

FRENCH FRIES WORLD CHAMPIONSHIPS

Arras, France 7 October 2023



Regulations

Article 1: Organisation

SPL Arras Pays d'Artois Tourisme, hereinafter referred to as the "organiser", with registered offices at 29 rue des Rosati, 62000 ARRAS, France is holding a free contest without purchase obligation, entitled the "FRENCH FRIES WORLD CHAMPIONSHIPS", referred to hereinafter as the "Championships".

Article 2: The Championships

An event in the form of a culinary challenge will take place in the **Grand' Place in Arras**, where the pre-selected candidates, from the Hauts-de-France and beyond, will take part in **various categories**: family French fries, authentic French fries and creative French fries; thus presenting French fries in a number of ways in front of spectators.

There will also be a category reserved for catering professionals, who will give free rein to their inventiveness to come up with the **French fry sauce of the year**.

A jury made up of professionals and French fry lovers will then give its verdict. For the event's first edition, journalist, author and food critic, **François-Régis Gaudry**, will be the sponsor of the Championships.

The winners from each category will receive a trophy especially designed for this original and gourmet gastronomic event, tipped to be one of the highlights of the **European Gastronomy Region events in 2023**.

Article 3: Candidates

In no case whatsoever may the following persons take part in the Championships:

- Members and staff of SPL Arras Pays d'Artois Tourisme
- Members of staff of companies having participated either directly or indirectly in devising and/or implementing the Championships.
 - ➔ As well as members of their respective families ('family' refers to people living under the same roof for the purposes hereof)
- Members of the jury's families ('family' refers to people living under the same roof for the purposes hereof)

Only one participation in the Championships per household.

The Championships offer 2 participation categories:

- **Professional:** catering professionals, either active or those seeking employment; for the “authentic French fries”, “creative French fries” and “French fry sauce of the year”.
- **Amateurs:** private individuals who are not culinary professionals; for the “family French fries” and “creative French fries” categories.

Minors may not take part in the Championships.

A maximum number of 2 persons may take part in the contest per application. If the candidate wishes to be accompanied, one person shall be appointed the ‘main candidate’, while the other person shall be appointed the ‘accompanying candidate’.

The participant may in no case participate on behalf of other people.

The participant undertakes to provide the organiser with accurate information. The participant has been informed of and accepts that the information provided acts as proof of their identity. The participant shall be responsible at all times for the accuracy of the information they provide.

The organiser reserves the right to carry out any checks they deem necessary in order to abide by this article and the rest of the regulations; in particular to eliminate any participant having committed any infringement or attempted fraud. Except in the case of obvious error, the information stored in the information systems of SPL Arras Pays d’Artois Tourisme shall have evidentiary force as regards information certifying the regularity of participants’ registrations.

Any inaccurate or incomplete registration shall not be taken into account and shall result in the participant’s elimination. Any participation in breach of the provisions hereof shall be deemed null and void. Generally speaking, breach of these regulations by the participant shall lead to invalidity of the person’s participation and, where required, the allocation of prizes.

Article 4: The contests

The Championships include 4 contest categories: Authentic French fries, family French fries, creative French fries and best French fry sauce.

For the following categories:

- ‘Authentic French fries’
- ‘Family French fries’
- ‘Creative French fries’

➔ **8 semi-finalists will be selected per category based on their application file by a technical jury and will be invited to take part in the semi-finals during the morning of 7 October 2023. At the end of the contest, 4 finalists will be chosen and will be invited to participate in the finals during the afternoon of 7 October 2023.**

For the category:



- 'French fry sauce of the year'
 - ➔ **8 finalists will be directly chosen based on their application file by a technical jury and will be invited to take part in the finals in the afternoon of 7 October 2023.**

The winner(s) chosen for the semi-final will be announced during the morning. At the end of the final, **one winner will be announced per category**, at the end of the afternoon.

Jury:

A group of 6 competent jury members will judge the candidates.

By 'French fries' we mean a potato fry cooked in animal or vegetable fat.

We will always strive to promote tasty and authentic cuisine; supporting food which is synonymous with happy times and which is rooted in the regions, based on an emblematic product: the potato.
Any potato variety may be used.

The jury will pay particular attention to the environmentally-friendly aspect of the proposal (more details in the registration file).

- **Authentic French fries**

- **Definition:**

Category reserved for professionals.

