Ambridge Eagles Aerie #1365
401 Maplewood Ave.
Ambridge, PA 15003

Wing Cook-off

Sunday, August 3, 2014
2:00 – 6:00 pm
Corner of 4th and Maplewood

June 2013

We expected 200 – 300 people

We served nearly 1,000 people!

The Ambridge Eagles is hosting the **Second Annual Ambridge Eagles Wing Cook-Off** on **Sunday, August 3, 2014**. During our inaugural event in 2013, we were overwhelmed with the crowd and ran out of wings three times!! But, we replenished the supply and kept on serving the crowds!

Will YOU be crowned this year's ***BEST WINGS*** *at the*
2014 AMBRIDGE EAGLES WING COOK-OFF

At the 2013 event, the title of **best HOT Wings** went to **Talerico's!**

Firehouse Lounge proudly boasts the
best flavored wings with their **Fiesta Ranch!**

Amateur competitor, **Chas Mooney**, **swept the Amateur Division** for both Hot & Flavored Wings!

We expected to raise $1,000 - $2,000

We raised nearly $4,000!

Winners in the professional category of the competition will receive press recognition, a trophy or plaque to be displayed at your place of business, and 10 free t-shirts for your staff to wear donning the slogan *"Best Wings at the 2014 Ambridge Eagles Wing Cook-Off."* Winners in the amateur category will receive $100 and two free t-shirts with the *"Best Wings …"* slogan.

To participate, complete and submit the enclosed registration form. Register before July 1 and receive the early bird discount!

Contact Dee Peake at 412.956.3532 or email: deepeake@comcast.net with questions or simply return the enclosed registration form. Thank you for your support.

Sincerely,

David a. Drewnowski

Dave Drewnowski
Past Worthy President

Planning Committee

Dave Drewnowski, Past Worthy President
Allie Mooney, Co-Chair
Dee Peake, Co-Chair, Trustee
Pete Poninsky, Trustee
Judy Vanyo, Madam President

Proceeds benefit

THE FRATERNAL ORDER OF EAGLES DIABETES RESEARCH CENTER AT THE UNIVERSITY OF IOWA

American Diabetes Association.

Participant Registration Form

August 3, 2014

Type of Participants:

❑ Professional (restaurant, bar, etc.)
❑ Amateur (individuals)

Participant Name(s) _____

Contact Name _____

Address _____

City, State Zip _____

Phone _____

Email _____

Category(ies) Entering ❑ Best Hot Wings ❑ Best "Other" Flavor Wings
Flavor: _____ *(Required)*

_____
Initial here

I understand that all competitors will use wings provided by the Ambridge Eagles. 50 – 60 dozen wings are included with each Professional Category of Participant and 20 - 30 dozen wings provided with each Amateur Category of Participant.

Participants are PROHIBITED from using wings other than what will be provided.

Using wings other than what was provided by the Ambridge Eagles Wing Cook-Off will result in disqualification.

Registration Fee includes:
Wings, a 10 x 20 space, electricity (upon request), one six-foot table, serving boats, napkins

Participants are responsible for providing:
Cooking supplies, including grills, fryers, seasonings, Sign, oil / grease, etc.

	Professional Competitors	Amateur Competitors
Early Bird Registration (Before July 1)	$250	$75
Registration **Deadline: July 15**	$300	$90
2013 Participant Discount	($25)	($25)

Submit Completed Form to:

Ambridge Eagles Wing Cook-Off
Attn: Dee Peake
401 Maplewood Ave.
Ambridge, PA 15003

I am also donating

_____

for the basket raffle.

2014 Ambridge Eagles Wing Cook-Off
Official Rules

1. Participant Categories
   Two categories of participants are invited to participant. Professional Participants are those participants with an established bar/restaurant or other facility that serves food and beverage. Amateur Participants are individuals those with no affiliation with a restaurant/bar.

2. Cook-Off Categories
   Two categories will be judged for the cook-off: a) traditional hot wings and b) "Other" flavor. Each participant can enter one type of wings from each of the categories. Each participant must disclose the name/type of flavor(s).

3. Preparing the Wings
   Each participant will receive the official wings for the competition, which was included in the registration fee. Wings may be picked up from the Ambridge Eagles on Saturday, August 2 beginning at 12:00 noon. Participants are invited to prepare the wings at their place of business or on-site (Sunday, August 3). Participants that use wings other than what was provided will automatically be disqualified and will forfeit the registration fee.

4. Booth Space & Materials
   Each participant will receive a 10' x 20' space with an 8 ft. table, electricity (upon request), serving boats and napkins. Participants are responsible for providing their own cooking appliances (i.e., grill, fryer, etc.), seasonings, utensils, grease/oil, warming units, signage, etc. It is recommended that each team bring a cooler with ice (to store the wings) and a 10' x 10' tent for the day of the event. Participants are responsible for maintaining a clean environment. Each team is required to have a 5# (minimum) fire extinguisher on hand, if you are preparing the wings on-site.

5. Registration
   Upon arrival at the cooking site, the team captain must check in at the Registration Table (at the entrance of the cooking area), where you will receive any final instructions and your assigned space. At that time, we also will provide you with any new information concerning the cook-off.

6. Judging
   Judging of the wings will be done by professional, local chefs. A bio for each of the judges will be provided in the event program. Judges will use the following criteria in judging the wings: taste, originality and cooking (all wings must be fully cooked). The judges do not have any affiliation with any of the participants, sponsors, or the Ambridge Eagles. Judging will be done anonymously. Each competitor will be assigned a number and the judges will be unaware of what competitors are assigned the numbers. Each competitor is to submit six wings for judging at a given time. Participants will be given at least a 20-minute notice. Results of the Judging will be shared at 5:30 pm.

7. Prizes
   Professional Participants (Best in each category): a trophy or plaque (choice of the winner), ten free t-shirts designed with the event logo, sponsor names and the slogan "Best Wings at the 2014 Ambridge Eagles Wing Cook-Off", and press coverage in the Beaver County Times Entertainment section.

   Amateur Participants (Best in each category): $100 cash award and two free t-shirts designed with event logo, sponsor names and the slogan "Best Wings at the 2014 Ambridge Eagles Wing Cook-Off."

   Winners of the People's choice award (both professional and amateur) in each category will receive a $25 gift card.

8. Booth Tear Down and Clean Up
   Each participant is responsible for cleaning up their booth space, including discarding all trash, disposing of grease/oil etc, and wiping the provided table. Eagle volunteers will remove the tables at the close of the event.

We thank you for your participation. Any questions regarding the Official Rules, please contact Dee Peake at ***412.956.3532*** or email: ***deepeake@comcast.net***.