

2018 Wampler's Farm Sausage Rules

1. The food entry must contain Wampler's Farm Sausage and must be cooked on site.
2. A Wampler's Representative will deliver their sausage to you by 3:00 PM
3. The Wampler's Farm Sausage and other food products will be inspected by contest inspector. Uncooked sausage must be on ice at 40°F or less. The Wampler's Farm Sausage may be seasoned or marinated before inspection.
4. After cooking, sausage must be kept at 140°F until served.
5. Chief cook must attend the mandatory cook's meeting to be held on Friday, June 23rd at 4:00PM
6. The team will consist of a chief cook and as many assistants deemed necessary.
7. Sanitary rules prevail:
 - a. No use of tobacco while handling food products.
 - b. Contestants must wear shirts at all times.
 - c. Sanitizing of work area should be implemented with bleach/water rinse.
8. Grill sharing is permitted.
9. Any heat source is allowed.
10. Any types of garnish or condiments are allowed.
11. Styrofoam single compartment container will be provided and may be used for turn in or you may use your own dish or tray to turn in your entry. Whichever you choose, one person must be able to carry the dish safely to the judging area.
12. Entries must be turned in at 7:00PM, Friday June 23rd. Late entries will not be judged.
13. The decision and interpretation of the rules are at the discretion of the contest organizers.

AWARDS

Grand Champion \$ 200

2nd Place \$ 150

3rd Place \$ 50

Winners will be announced Saturday afternoon, June 23rd

Big BBQ Bash Awards Ceremony – Founders Square