



North Carolina Poultry Jubilee Wing Cook-Off

WHO: Anyone who can cook delicious chicken wings.

Professional or Amateur

WHEN: Friday, November 2, 2018 - 4:30pm to 7:30pm

***entries must be received by October 25, 2018**

WHERE: Rose Hill Town Square, Rose Hill, NC

510 East Main Street, Rose Hill

WHY: To have a great time with great food, friends and live music

COST: \$25.00 per entry*

* An additional \$25.00 refundable deposit also required on the day of the contest to cover any possible clean-up left by cooking teams.

GENERAL RULES

1. A Hot Wing is defined as any piece of the wing: drummie or flat or a full wing; drummie, flat and flap, cooked, flavored and seasoned.
2. The wings for contest entry **MAY NOT** be pre-cooked, sauced, marinated or maintained in any way prior to inspection at the beginning of the cooking contest. Use of any pre-cooked meat will result in disqualification.
3. Each contestant competing shall supply all of the team's wings (at least, but not limited to, 20 lb.), cooking ingredients, individual cooking devices (propane or charcoal) utensils, preparation tables, etc.
4. The only thing provided to contestants by the North Carolina Poultry Jubilee is the cooking area.
5. There is a **MANDATORY COOKS MEETING** Friday, November 2, 2018, at 4:30 pm, inside the Rose Hill Town Square Building. Cooking of the wings shall begin at the conclusion of the meeting as directed by the representative of the North Carolina Poultry Jubilee.
6. Each contestant may have as many assistants as necessary. Any cook or assistant that handles food in any way **MUST** attend the mandatory cooks meeting.
7. Each contestant must comply with all applicable rules and regulations of the Duplin County Health Department including, but not limited to the following: **a.** Meat must be at 35° F or less before cooking. Coolers with plenty of ice will keep it cold enough. **b.** After cooking the wings, they should be placed in a covered container and maintained at a safe temperature until submitted to the Poultry Jubilee Committee. **c.** Cleanliness of the cook, assistants, and contestant area is required. **d.** NO live animals are allowed in the cooking area. This is grounds for disqualification. **e.** Each team **MUST** have hand cleaning capabilities. Soap and water is recommended, however, waterless hand cleaner is acceptable.
8. Setup will take place between 4:30-6:00 pm Friday afternoon November 2, 2018. The entertainment (North Tower Band) will start on the Pavilion Stage at 8:00 pm. The streets will not, and must not, have any vehicles after 6:00 pm order to keep our pedestrians safe.
9. Live entertainment will be taking place during the festival on Friday night from 8:00pm – 11:00pm.
10. Categories to be judged are: (1) Appearance (2) Tenderness/Texture (3) Taste
11. Each contestant must be present and check-in during Cooks Meeting at 4:30 pm. A contestant number will be assigned during this time **ONLY**.
12. Children may not be left unattended or unsupervised to roam the contestant's cooking area.
13. Trash bags must be provided by each contestant. A dumpster for trash will be on-site. Contestants will be responsible for cleaning up their area after the contest. Trash **MUST** be placed in the dumpster, not next to it.

14. Teams must discard used oil from their cookers. The Poultry Jubilee will not provide a receptacle for discard. **DO NOT** pour oil on the curb, grass, or in the street.

15. Vehicles will be allowed to “load-in” in the cooking areas between 3:00-5:30pm on Friday.

16. Vehicles will NOT be allowed back in the cooking areas after the contest for “load-out” until the band has finished performing, approximately 11:00pm. The area will be blocked off by security until then. If items need to be loaded for departure, please bring wagons/handcarts to “load-out”.

17. The contest will take place on the Rose Hill Town Square property.

18. This is a contest and all teams will donate their wings to the N.C. Poultry Jubilee, who in turn will offer them to the public in a quantity of 8/\$5.00. The team raising the most money will be awarded the “Poultry Picks” award. Participation in the most-money-raised contest is not mandatory.