Candidates must present their version of authentic French fries. By authentic we mean French fries as they are traditionally prepared and eaten in the North of France. Candidates from other regions and countries may also use this category to showcase their own recipe, provided it respects artisanal, traditional and local know-how.

- **Application-based selection:**

On the registration form, candidates must give an accurate description of their recipe: size, cooking oil or fat, cooking temperature, number of baths, flavour and texture, etc. and explain the best way of eating these French fries (garnish, seasoning, recipient, etc.). Candidates will also have to provide a short text explaining why they love these French fries and explain why they consider them to be part of a culinary heritage.

- **Contest duration -1 hour 30 minutes:**

To make approximately 1.5 kg of fresh French fries, the candidates will have use of:

A professional electric frier with the following features:

- Adjustable temperature setting: 50° C to 200° C

- Minimum oil capacity: 8 litres
- Maximum oil capacity: 12 litres
- Tank capacity: 16 litres
- French fry capacity: approximately 1.5 Kg - 1.7 Kg

Other equipment supplier by the organiser:

- Oil strainer
- Gastronorm container
- Salad bowl
- 1 free socket
- Trays

Candidates must bring:

- Around **2 kg of potatoes washed and not peeled** (any variety can be used) to **prepare approximately 1.5 kg of fresh French fries**
- **Around 10 litres of cooking fat or oil**
- Any other equipment they judge necessary for the contest (potato peeler, condiments, etc.)

Candidates will have **1 hour 30 minutes** in which to prepare their French fries (set-up included). Should a candidate be selected for the final, they may choose to reuse the same electric frier (and cooking fat or oil **OR** have 10 additional litres set aside (20 litres in total).

➤ **Assessment by the jury - 5 minutes**

Candidates will have to present to the jury 6 small portions of seasoned French fries in trays (supplied by the organiser). They will have 1 minute 30 seconds to describe the different steps resulting in the finished product to make the jury want to taste their French fries before the latter try them.

- **Family French fries**

➤ **Definition:**

Category reserved for amateurs.

Candidates will have to present their own version of 'home-style' French fries, made in everyday conditions.

➤ **Application-based selection:**

On the registration form, candidates must provide an accurate description of their recipe: size, cooking oil or fat, cooking temperature, number of batches, flavour and texture, etc. and explain the best way of eating these French fries (garnish, seasoning, recipient). Candidates will also have to provide a short text explaining why they consider French fries to be a quintessential family dish and provide a few photos (further details on the registration form).

Candidates must state what equipment they require to cook their family French fries: **classic electric frier or vitro-ceramic cooktop** + deep frying pan (frier and cooktop supplier by the organiser, deep frying pan supplied by the participant).

➤ **Contest duration - 1 hour 30 minutes:**

To make the French fries, the candidates will have use of:

A classic electric frier **OR** an electric vitro-ceramic cooktop (if they wish to use a deep frying pan). **Please state your choice on the registration form.**

Other equipment supplied by the organiser:

- Oil strainer
- Gastronorm container
- 1 free socket
- Trays

Candidates must bring:

- Around **1.2 kg of potatoes washed and not peeled** (any variety can be used) to **prepare approximately 1 kg of fresh French fries**
- **Enough cooking fat or oil** to prepare 1 kg of French fries
- Their deep frying pan if they wish to use an electric vitro-ceramic cooktop
- Any other equipment they judge necessary for the contest (potato peeler, condiments, etc.)
- **Their own French fry bowl**, the same one used for family French fries every Sunday!

Candidates will have **1 hour 30 minutes** in which to prepare their French fries (set-up included). Should a candidate be selected for the final, they may choose to reuse the same electric frier and cooking fat or oil **OR** have enough cooking fat or oil set aside.

➤ **Assessment by the jury - 5 minutes**

Candidates will have to present to the jury 6 small portions of seasoned French fries in trays (supplied by the organiser). They will have 1 minute 30 seconds to describe the different steps resulting in the finished product to make the jury want to taste their French fries before the latter try them.

- Any other equipment they deem necessary for the contest (potato peeler, condiments, etc.).

Candidates will have 1 hour 30 minutes to make their French fries (set-up included). Should a candidate be selected for the final, they may choose to reuse the same electric frier (and cooking fat or oil **OR** have 10 additional litres set aside (20 litres in total).

