

Wings & Strings 2025



Benefiting
The ShelbyStrong Foundation



Wing Cookoff Rules and Regulations

- Team captain MUST attend cooks meeting.
- Wings will be provided. Teams MUST use the wings provided. A random drawing will determine the order of wing selection.
- Each team will be responsible for supplying their own cooking ingredients, utensils, prep tables, grill, etc.
- Each team must have a fire extinguisher present at their cooking location.
- All cooking must be done on-site.
- No pets are allowed on the premises.
- All cooking must be done in a sanitary manner. Please consider having a way to wash your hands at your cooking station.
- All chicken MUST be cooked to an internal temperature of 165°F. Raw chicken will be disqualified.
- Wings must be cooked on a propane grill, charcoal grill, fryer, or pellet smoker. No trailer pits allowed. No open firepits allowed. All flames must be contained. There is a good chance that a burn ban could be in effect at the time of the cookoff, so please be aware of those conditions.
- No outside alcohol allowed on the premises. Beer will be available for purchase. Non-alcoholic drinks are allowed.
- Please collect all trash and belongings after turn-in. Trash cans will be available on-site. Please do not pour used charcoal, oil, or any other harmful items on the ground. Drums for used oil, and charcoal will be available on-site.
- You will be allowed to drive your vehicle to the cook site to unload. But they must be promptly moved to the parking lot. Vehicles cannot be left at the cook site.
- Canopies are allowed. Please limit the size to no larger than 12'x12'.
- No campers or overnight staying allowed.
- The Team Captain will be responsible for the conduct of the team. Security will be onsite and any activity deemed inappropriate will result in disqualification and/or removal from the property.
- No throwing objects (footballs, frisbees, etc..) in the cooking area.
- There will be NO electric or water hookups at the cook sites.

Wings&Strings 2025 Cookoff

Entry Fee: \$100 – Includes wings, and 2 wristbands for entry. **Additional team members will have to purchase wristbands in advance at shelbystrongfoundation.org/wings-strings**

Cooks Meeting 10:00 AM, June 14th 2025

Turn in:

Dry Rub – 1:00 PM

Sauced – 2:00 PM

Buffalo – 3:00 PM

Awards will be announced at approximately 5:30-6:00 (time subject to change). Trophies will be given to the top 3 finishers in each category. Grand Champion's name will be added to a trophy that is kept at The County Line.

Categories (Cooks are allowed to compete in as many or few categories as they choose)

- Traditional Buffalo Style – Traditional, sauced, buffalo style wings
- Open Dry Rub (Any flavor) – No sauce allowed
- Open Sauced (Any flavor) – Must be a sauced wing. Buffalo style can be entered in this category as well.

Setup can begin at 8:00am on June 14, 2025.

Turn-in boxes and wings will be provided at the cooks meeting.

Teams will be given 10 wings per category, and must turn in 8 wings per category that they wish to be judged in. 4 drums and 4 flats are required per turn-in box.

No breading allowed.

No garnishing allowed. Garnishes are considered to be any items that are not part of the wing or the sauce. (Ex: no diced onions, bleu cheese crumble, etc..)

No side sauces allowed. Sauces will only be judged if already applied to the wing.

Wings **MUST** be turned in on time. Wings turned in after time will be turned away.

Judging

There will be multiple panels of judges, with 6 judges per panel. Each box will be given to a randomly selected panel where the 6 judges will each taste 1 wing from your turn-in box.

Wings will be judged on the following:

TASTE (50%) – Overall taste of the wings. Please note that this is based on personal preference of each judge. Execution of category will also be considered (ex, Buffalo category should have a buffalo sauce flavor profile. Dry rub category should contain no sauce)

TEXTURE (25%) – Crisp skin, tender meat, moistness, and overall mouth feel.

APPEARANCE (25%) – Overall look of the wing including color and skin condition. Presentation is also considered (4 drums in a row, 4 flats in a row, not a messy box). Appearance will be judged before any individual wings are removed for tasting.

Each judge will give a score from 1-10 in each category using whole numbers. Lowest score will be dropped. Highest total score will be deemed the winner.

If there is a tie, the following tie-breaker scoring will be applied to the tied teams only. Starting with option 1 below, if a tie is still present, we will work down the list until a leader emerges.

1. Highest sum of TASTE scores
2. Highest sum of TASTE and TEXTURE scores
3. Lowest TASTE score dropped.

We will have a limited number of cookoff entries available. Entry is not guaranteed until payment is received. We will accept entries on a first come, first serve basis.

Please send completed sign-up form to info.shelbystrong@gmail.com or 1232 E. County Line East, Abbott, TX 76621. Payment accepted via check or online at the QR code or link below. Please complete and return this form even if payment is made online. Make checks payable to ShelbyStrong Foundation. Or text 254-405-5529 to schedule a time to drop off form and payment. If you are a Platinum Level sponsor, your entry is guaranteed and paid, but please fill out and return form.

TEAM NAME:

TEAM CAPTAIN:

ADDRESS:

PHONE:



<https://square.link/u/EjWncEXW>

By filling out this form, you agree to abide by all the rules and regulations defined above.