19. The entry fee, payable to the North Carolina Poultry Jubilee, for the Wing Cook-Off Contest is \$25 for a 10 x 10 space. Larger spaces are available by ordering multiple 10x10 spaces. If, for example, the team requires a 10x20 space then you should buy 2 spaces. The maximum number of spaces a team may purchase is 3 spaces or a 10x30 space. This entry fee must be submitted with the application.

20. It is the responsibility of each team to see that the contest area is cleaned and all equipment removed from the site following the contest. At check-in, each team will be required to provide a \$25 check made payable to the North Carolina Poultry Jubilee. We will hold this check uncashed until close of the event. Prior to your departure a member of staff will inspect your location and return your check if it is found to be in good order. If your space is not found in good order we will use the check to help defray any clean-up costs.

21. The North Carolina Poultry Jubilee Committee reserves the right to reject any application without explanation. If your team’s application is not accepted, your fees will be refunded. No refunds of entry fees will be made once you have been given a contestant number and accepted into the contest whether your team participates or not.

22. Space is guaranteed for the first 20 paid applications accepted by The North Carolina Poultry Jubilee Committee.

23. The team’s captain will be held responsible for the conduct of his team and his guests. Under NO circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by the teams or its contestants. The North Carolina Poultry Jubilee Committee requests and requires that good taste be used with team conduct during the contest.

24. Teams are requested that their wings not be distributed (given away or sold) to the general public by team members or its contestants prior to donating to the N.C. Poultry Jubilee. Please keep in mind, this is a fund-raiser for the Jubilee, in turn helping to fund the prize money.

25. Team areas will be assigned closest to the stage by the order of receipt of paid entry.

26. Each team should provide their own bucket of sand for cigarette butt disposal (if applicable) within their individual team area.
27. Violations of rules and regulations of the contest will result in disqualification, expulsion, and/or disqualification from future participation in the festival.
28. Read and keep these rules of the North Carolina Poultry Jubilee Chicken Wing Cook-off. If there are any questions or concerns immediately contact a North Carolina Poultry Jubilee Committee member for clarification or rulings.
29. Each contestant's entry to the Judges must be presented to the Judges table between the time of 7:15 and 7:30 pm. During the final hour you will be informed with 30 minutes to go, 20 minutes, 10 minutes, 5 minutes and 1 minute to go. Any entries submitted after 7:30 pm will not be accepted. Please keep in mind that part of the (1) Appearance category is 'Visual Presentation'.
30. NO glass containers, only plastic and aluminum allowed inside the Jubilee area, or in personal cooking area.
31. The North Carolina Poultry Jubilee will not be responsible for tents or other equipment left unattended before, during, or after the contest.
32. All teams must adhere to all electrical, fire, and other codes, by the city, county, state, and federal codes. Each team must have a fire extinguisher of a 2A, 40BC rating. Please check and make sure they are charged. The North Carolina Poultry Jubilee cannot provide electrical power for your area.
33. The North Carolina Poultry Jubilee reserves the right to make additional regulations as the situations warrants. Decisions of the North Carolina Poultry Jubilee Committee and Judges are FINAL.
34. Any questions regarding these rules and guidelines or judging rules should be addressed immediately to The North Carolina Poultry Jubilee Committee.
35. By agreeing to participate, signing the application, and submitting the entry fee for competition, the contestant does agree and assume all the foregoing risks and accept personal responsibility for all expenses, medical or otherwise, following such damages, injury, disability, or death and the contestant agrees to waive, release, discharge and covenant not to sue Rose Hill Chamber of Commerce, the Town of Rose Hill, any sponsors to The North Carolina Poultry Jubilee, their respective administrators, directors, officers, agents, employees, contractors, other participants, sponsoring agencies, advertisers, and if applicable, owners and lessors of the premises used to conduct The North Carolina Poultry Jubilee of any injuries, claims, losses, expenses, or damage to property and/or person caused in whole or in part by the negligence of the Contestant(s) or otherwise. If any part of this waiver is determined to be invalid by law, all other parts of this waiver shall remain valid and enforceable.