➤ **Assessment by the jury - 5 minutes**

Candidates will have to present to the jury 6 small portions of seasoned French fries in trays (supplied by the organiser). They will have 1 minute 30 seconds to describe the different steps resulting in the finished product to make the jury want to taste their French fries before the latter try them.

- **French fry sauce of the year**

➤ **Definition:**

Category reserved for professionals.

Candidates will have to come up with the perfect sauce to accompany French fries. Hot or cold, the sauce must be made on-site with non-processed ingredients.

➤ **Application-based selection:**

On the registration form, candidates must provide an accurate description of their recipe: size, cooking oil or fat, cooking temperature, number of baths, flavour and texture, etc.) and provide a short text explaining why their sauce is perfect for accompanying delicious French fries.

Candidates will have at their disposal an **electric induction cooktop** and must state whether they require one in order to make their sauce.

➤ **Contest duration - 1 hour 30 minutes:**

To make approximately 1.5 litres of sauce, the candidates will have use of:

An electric induction cooktop (if needed)

Other equipment supplied by the organiser:

- 1 free socket
- Trays
- 1 cooling compartment (positive cold)

Candidates must bring:

- Their own ingredients and non-processed foodstuffs
- Any other equipment they deem necessary for the preparation of their sauce (sauce pan, utensils, etc.)

Candidates will have 1 hour 30 minutes to prepare approximately 1.5 litres of sauce.

➤ **Assessment by the jury - 5 minutes**

Candidates will have to present to the jury 6 small portions of sauces in tubs (supplied by the organiser). They will have 1 minute 30 seconds to describe the different steps resulting in the finished product to make the jury want to taste their sauce. The rest of the sauce may be distributed to the public with small portions of fresh French fries.

Article 5: Participation conditions

Step 1: Application-based selection of participants

Candidates in the Championships must return the completed application form to the organiser from 31 May 2023. They can also consult the regulations and download the **application form** on:

- The site: www.arraspaysdartois.com
- Or request one in writing at the following email address: contact@championnatdumondedelafrite.com.

The application form should be completed and returned, **by email only**, to the following email address:

contact@championnatdumondedelafrite.com

by
15 August 2023 at the latest

Candidates who are selected will be contacted by email to inform them of their participation in the semi-finals, for the “authentic French fries”, “family French fries” and “creative French fries” categories or directly in the finals for the “French fry sauce of the year” category.

Step 2: Semi-finals

Candidates who are selected (called the semi-finalists) should come to the Grand’ Place in Arras at the time of the contest for their category, namely:

- For the “**authentic French fries**” category: **SATURDAY 7 OCTOBER 2023 at 7 am**. The contest lasts from 8 am to 10:05 am. (The first candidate will start at 8 am, and the last will start at 8:35 am)
- For the “**family French fries**” category: **SATURDAY 7 OCTOBER 2023 at 8:30 am**. The contest lasts from 9:30 am to 11:35 am. (The first candidate will start at 9:30 am, and the last will start at 10:05 am)
- For the “**creative French fries**” category: **SATURDAY 7 OCTOBER 2023 at 9:45 am**. The contest lasts from 10:45 am to 12:50 pm. (The first candidate will start at 10:45 am, and the last will start at 11:20 am)

→ **Each semi-finalist will start 5 minutes apart from the last or following candidate. Each contest will last 1 hour 30 minutes.**

Candidates must bring their own equipment and ingredients, which will be inspected by a technical jury.

The identity of semi-finalists will be checked at the start of each contest.

Semi-finalists will be eliminated if they prepare a recipe different to the one presented on their application form. They may only make a few minor adaptations to the recipe they described on their application form.

Candidates will cook on a stage located in Grand’ Place and the technical jury may observe their preparations.

Candidates selected and referred to as finalists, will be informed of their selection for the finals in the morning of the same day, following their semi-final contest.

The organiser reserves the right to change contest times. Candidates selected for the semi-finals will be informed of any such changes.

