



Promote your business, organization, or group to thousands of Sandhill residents while supporting a great cause, the Southern Pines Skatepark Project.

Sign up your Chicken Wing cooking team today for only \$20 entry fee & bring your own wings or \$60 which includes entry fee & 20lbs box of wings and compete for \$1000 cash purse, custom trophies, and bragging rights!

Judging Categories;

'Best Over All' - "People's Choice' - 'Hottest' - 'Most Original' - 'Best Theme'

Enjoy local craft beers and signature cocktails from Southern Pines Brewery. Plus, support local craft vendors, food trucks, and rock out to live music ALL DAY!!

Sponsorship and vending opportunities are available. Donations for our raffle will be greatly appreciated.

ALL proceeds from this event will go toward the building of the Southern Pines Skatepark that's being built at Me morial Park in Southern Pines.









The Inaugural Lip Rippin' Chicken Wing Cook-Off

2023 Wing Competitors:

Join us Saturday 11/4 at Southern Pines Brewery to see who has the BEST WINGS IN THE SANDHILLS!

You don't have to be a restaurant to compete – just \$20 and at least 40 lbs of your best ORIGINAL Wings Recipe ...

REGISTRATION:

\$20/\$60 per team payable by Check, Cash, Credit Card, Paypal, Venmo, or Cash App ...

You MUST complete the online registration form to enter the contest. No exceptions.

We are capping registration at 30 teams on a first-come, first-served basis so sign up NOW!

NON-PROFITS

Registered 501c3 non-profit organizations are invited at no charge.

Email proof of non-profit status ASAP; we will do our best to accommodate you

CONTEST RULES AND REGULATION:

For the purpose of this contest, one wing is defined as one of the main 2 pieces of an actual wing from a chickenwith the bones left in known as the wingette and the drumette .

Each team must make at least 40 lbs of wings per recipe to qualify for judging. Period.

Be prepped up and ready to cook at 11am. You can bring a grill or smoker, etc, to cook on –

Judges will not except anything other than wings, dipping sauces, and garnishes.









Please do not make your wings so hot a normal person could not stand to eat it. YES, there is a 'Hottest' wings category, but we are here to have fun, not cause harm. Please be respectful.

Serve only 1 wing sample per ticket.

Serving more than 1 wing per ticket, or selling samples is strictly prohibited. Anyone found violating this policy will be disqualified.

WHAT TO BRING.

Bring at least 20 lbs of original wings per recipe. If you enter more than one recipe, then you are responsible for 20 lbs of wings for each recipe, not per team.

We will supply wing cups/trays and napkins.

You are responsible for your own equipment, materials, food preparation, serving samples of your wings as well as cleaning your area at the end of the event – bring trash bags!

Teams must provide their own materials for preparation, cooking, and serving of wings. We are unable to provide electricity, so you must bring your own gas stove, grill, cooker, etc.

You MUST bring your own thermometer and hand washing station (hand soap, paper towels, bleach and jugs or a cooler of water) in accordance with DHEC regulations. Uncooked wings should remain below 40 degrees. Cooked wings should reach a minimum of 160 degree and served within the hour according to DHEC regulations.

You may want to bring a 10' x 10' pop-up tent; tables and chairs, snacks, soft drinks and water; paper towels; hand sanitizer; a fishbowl or a tip jar to collect tickets; table decorations, etc.

Teams MUST post a sign in front of their table identifying their wings as well as any unusual ingredients like nuts, chocolate, etc for those with food allergies.

BE CREATIVE! Create a theme, dress up, decorate your booth, Make a team flag or a poster – HINT: There is a separate trophy/winner for Best Theme!!!

CHECK IN:

You must be registered and PAID IN FULL upon arrival. No exceptions.

At 9am, volunteers will sign you in and show you your spot; you may NOT select your own spot.

It's a bottleneck, so drop off your gear and move your vehicle BEFORE setting up.

Anyone not on site by 11am will not be allowed in. SORRY, No Refunds.









ZERO FOOTPRINT:

This is a No Plastic/Styrofoam event. NO PLASTIC CUPS/BOWLS, SPOONS, or UTENSILS, etc.

Separate trash and recycling to help us keep your spot clean.

We will collect recycling starting at 11am, so please be ready to help us help you recycle.

Everyone needs to be packed up and ready to roll by 8pm.

Anyone who does not clean up after themselves will not be asked back.

JUDGING:

Teams will serve 1 wing samples of their wings to the public from noon until 6pm.

You may serve Free Wings after 6pm; however, you must be ready to roll by 8pm.

We will announce the winners on stage at 6:30pm and on social media following the event.

Categories include Best Overall, Hottest, People's Choice, Most Original, and Best Theme.

