

2016 Mayhaw Festival

“Wing Ding Chicken Wing Cook-Off”

May 7, 2016

Rules



- 1. Cooking teams may use any type of fuel desired.**
- 2. Chicken wings and ice (for storage of chicken) will be provided by the Mayhaw staff. Cooking teams are to provide their own ice chests.**
- 3. No outside chicken is allowed for the competition.**
- 4. All chicken is to be handled in a sanitary manner. Plastic gloves will be provided by the Mayhaw staff and are to be used at all times when handling chicken.**
- 5. All grills must be clean when the competition begins.**
- 6. Cooking teams will provide all seasonings and “secret ingredients”.**
- 7. Cooking teams are responsible for providing tables and chairs needed around their cooking area.**
- 8. Some type of fire extinguishing devise should be readily available to each cooker as provided by the team.**
- 9. Chicken wings may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.**
- 10. All chicken wings remain the property of the Mayhaw Festival.**
- 11. Teams are expected to account for all chicken issued, either by turning in a ticket stub or cooked/raw chicken at the end of the competition. We realize that occasionally a piece of chicken may be lost in the cooking process, and that is taken into consideration.**
- 12. Garnish allowed.**