Step 3: Finals

The chosen finalists (**4 per category** for “**authentic French fries**”, “**family French fries**” and “**creative French fries**” and **8 for the “French fry sauce” category**) must come to the Grand’ Place in Arras at the time of the contest for their category, namely:

- For the “**authentic French fries**” category: **SATURDAY 7 OCTOBER 2023 at 1 pm**. The contest lasts from 2 pm to 3:45 pm. (The first candidate will start at 2 pm and the last will start at 2:15 pm)
- For the “**family French fries**” category: **SATURDAY 7 OCTOBER 2023 at 12 pm**. The contest lasts from 1 pm to 2:45 pm. (The first candidate will start at 1 pm and the last will start at 1:15 pm)
- For the “**creative French fries**” category: **SATURDAY 7 OCTOBER 2023 at 3:15 pm**. The contest lasts from 4:15 pm to 6 pm. (The first candidate will start at 4:15, and the last will start at 4:30 pm)
- For the “**French fry sauce of the year**” category: **SATURDAY 7 OCTOBER 2023 at 2:30 pm**. The contest lasts from 3:30 pm to 5:35 pm. (The first candidate will start at 3:30 pm, and the last will start at 4:05 pm)

→ Each finalist will start 5 minutes apart from the last or following candidate. Each contest will last 1 hour 30 minutes.

Candidates must bring their own equipment and ingredients which will be inspected by a technical jury.

Finalists will be eliminated if they prepare a recipe different to the one presented on their application form. They may only make a few minor adaptations to the recipe they described on their application form. Candidates will cook on a stage located in Grand' Place and the technical jury may observe their preparations.

The finals results will be announced for all categories just after the contests and this announcement will close the Championships. **The organiser reserves the right to change contest times. Candidates selected for the finals will be informed of any such changes.**

Article 6: Equipment and ingredients

For the “**authentic French fries**” category, the organiser will make the following equipment available to candidates:

- Professional electric frier (description above in article 4)
- Oil strainer
- Gastronorm container
- Salad bowl
- 1 free socket
- Trays

For the “**family French fries**” category, the organiser will make the following equipment available to candidates:

- Classic electric frier OR vitro-ceramic electric cooktop
- Oil strainer
- Gastronorm container
- 1 free socket
- Trays

For the “**creative French fries**” category, the organiser will make the following equipment available to candidates:

- Professional electric frier (description above in article 4) OR vitro-ceramic electric cooktop
- Oil strainer
- Gastronorm container
- Salad bowl
- 1 free socket
- Trays

For the “**French fry sauce**” category, the organiser will make the following equipment available to candidates:

- Electric induction cooktop (if needed)
- 1 free socket
- Trays

Equipment not supplied by the organiser:

- Potatoes
- Cooking oil or fat
- Potato peeler
- Other utensils
- Paper towel
- Condiments
- Ingredients for the “French fry sauce” category
- Deep frying pan (if needed) for the “family French fries” and “creative French fries” categories
- Salad bowl for presenting French fries in the “family French fries” category

The following equipment is forbidden:

- Multi-sockets
- Ovens

Only electrical devices supplied by the organiser are authorised. Any other cooking equipment is forbidden.

All foodstuffs required for the preparation of recipes on-site, shall be brought along by candidates without any preliminary preparation. The ingredients cannot be processed in advance. Weighing accepted.

No stocks nor pre-made sauces are allowed. The potatoes may not be peeled prior to the contest.

All equipment brought in will be checked prior to the start of each contest by a technical jury.

Competitors can deposit their equipment at the time of their convening. Semi-finalists must also bring with them any equipment they may require for the final.

Article 7: Criteria

Candidates’ applications will be selected by jury members, based, with no preferential order, on the following criteria:

- Originality of the recipe for “creative French fries”
- Recipe
- Product description
- Photos
- ...

The jury’s decisions will be final.

Any fraud or attempted fraud will result in the fraudster’s participation becoming null and void.

Article 8: Prizes

The winner of each contest will receive a prize.

Prizes will be awarded to finalists at the end of the results announcement for each of the Championships' contests.

Prizes may not give rise to claims of any kind, nor any awarding of their monetary value in any form whatsoever (notably in cash), nor return, exchange or replacement, for any reason whatsoever; notably in the case of loss of theft.

Where appropriate, miscellaneous fees and costs related to enjoyment of the prizes but not expressly provided for in the prizes themselves, will be payable by winners. Generally speaking, the organiser declines any responsibility for incidents and/or accidents which may involve a winner during enjoyment of their prize.

