

# Union Area Chamber of Commerce's 2018 Wingfest Cook-Off

## Rules & Regulations

### 1. COOK-OFF CATEGORY

Wings – Any Way.

### 2. INGREDIENTS & PREPARATION

There is no limit to the number of members on each team.

In order to ensure the wings are all the same, the Union Area Chamber of Commerce will provide the wings for the event. A representative from the Chamber will deliver the wings to each team around 10:45 AM or at arrival. There will be no charge to the teams for the wings. Each team will be required to prepare 10 wings for the competition.

Everything must be cooked on-site during the hours of the contest except sauce. Contestants may use previously-prepared or commercial sauce. Chicken wings must be cooked from the raw state with no pre-marinating or pre-injecting. Any seasoning or ingredient necessary to create unique taste is acceptable.

Every chicken wing must be cooked to an internal temperature of 165 degrees Fahrenheit.

### 3. COOKING

Each team is expected to maintain clean and sanitary conditions and to keep wings chilled and fresh before cooking and hot after cooking. Teams must bring their own tables, chairs, cooking utensils, cooking equipment, thermometers, sanitizers, chafing dishes, cooler with ice, paper towels, booth setup, and display items and all other necessary equipment. Teams may erect a canopy or tent.

Wings may be prepared with wood, charcoal, propane, or electric. Roaster ovens, slow cookers, and large current appliances (electric hand mixer) are permitted for holding wings after cooking.

Electricity will be provided - one 120/15 amp circuit per team. Cold tap water will be provided with a spigot on the exterior of City Hall and faucets inside City Hall. Teams will be expected to have a fire extinguisher on hand.

### 4. JUDGING

Wings must be ready for judging at 5:00 PM.

The winner will be selected by a panel of 5 judges. Judging will be based on taste (all wings must be fully cooked).

Each team will submit 10 wings to the judges in a marked Styrofoam container, which will be provided by the Chamber.

Each container will be then be passed around the table, and each judge will place a sample wing from each of the numbered containers onto the corresponding numbered judges plate.

The scoring system is from 1 to 5 for each category. The scoring scale is:

- 5 - Excellent
- 4 - Above Average
- 3 - Average
- 2 - Below Average
- 1 - Very Poor

Only judges and Union Area Chamber of Commerce representatives are allowed in the judging area during the Judging process. No other activities are permitted in the judging area during judging process.

The team with the highest total score will be the winner. In the event of a tie, the judges will each vote for the winner from among the two teams with the highest score.

## 5. PRIZES

Gift cards will be presented to the winners. First place – \$50 gift card, a large framed certificate, a Trophy from Trophies, T's & More and bragging rights! 2nd place and 3rd place – \$25 gift cards.

## 6. REGISTRATION

Upon arrival at the cooking site, the team captain must check in with Union Area Chamber of Commerce representatives for their area assignment. At that time we will provide you with any new or additional information concerning the cook-off.

## 7. BOOTH SET-UP

Booth spaces will be approximately 12'x12'. It is strongly recommended each team have a 10' x 10' tent for the day of the event. Set-up can begin at 10:30am on Saturday, October 6, 2018 on the Union City Hall parking lot.

Vehicles will NOT be allowed in the cooking areas after the contest starts – 11:00 AM. If items need to be loaded for departure, please bring wagons or hand carts.

## 8. BOOTH TEARDOWN

Areas must be cleaned up at the end of the event. All equipment must be off the premises by 10:00 PM. The Union Area Chamber of Commerce would appreciate your help in keeping the event site beautiful. Please clean up any trash that is within your booth space and deliver all garbage to the available collection area.

Ashes/coals shall be disposed of in the metal cans provided on site.

**EACH PARTICIPANT IS RESPONSIBLE FOR THEIR GREASE DISPOSAL. NO GREASE WILL BE ALLOWED IN TRASH CANS OR DUMPSTERS.**

## 9. APPLICATION & FEES

Cook-off entry form (below) and entry fee of \$15.00 must be received by Monday, October 1, 2018.  
All fees should be made payable to

Union Area Chamber of Commerce  
103 South Oak Street  
Union, Missouri 63084

All entry fees are nonrefundable.

Group/Organization Name: \_\_\_\_\_

Address: \_\_\_\_\_ City, State/Zip: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email Address: \_\_\_\_\_

Team Captain: \_\_\_\_\_

Team Members:

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