

5th Annual Smithville WingFest Saturday, October 21, 2023, 10AM to 4PM

¹st Street near Main Street, Smithville TX Brought to you by: The Smithville Area Chamber of Commerce

Wing Cook-Off Team Registration

Wing Cooking Team Entry Fee: **\$100** (no limit on categories entered)

Categories:	Traditional (Hot)	Unique	Naked
Head Chef Name:			
Team Name:			
Contact Email Address:			
Contact Phone Number:			
One WingFest T-shirt will be complimentary per Cooking Team. Additional shirts can be pre-ordered for \$20/each. Please indicate quantity & sizes below.			
MEDIUM	1LARGEX-LARG	EXX-LARGE _	3X-LARGE
Return this form along with check made payable to Smithville Area Chamber of Commerce on or before October 7, 2023 in order to receive \$20 off, hold your spot and be included in pre-event publicity mentioning your business.			
You can also register/pay online at https://business.smithvilletx.org/events/details/smithville-wingfest-8663			
All cooking teams must comply with safe food handling practices and cooperate with spot checks during the event.			
Area Chamber of Comr the acceptance of this accident which may occ and I hereby release an	d and agree to abide by the rule merce and will see that other mer registration entry I, the unders cur during my participation in this ad hold harmless the Smithville A <i>i</i> th this event or their agents or e	mbers of the team do the igned, assume full respo s event, or while I am on t rea Chamber of Commer	same. In consideration of onsibility for any injury or he premises of this event,

SIGNATURE: _____

DATE:

WINGFEST RULES & REGULATIONS

COOK-OFF CATEGORY

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

INGREDIENTS & PREPARATION

Each team will be required to prepare a minimum of 200 wing portions for public tastings. Everything must be cooked on-site during the hours of the contest. No electricity is available but generators are welcome. Any seasoning or ingredient or marinade necessary to create unique tastes is acceptable.

Public Tasting 12Noon-3:30pm Judging announcements 4:00pm at Gazebo

COOKING

Cooking teams can begin setting up at 7AM. Cooking can begin after the mandatory cooking-team-meeting at 8:00am. Cooking teams understand that wings must be ready for public consumption as early as 12Noon.

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, disposable gloves, hand sanitizer and a designated hand washing station, booth setup and display items and all other necessary equipment. Teams may erect a canopy or tent. Teams will be expected to have a fire extinguisher on hand.

REGISTRATION

We encourage each team to pre-register on or before Saturday, October 7, 2023. Early-chick registrants will enjoy a discounted price of \$80. From October 8th on, cooking team registrations are \$100.

TASTING

Wings must be ready for public attendees at 12Noon. Tasting wristbands and People's Choice voting cards will be for sale starting Tuesday, October 10th. Tasting wristbands and People's Choice voting cards will also be sold at the registration tent on the event day. Must have a tasting wristband / People's Choice voting card to sample wings and cast your vote. People's choice voting ballots will be distributed at the registration table & deposited into a specific ballot box.

BOOTH SET-UP

Booth spaces will be along 1st Street. It is strongly recommended each team have a canopy for the event. Public cook-off displays, team spirit and demonstrations are encouraged in order to involve the crowd.

AWARDS ANNOUNCEMENTS 4:00PM

At 4PM, gather 'round the Gazebo for a variety of announcements. Our sponsors will be thanked and winners of the Kids Coloring Contest, the Poultry Pageant and the Wing Cook-off will be announced.

BOOTH TEAR DOWN

Areas must be cleaned up at the end of the event. All equipment must be off the premises by 6:00pm. 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.