The organiser declines all responsibility regarding a winner's potential dissatisfaction with their prize. The organiser shall not be held liable if one or several prizes offered are temporarily or definitively unavailable. In such a case, the prize-winner will be offered another prize with an equivalent value. The organiser shall assume no liability in the case of delay, theft and/or loss of prizes sent by post, nor for their delivery condition.

Article 9: Free participation

Participation in the Championships is free of charge.

Costs related to supplying foodstuffs, travel and accommodation shall be borne by participants in the Championship contests.

Article 10: Personal data

Participants' personal data collected during the competition shall be used by the organiser for the exclusive requirements of the Championships (consideration of the participation, determining the winners and managing prizes), and is obligatory for the allocation of prizes to winners. Failure to provide this information will result in participants not being able to take part in the Championships, due to the inability to identify winners.

Participants' personal data shall, in no circumstances, be used for the purposes of commercial prospecting.

By accepting the regulations, the candidate *accepts that SPL Arras Pays d'Artois Tourisme and the competition partners may record their image, words and recipes free of charge. Such images, words, documents and recipes may be broadcast and distributed via websites, press, films, photo libraries, publications, brochures accessible without any access restriction and without payment or compensation provided by the organiser to the person concerned.*

The organiser remains at candidates' disposal for any claims regarding photos and videos which may be taken on the day of the event and published.

In compliance with the French Data Protection Act of 6 January 1978 as amended, participants have a right of access, rectification, opposition and deletion of their personal data, which they can exercise by sending an email to the address below, providing justification of their identity:
contact@championnatdumondedelafrite.com

Any individual who, prior to the end of the Championships, exercises the right to delete data concerning them, shall be deemed to have withdrawn their entry.



Article 11: Liability

The organiser reserves the right to cut short, extend, suspend, modify in full or in part or cancel the Championships, at any time and without prior notice, if circumstances (in particular technical circumstances) beyond their control or force majeure oblige them to do so; without the organiser being held liable and without any compensation being payable to participants. Where possible, any changes to the organisation of the Championships will be notified in advance by all appropriate means. The organiser's liability shall be strictly limited to issuing prizes that have been effectively and validly won.

It is specifically reiterated that the Internet is not a secure network. The organiser cannot be held liable for contamination by viruses or intrusion by a third-party in the terminal system of Championship participants, and declines all liability as regards the consequences of participants' connection to the network via the website www.arraspaysdartois.com. The organiser shall not be held liable in the case of a dysfunction of the internet network which disturbs the smooth running of the Championships, nor in the case of delivery problems or loss of emails.

The organiser may cancel the Championships in whole or in part if it appears that fraud has occurred in any form whatsoever. In these circumstances, the organiser reserves the right not to allocate prizes to the fraudster and/or to bring proceedings against the fraudster before the competent courts.

Article 12: Jurisdiction

This Championships shall be subject to French law. Participants are therefore subject to French regulations, applicable to games. Any conflict arising from these Championships which cannot be resolved amicably, will be brought before the competent courts in the place of residence of the applicant, a non-trading natural person.

The full regulations of the Championships are available free of charge for consultation on the website: www.arraspaysdartois.com or upon request made to the e-mail address: contact@championnatdumondedelafrite.com

Participants must sign these regulations. Their signature implies acceptance hereof.

Article 13: interpretation of the regulations

In the event of a dispute or claim regarding the Championships and/or the Championships' regulations, for any reason whatsoever, requests shall be submitted to the organiser by one month at the latest from the end of the Championships.

Candidate(s) signature(s):

APPLICATION FORM

TAKE PART IN THE FRENCH FRIES WORLD CHAMPIONSHIPS!



This application form must include the following documents in order to be validated (please return it by email to the following address: contact@championnatdumonedelafrite.com):

- The Registration Form (below) completed, signed and dated by the participant(s)
- The corresponding completed annex
- The Championships' regulations, signed and dated by the participant(s)
- The image rights document, signed and dated by the participant(s)

REGISTRATION FORM

You are:

- An Amateur
 A Professional

If you are a professional, please provide the name and address of your company, brand or restaurant:

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You wish to take part in the following category (only one category possible per candidate):

- Authentic French fries (for professionals only)
 Family French fries (for amateurs only)
 Creative French fries (for both professionals and amateurs)
 French fry sauce of the year (for professionals only)

Please complete the annexed form corresponding to your category:

- ANNEX 1: authentic French fries
- ANNEX 2: family French fries
- ANNEX 3: creative French fries
- ANNEX 4: French fry sauce of the year

Surname and first name of the main candidate :

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Surname and first name of the accompanying candidate - *if you wish to take part in the Championships' contest as a team of two (maximum number):*

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Address:

Country:

E-mail:

Telephone:

Languages spoken:

If you currently have a disability, please state the disability below:

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Application form to be returned to the following
 address: contact@championnatdumondedelafrite.com before **15 August 2023**.

