

Butner Chicken Pickin

Cook-Off Contest Rules – 2014

1. Cooking areas are marked the day before the event. You may set up on the site Friday June 6th.
2. Cook-off contestants must adhere to the Butner Chicken Pickin and Granville County Health Department requirements. Please refer to the Butner Chicken Pickin Health Guidelines procedure.
3. Contestants must have their own soap, water, and gloves to insure a clean and healthy cooking and serving environment. **You must also have a working fire extinguisher with a current inspection date. This is a requirement if you plan to cook.**
4. Cook-off contestants are required to cook a minimum of 25 chickens (50 halves) at the event to qualify and **NO PRECOOKING IS ALLOWED.** Contestants are also vendors so they are allowed to sell their chickens to the public.
5. One barbecue chicken half will be taken up at 11:00 AM for judging. You may dress the plate anyway you like. The items are judged in 4 categories: 1) Appearance, 2) Taste, 3) Sauce coverage throughout the chicken, and 4) Tenderness / doneness. After the judging is complete the top three contestants will be asked to appear on stage and the third, second and first place awards will be presented.
6. Contestants are responsible for cleaning their own areas and placing all trash in the appropriate dumpsters. All boxes are to be broken down flat and placed in the trash dumpsters.
7. Like all other food vendors each contestant is responsible for collecting grease drippings and properly disposing of it **off-site** after the event. **Disposal of grease in festival or town dumpsters is prohibited and anyone caught violating this will jeopardize their future participation in the event. Vendors are required to clean their area prior to leaving the event.** Contestants should have kitty litter or some type of absorbent material to clean up any grease or oil spills on the ground or pavement.

If you have specific questions about the cook-off contest you may contact Cecil Hudgins @ 919-818-9514.

Signature of Contestant

____ / ____ / ____
Date