** In order to accommodate public tasting and judging, a minimum of 80 pounds per team is required.

5. **Sanitation-** Participants will provide all sanitary supplies needed (I.e. gloves, hand sanitizer, water) water faucets are available on the side of the library.

6. **Safety & Inspection of cooking conditions-** All contestants agree to an inspection by the cook-off officials. Please take all precautions to maintain a safe cooking environment.

7. **Judging-** Each team is required to deliver 5 (five) wings per entry. The time and location will be determined at the team leader meeting.

***Judging Criteria & Point System**

Appearance	10 pts
Texture	10 pts
<u>Taste</u>	<u>20 pts</u>
Total Points Possible	40 pts



8. **Protect the judging container-** Judging containers will be passed out at the team leader meeting, once your container has been issued, each team will be responsible for their judging container, as well as delivery to the staging area.

9. **Team Leader Meeting-** We will be holding a team leader meeting on the day of the event at 4:00 p.m. at the front entrance. Any questions or concerns will also be addressed at this time.

10. **Public Sampling Period-** A public sampling period will be observed from 5:00-9:00 p.m. Serving size is one wing per person. Please make sure only to serve to those who have purchased armbands.

11. **Penalties-** Failure to comply with the rules will result in disqualification. Decisions of the official(s) are final. In case of disqualification, the official monitoring the cook off will immediately notify the team leader and give a reason for disqualification. In the event disqualification of an entry occurs after judging has started, it is not necessary that the team leader be located or given an explanation of the disqualification.

12. **Awards and Prizes-** Plaques will be awarded to the top 5 (five) winners.

Along with plaques, cash prizes will be awarded for 1st and 2nd place.

A Plaque for the People's Choice award will also be given.



Teams must provide all equipment needed including but not limited to Tents, chairs, tables, grills, fryers, etc.

Chicken Wing Cook-Off Registration
(I have read and understand all terms & conditions)

Name: _____

Business/Team Name: _____

Address: _____

City: _____

State: _____

Zip: _____

Email: _____

Phone: _____

Fees: **\$50** 1st Entry **\$25** 2nd or 3rd.
(Maximum of 3)
Includes 4 admission tickets

Number of Wing Entries # _____

Space Needs: (A 10x10 space is provided, let us know if you need additional space and we'll try to accommodate)

Amount of Entry Fee Enclosed \$ _____

Please make checks payable to:
American Cancer Society

Entries and Checks are to be mailed to P.O. Box 1952 Umatilla FL 32784 or dropped off at Utility Tech or United Southern Bank in Umatilla, FL.
Attn: Kathey or Tara

Questions you can reach Kathey Wooten @ 352-771-2426 or 352-516-6846 or Brian Stonebraker at 352-636-2066.

Deadline for Entry is Oct 16, 2010