“I, the undersigned main candidate).....(last name, first name), have read the regulations of the French Fries World Championships and hereby accept the terms and conditions”.

And (if necessary):

“I, the undersigned accompanying candidate).....(last name, first name), have read the regulations of the French Fries World Championships and hereby accept the terms and conditions”

Signature(s):

Date:

*For information, please contact us via email at the following
 address: contact@championnatdumondedelafrite.com*

ANNEX 1

You wish to take part in the - *authentic French fries* category -

- Please describe your recipe (French fry size, cooking fat, temperature, number of baths, flavour, texture...) (10 lines maximum)

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- Please tell us the best way of enjoying your French fries (garnish, seasoning, recipient, setting, etc.) (10 lines maximum)

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- Please tell us why these French fries are so special and explain how your recipe is an expression of culinary expertise (10 lines maximum)

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ANNEX 2

You wish to take part in the - *family French fries* category -

- Please describe your recipe (French fry size, cooking fat, temperature, number of baths, flavour, texture...) (10 lines maximum)

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- Please tell us the best way of enjoying your French fries (garnish, seasoning, recipient, setting, etc.) (10 lines maximum)

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- What is your definition of a family French fry? (10 lines maximum)

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PHOTOS: Please attach 5-6 photos to your e-mail, showing your delicious French fries, people enjoying a bowl of French fries, you eating them...give free rein to your creativity!

What equipment would you like to use?

- Classic electric frier
- Vitro-ceramic cooktop (deep frying pan not supplier by the organiser)

ANNEX 3:

You wish to take part in the - *creative French fries* category -

- Please describe your recipe (French fry size, cooking fat, temperature, number of baths, flavour, texture...) (10 lines maximum)

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- Please tell us the best way of enjoying your French fries (garnish, seasoning, recipient, setting, etc.) (10 lines maximum)

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- Where did the inspiration for this recipe come from? (10 lines maximum)

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PHOTOS: Please attach a photo of your creation to your email.

What equipment would you like to use?

- Professional electric frier
- Vitro-ceramic cooktop (deep frying pan not supplier by the organiser)

ANNEX 4:

You wish to take part in the - *French fry sauce of the year* category -

- Please describe your recipe (ingredients, method of cooking, etc.) (10 lines maximum)

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- What makes this sauce the perfect accompaniment for fresh homemade French fries? (10 lines maximum)

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- Where did the inspiration for this recipe come from? (10 lines maximum)

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Do you require an electric induction cooktop?

- Yes
- No



FRENCH FRIES WORLD CHAMPIONSHIPS
Photograph consent form

I the undersigned,

Last name and first name of the main candidate:

.....

Last name and first name of the accompanying candidate (if necessary):

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Residing at:

In accordance with the provisions relating to image rights, I hereby authorise **SPL Arras Pays d'Artois Tourisme**, with registered offices at **29 rue des Rosati, Arras** and its technical service providers to take photographs, videos and digital recordings during the **French Fries World Championships**, to be held on **7 October 2023** in **Arras, France**.

The images may be exploited and used directly by the organisation in any form and on any support, by any country, for a duration of 15 years; either fully or as extracts and in particular, posters, press, books, digital supports, exhibitions, advertising, public screening, competitions, websites, social networks, broadcasts of reports, documentaries or television programmes.

The recipient of the authorisation shall be expressly prohibited from using photographs which may infringe on personal privacy or sully an individual's reputation and from using photographs, videos and digital recordings hereof on any support or any prejudicial use.

I recognise exercising my full rights and I may not claim any remuneration for the use of the rights referred to herein.

I guarantee that neither I, nor, as the case may be, the person I am representing, is bound by an exclusive contract related to the use of my image or my name.

For any dispute arising from the interpretation or execution hereof, the courts of France shall have exclusive jurisdiction.

Done at, on

Signature(s) preceded by the words "*Read and approved*":