HAPPY GRILLING !!

North Carolina Poultry Jubilee

Chicken Wing Cook-Off

JUDGING RULES

Rules allow for blind judging only. Entries will be submitted in a numbered container provided by the contest organizer. The Contestant number will be determined in the Mandatory Cooks Meeting prior to the contest.

1. Judges may not fraternize with teams on turn-in day until conclusion of judging.
2. Judging will be done by a team consisting of at least 4 persons, and no more than 6 persons, who are at least 18 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area (Town Square Building) during the judging process. No other activities are permitted in the judging area, during judging process.
3. Each judge will first score all the samples for appearance and presentation of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for texture and tenderness, then a score will be given for taste before moving on to the next entry.
4. The scoring system is from 8 to 1, all whole numbers between one and eight may be used to score an entry. The scale is: 8 excellent, 7 very good, 6 above average, 5 average, 4 below average, 3 poor, 2 bad, and 1 inedible.
5. A score of one (1) is: All judges will give a one (1) in Appearance for red, bloody, undercooked meat, pooled sauce or inadequate samples of meat. Subsequently, the categories of Texture/Tenderness and Taste will automatically receive a one (1). Judges not receiving a sample will give a one (1) in all three categories.
6. The weighting point system is as follows: Appearance – 0.5714, Tenderness – 1.1428, Taste – 2.2858.
7. The tallying of the scorecards is as follows: the low score, of one judge, will be thrown out. Results of the judge's scores for each contestant will be added together and an average score will be tallied. The winner will be declared. If there is a tie, it will be broken, as follows: The scores will be compared (counting all four judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be added back to the total and the highest score will break the tie. If still tied, then a coin toss will be used.

A trophy or plaque will be presented to the contestant/team who wins the annual North Carolina Poultry Jubilee Chicken Wing Cook-Off "Wing King". The announcement of the winner will immediately follow the Judge's sampling. The "People's Poultry Pick" Award will be based on the team which raises the most in donations from patrons sampling wings. Thank you for your participation, cooperation and good luck!

SEND YOUR ENTRY AND YOUR CHECK OR MONEY ORDER TO:

Mail to:

North Carolina Poultry Jubilee

PO BOX 985

Rose Hill, NC 28458

Checks:

North Carolina Poultry Jubilee (on the 'pay to the order to' line)

Chicken wing cook-off contest (on 'memo' line)

(Please do not send CASH – cannot be responsible for lost or stolen monies when sending cash!!)

Please include the following information:

Head Cook _____

Telephone # _____

Full Address _____

Professional _____ or Amateur _____

Assistant Cook _____

Assistant Cook _____

Propane/Gas _____ Charcoal _____

YOU MUST READ THESE RULES PRIOR TO ENTRY!!

TO ALL CONTESTANTS

There are guidelines that all contestants must follow in order to enter your wings. This is to ensure that proper food handling procedures are met to guaranty a safe food environment for patrons.

Professional and Amateur contestants must:

1. There are 20 booths, on a first-come, first-serve basis. Deadline for entry is October 3, 2015.
2. Potentially hazardous (cold) foods must be maintained at a degrees during transport or serving.
3. Please use proper containers for transporting, chicken or ice chest units are suggested. All food containers must sustain food temperatures, allow air to circulate, and keep food from leaking.
4. Please obtain a food thermometer to check temperatures and have it available at your booth. These can be found in supermarkets and specialty stores.
5. Your team number will be issued for that day, presented in the Cook's Meeting and must be visibly displayed at your booth.
6. Hair restraints (hats, nets) are optional.
7. Gloves must be worn for ready to eat foods, and changed between tasks.
8. Any questions relating to these requirements, please feel free to e-mail questions to David Morgan at ten10man@hotmail.com.

In order to complete your entry, you must read the rules & fill out the entry form. Space is limited to the first 20 applicants. Enter as soon as possible to reserve your space.

Safe cooking and good luck!