Judges will determine the winners, except for the People's Choice award.

BLIND JUDGING:

Starting at 1pm, volunteers will collect 1 wing samples of each recipe on a server tray, identified only by a randomly assigned number.

Judges will be sequestered and have NO idea what team each number represents.

Please do NOT interact with the judges prior to judging or discuss your recipe(s) to avoid bias.

Do NOT include your team name with your sample as it defeats the purpose of "blind judging".

NOTE: This policy will be strictly enforced. Failure to comply will result in immediate disqualification.

A team of judges will score each recipe. The head judge will tally each team's score then match it to the team's name once all scores are in.

Each winner will receive an original, one-of-a-kind SP Wings Cook Off trophy and a gift bag from our sponsors.









In addition, the Best Overall and People's Choice winners will receive \$500 each.

PEOPLE'S CHOICE:

Teams will collect ONE ticket for each 1 wing sample to determine the People's Choice winner.

Each team will be given a paper bag for their tickets at check in.

Collect your tickets then place them in the bag with your team # and turn it in by 6pm.

Tickets must be turned in no later than 6pm – late tickets will not be counted.

Any team found tampering with their bag will be automatically disqualified.

Again, 1 ticket per sample, please.

ENOUGH RULES!!!:

Feel free to tailgate and goof off as much as possible but clean up after yourselves, respect the Zero Footprint Rule, and HAVE A GOOD TIME!!!

Please respect our volunteers, the staff, the community, law enforcement, and the venue.

Follow the Friends of the Skateparks Foundation and the Skaters for Moore on Facebook and IG for more info or to become a member, sponsor, or volunteer ... or hit us up at friendsofskateparksfoundation@gmail.com www.liprippinchickenwingcookoff.com

Don't forget to invite your friends and post to social media as much as possible, including challenging your friends to compete; it wouldn't be fun without a little friendly trash talk.

DRINK RESPONSIBLY:

If you plan on drinking, please assign a designated driver, carpool, taxi, Uber, or Lyft so everyone gets home safely.

John 'Jay' Hasty at Pinehurst Taxi will be on call with great deals for our guests: 910-215-5655

Thank you and May the Best Wings Win!!!

Terry Grimble
Event Coordinator
tgrimble@gmail.com
910-229-660









Competitor Application

NAME	
Contact Phone:	
Contact Email:	
Name of Wing(s):	
Payment \$20 entree or \$60 entree fee plus 20lb box of wings.	Information
(1) Paypal, Venmo, Cash App	
(2) Check; Mail applications with checks payabl Friends of the Skateparks, 1001 Stamper Ro Fayetteville, NC 28303(3) Credit Card: Fill out the information below	
Credit Card Billing Information	
Name on credit card;	
Credit Card Number;	
Expiration Date;CVV/CID;	Zip Code (of credit card billing address)
Signature:	Date:

Competitor Application continued.









Rule, Policies and Procedures

Please read each of the following below and check the box, confirming you understand and intend to comply with all these rules and policies.

(_)	Wing Preparation: I understand that I'm responsible for making a minimum of 20 lbs. of wings per recipe, that all wings must be cooked on site no earlier than 10am the morning of the event; and that I am responsible for supplying all of my own ingredients, cooking tools, tents, decorations, tables, chairs, signage, etc.
(_)	Ingredients: I am aware that I am responsible for posting the ingredients of my wings on my table/tent in plain view of the public, for consumers with food allergies to see.
(_)	Safety: I am aware that I am responsible for the public's health and that I am to take all precautions to prevent possible bacterial contamination, etc. per NC-DHEC guidelines in terms of cooking, cleaning, storing, and serving wing samples to the public; keeping my wings at a safe temperature; and maintaining a hand washing station with bleach.
(_)	Set up/ break down / clean up: I am aware that the contest site is the Southern Pines Brewery in Southern Pines; that I am to arrive No earlier than 8am and NO LATER than 11am to unload my supplies and to park across the street; I am also aware that I am to bring my own trash bags, clean and break down my spot no later than 8pm; and NOT leave any trash or other items on site.
(_)	Environment: I am aware that ALL wing cups/trays will be provided to me and that I may NOT provide any unauthorized cups/trays etc. to the public or face immediate disqualification. I will NOT allow litter to blow off my site and into the parking lot or road and I will recycle as much metal, glass, or plastic as possible.
(_)	Entry Fee: I am aware that I must pay \$20 per 20 lbs recipe at least 7 days in advance to compete and that payment will NOT be accepted the day of the event.

Questions / Concerns: email friendsofskateparksfoundation@gmail.com www.friendsoftheskateparks.org www.skatersformoore.org www.southernpinesbrewing.com







all