

OFFICIAL WING OFF RULES

ENTRY RULES

1. You can enter either by mail or email to wingoff@mountainstatemeats.com by August 2, 2010. Early and late entries will not be considered. Each contestant must submit an ingredient list of all ingredients included in the wing recipe.
2. To enter contest, complete registration form, liability waiver, and submit both forms along with payment to Eastern Panhandle Free Clinic. All contestants will receive two (2) passes for entry into the contest. Any additional pass requested will be granted at the discretion of Mountain State Meats and Catering's event coordinator.
3. In case of a dispute as to the identity of the entrant, the entry will be accepted or rejected at the absolute discretion of Mountain State Meats and Catering.



CATEGORIES

1. Recipes may be submitted in three (3) categories: Mild Wings, Hot Wings, and Super Hot Wings.

GUIDELINES

1. All wing sauces must be original sauces made by the competitor's onsite at the event. Wings may be cooked any method as long as they are prepped and cooked onsite.
2. Each submitted entry must be original and cannot be copied from another source. If the sauce is found to be copied, the contestant will be disqualified.
3. All cooked elements of the wings can be prepared on any cooking appliance. The use of small food preparation appliances, such as food processors or blenders, is acceptable. The wings can be cooked by any method available that can be replicated outside at the event. Electricity must be requested prior to the start of the event.
4. The recipe must not have knowingly been previously published or have won another award, and the right to submit it must not be restricted in any way. Submission of a recipe is a warranty that the contestant owns all copyrights and other intellectual property rights to the recipe and constitutes an assignment of these rights to Mountain State Meats and Catering. Sponsors and their employees, officers, and agents, and members of the Preliminary and Cook-Off Judging Panels, will not be held liable for any copyright infringements or any prior exclusivity rights to any recipe submitted.

JUDGING

1. The following guidelines will be used: **1.) Creativity – creative use of ingredients; 2.) Taste – do you want to eat more; 3.) Visual appeal –does it look appetizing.**
2. Scoring will be comprised of scores from a panel of judges and scores gathered from the attendees of the event. Each contestant will present a wing to the judges for tasting. Each contestant must also make wings for the crowd to taste. 100 samples must be provided for attendees to taste. Samples must fit into a 2 oz.

sample cup provided by Contest. The crowd will place a vote in the jar of their favorite wings. Points will be awarded by the number of votes received from the crowd. Those points will be added to the points given by the judges and the highest number of points will be the grand champion.

PRIZES

1. The Cook-Off Judging Panel will select:

(a) A Grand Prize Winner for Best Wing, who will receive \$500.00 cash prize.

2. No substitution or transfer of prizes is permitted. All taxes are the sole responsibility of the Prize Winners and Finalists. Prizes are subject to change due to product availability.