



4th ANNUAL SMITHVILLE WINGFEST & CHILI COOK-A-ROO

Wing Cook-Off Form

Main Street, Smithville, TX

Saturday September 25, 2021 Smithville Texas Main Street 10am-4pm

Hosted by: Smithville Chamber of Commerce

Proceeds go to the Smithville Food Pantry & the Smithville Area Chamber of Commerce

Sites for 25 wing teams

Restaurant Division: _____ Backyard Chef Division _____
Category Traditional (Hot) _____ Unique _____ Nekked _____
Head Chef Name: _____
Team Name: _____
Mailing Address: _____
City: _____ State: _____ Zip: _____
Telephone Number _____ Email: _____
Preferred Shirt Size _____ Electricity Required _____
Check # _____ Visa/MC# _____ Exp. Date _____ Security Code # _____

Wing Entry Fee: \$50 (no limit on categories entered) Showmanship - \$10 - Amount paid \$ _____
1st & 2nd Place Wing Trophies Per Division – 1st Place People's Choice Trophy – 1st Place Show
Initial Entry Fee includes cook site choice, vehicle admission, event T-shirt, 2 beer tent admission
tickets, cooks' goodie bag.

Mail registration by September 15, 2021 with payment to:

Smithville Chamber of Commerce, 100 NW 1st St. Smithville, Tx 78957

Event Info: April Daniels april.daniels@smithvilletx.org (512) 237-2313

Sponsorship Info: Debbie Denny ddenny@gmail.com (512) 844-3930

Beer, Wing & Chili Cook-off Info: April Daniels april.daniels@smithvilletx.org (512) 237-2313

County Health Inspector on site to ensure safe handling measures are followed.

Please read the rules that were included with this entry form and sign below acknowledging that you have read them.

I have read, understood and agree to abide by the rules and regulations provided to me by the Chamber of Commerce and will see that other members of the team do the same. In consideration of the acceptance of this registration entry I, the undersigned, assume full responsibility for any injury or accident which may occur during my participation in this event, or while I am on the premises of this event, and I hereby release and hold harmless the Smithville Chamber of Commerce sponsors or promoters or entities associated with this event or their agents or employees, or otherwise.

SIGNATURE: _____

DATE: _____

WINGFEST RULES & REGULATIONS

COOK-OFF CATEGORY

- Traditional (Hot Wings)
- Unique (Any Way except traditional)
- Nekked (No sauce)
- Showmanship

INGREDIENTS & PREPARATION

Each team will be required to prepare approximately 15lbs for competition and public tastings. Everything must be cooked on-site during the hours of the contest.

Any seasoning or ingredient or marinade necessary to create unique tastes is acceptable.

Turn in Time 12:00pm - Public Tasting 1:00pm-4:00pm - Judging announcements 4:00pm

Team donation box allowed.

COOKING

Cooking can begin at 8:00am with turn in at NOON.

Each team is expected to maintain as clean and sanitary conditions as possible and to keep wings chilled and fresh before cooking and hot after cooking. Teams must provide their own tables, cooking utensils, cooking equipment, chafing dishes, cooler with ice, paper towels, booth setup and display items and all other necessary equipment. Teams may erect a canopy or tent. Electricity will be limited so please use your grill, deep fat fryer, propane turkey fryer. Teams will be expected to have a fire extinguisher on hand.

REGISTRATION

We encourage each team to pre-register by August 10, 2021. Please send entry form & payment to the Smithville Area Chamber of Commerce. All fees made payable to Smithville Area Chamber of Commerce

SELLING

Wings must be ready for public attendees at 1:00 pm. Tasting wristbands will be purchased at registration. Must have a wristband to sample wings. People's choice voting ballots will be distributed at the registration table & deposited into a specific ballot box at the departure of each patron.

BOOTH SET-UP

Booth spaces will be along main street. It is strongly recommended each team have a canopy for the event. Public cook-off displays and demonstrations are encouraged in order to involve the crowd.

JUDGING

Mandatory cooks meeting at 10:00am. Judging containers will be distributed at this time along with 2 red tickets bearing the same number. Head cook must sign the duplicate ticket that

registration will keep. They keep the other ticket with only the number. Be sure to coordinate this number with team name on a separate list.

Each team will supply 20 wings per category for judging. The winner will be selected by a panel of judges. Judging will be based on aroma, texture, color taste, aftertaste/bite, appearance and originality.

All wings must be fully cooked.

Please ask your judges to turn off their cell phones.

No smoking at the table.

Make sure the number on the container corresponds with the voting sheet.

All entries must be divided equally among judging tables. Each judge must fold & sign their voting sheet when tasting is completed.

Preliminary Judges – Head cooks or a team member may serve

Final Table – NO team members

JUDGING TABLE MONITORS

Mark each container with A B or C designation for each table & judging number 1-100

Make sure there is one ballot & pencil per judge

Make sure there are condiments for cleansing palates between tastings (crackers,cheese,etc)

Make sure there are paper towels & garbage buckets on each table

Make sure each judge has a complimentary beverage (water, beer, soda)

Collect the ballots make sure they are folded & signed

Give to the Head judge for scoring

AWARDS ANNOUNCEMENT 4:00PM

1st & 2nd trophy each division (restaurant/backyard) (traditional/unique/nekked)

1st trophy for people's choice/showmanship

BOOTH TEAR DOWN

Areas must be cleaned up at the end of the event. All equipment must be off the premises by 10:00pm. Please clean up any trash within your booth space. Each participant is responsible for their grease disposal. No grease will be allowed in trash cans or dumpsters.

County Health Inspections on-site to ensure safe handling measures are followed.