

**Seventh Annual Southern Hot Wing
Contest & Festival
Saturday, April 18th, 2009
South Main and G.E. Patterson Street
Downtown Memphis**

Benefiting Ronald McDonald House

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 or marinated in any way prior to inspection at the beginning of the cooking contest. This will result in disqualification.
- 3) Each contestant competing shall supply all of his meat, cooking ingredients, individual cooking devices (propane or charcoal) utensils, preparation tables, etc.
- 4) The only thing provided to contestants is a regulation cooking area. There will be limited electricity for contestants. If electricity is needed bring it up at the **mandatory Cook's meeting, Monday, April 13th @ 5:30pm at Earnestine and Hazel's, 531 S. Main at G.E. Patterson.** We will try to accommodate you, but cannot guarantee we will be able to provide power. We discourage the use of electricity.
- 5) Each contestant may have as many assistants as necessary. Any cook or assistant that handles food in any way must comply with paragraph 5 of these rules.
- 6) Each contestant must comply with all applicable rules and regulations of the Memphis and Shelby County Health Department including, but not limited to the following :
 - a. Meat must be at 35 degrees or less before cooking. Your coolers with 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 judges.
 - 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 should have hand cleaning capabilities. Soap and water or waterless hand cleaner are acceptable.
- 7) Setup will take place between 8:00am – 9:30am Saturday morning, April 18th.

- 8) Each contestant must check-in upon arrival. A contestant number, and a cooking area will be assigned.
- 9) Restrooms will be available.
- 10) Trash bags will 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.
- 11) Please bring a container to discard your used oil from your cooker. The contest will not be responsible for your oil and will not provide a receptacle for discard.
- 12) Vehicles will be allowed back in the cooking area after the contest to load-out.
- 13) The contest will take place in the South Main Arts District.
- 14) Vehicles will be allowed to unload in the cooking area between 9:00am-11:00am
- 15) Parking will be available

JUDGING

- 1) There will be two types of judging. On-site, in your cooking area, and blind judging.
- 2) Blind Judging – Blind judging will be conducted by the sampling of each team's entry by four independent judges. Each team will be given one blind judging container and one cup with lid for any optional sauce.

You should completely fill your container(s) with wings and sauce only. No garnish, celery, carrots, etc. is allowed.

You will turn in blind judging samples to the judges area at 1:45pm.

- 3) On Site Judging -Teams will be advised at check-in of the approximate time of their on-site judging.
- 4) Judging times will be assigned by order of entry.
- 5) Judging will begin at 2:00pm and will conclude no later than 4:00pm. Winners will be announced at approximately 5:00pm
- 6) All teams must provide 12 wings for on-site judging.
- 7) Please provide a serving area for two judges, and a serving tray with 12 wings and wing sauce sample.
- 8) No other meats, breads, garnishes or flowers, etc. are allowed on serving tray.
- 9) Entries may be presented with celery and carrots as a side. No other garnish is permitted.
- 10) If dipping sauces are presented with the wings, i.e., blue cheese, ranch, etc. the wings will be judged with the sauce.
- 11) Judges will stay in your area for no longer than 15 minutes.

- 12) You will be judged one time by two judges. .
 - 13) Points will be awarded by the judges in the following manner :
 - 14) Appearance/Presentation of entry 7-10 points
 - 15) Tenderness/Texture 7-10 points
 - 16) Sauce/Seasoning/Flavor 7-10 points.
 - 17) Overall Experience (tiebreaker) 1-10 in a decimal, i.e., 9.7 or 8.5, etc.
- 14.)Prize Money and trophies will be distributed as follows:

\$300.00-Best Overall Hot Wing

\$200.00-2nd place

\$100.00-3rd place

\$100.00-Best Area/Team Spirit

GUIDELINES

- 1) The entry fee to the Sixth Annual Southern Hot Wing Contest & Festival is \$150.00. Checks should be made payable to : Seventh Annual Southern Hot Wing Contest & Festival. Deadline for the applications is March 25, 2009.
- 2) The selection committee reserves the right to reject any application. If your application is not accepted, your fees will be refunded. No refunds of entry fees will be made once you have been accepted into the contest whether you participate or not.
- 3) Applications submitted and entry fees paid for the first 10 contestants will be guaranteed participation in the 2009 contest.
- 4) Live entertainment will be taking place during the festival
- 5) Any questions regarding these rules and guidelines or judging should be addressed at the mandatory cook's meeting to be held on Monday, April 13st at 5:30pm at Earnestine and Hazel's, 531 S. Main at G.E. Patterson St.
- 6) It is the responsibility of each contestant to see that the contest area is cleaned and all equipment removed from the site following the contest. Any space left in disarray or with loose trash and garbage left in their area will be disqualified from any future Memphis Hot Wing Contests.
- 7) The team captain will be held responsible for the conduct of his team and guests. Under NO circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by the contestants. The Memphis Hot Wing Committee requests and requires that good taste be used with your conduct as well as your wings. We want each team to have a good time and we want a good atmosphere for those that attend.

- 8) Violations of rules and regulations of the contest may result in disqualification, expulsion from grounds, and /or disqualification from future participation.
- 9) Be sure to read and keep the rules of the Southern Hot Wing Contest.
- 10) No throwing of Frisbees, balls or any flying objects is allowed.
- 11) No live bands, combos, etc. will be allowed in the individual cooking areas at any time during the event. Plenty of live entertainment will be provided.
- 12) The 2009 Southern Hot Wing Contest and Festival is not responsible for tents or other equipment left unattended either before, during or after the contest.
- 13) All contestants must adhere to all electrical, fire and other codes, be the city, county, state or federal codes. A.) Each contestant must have a Fire Extinguisher of a 2A, 40bc rating. Please check and make sure they are charged. All tarps and tents must be fire retardant with certification stating so. The Memphis Hot Wing contest cannot guarantee power for your area. Use of power is discouraged.
- 14) **CONTESTANTS MAY NOT SELL FOOD**
- 15) The Southern Hot Wing Committee reserves the right to make additional regulations as the situation warrants. Decisions of the Southern Hot Wing Contest Committee and Judges are FINAL.