



THE DOWNTOWN LEESBURG BUSINESS ASSOCIATION PRESENTS:

# BBQ, BREWS & BLUES

SATURDAY, MARCH 17, 2018

A BACKYARD BBQ COMPETITION  
IMPROVE YOUR BUSINESS • GREAT EXPOSURE  
SHOW COMMUNITY SUPPORT

EMPLOYEE TEAM BUILDING • WIN — 1<sup>ST</sup>, 2<sup>ND</sup>, 3<sup>RD</sup> TROPHIES AND  
CASH PRIZES!



You must cook minimum 30 lbs of pork butt per entry space (10x20 typical spaces)

*30lb pork butt for public is required; all other is optional for prizes*

**\*\*Ribs entry for judges choice**

**\*\*Ribs can be given away for people's choice at your discretion**

**\*\*Chicken entry for judges choice**

**\*\*Chicken can be given away for people's choice at your discretion**

**\*\* Brisket entry for judges choice**

**\*\*Brisket can be given away for people's choice at your discretion**

Prizes: peoples choice overall: 1<sup>st</sup> \$300 2<sup>nd</sup> \$200 3<sup>rd</sup> \$125 (Customers receive two tickets (\$10 entry) to vote for their favorite)

Judges Choice Pork Butt 1<sup>st</sup> \$150 2<sup>nd</sup> \$100 3<sup>rd</sup> \$75

Judges Choice Ribs (Prize to be announced)

*(All prizes subject to change depending on entries)*

Judges Choice Chicken (Prize to be announced)

Judges Choice Brisket (Prize to be announced)

Grand & Reserve Champion 1st & 2<sup>nd</sup> place trophies (All categories combined total wins )

**\*\*\* We will provide if needed: 10x10 tent and table (for serving not to be cooked under)**

**Appropriate container for serving and containers to take up to judges choice**

**\*\*\*\* Entrants must provide minimum of 30lbs of cooked meat, pulled, chopped, sliced or however for sample cup (approx 2oz meat). (30lbs cooked & cleaned = approx 20lbs = approx 160 2oz samples) (crowd 800-1000 typical)**

**Entrants must provide all cooking supplies necessary to compete.**

**Provide a fire extinguisher that is full and current for your booth.**

**Decorate your booth (this always helps to win peoples choice) \*\***

**People to serve your samples**

**Keep your area neat and clean during competition (and take your stuff home with you)**

**\*\*\*\*. MEAT INSPECTION - All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by a DLBA Representative or the contest organizer. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to minimum internal temperature meeting USDA requirements.**

***Cooking may start once you are checked in, setup ok'd and meat inspected***

***The tentative schedule is below official schedule will be released once finalized***

**6pm Friday some drop-offs of cookers may begin. Get ok'd 1st**

**6am Saturday setup begins. Once grill position and meat is ok'd fires can start/cooking begins**

**10am Chefs meeting at the clock (mandatory) must be done with setup (event gets fenced in)**

**5:00pm gates open to public (you will want to be ready to serve)**

**4:30pm deadline for Chicken & Pork to judges (time may change)**

**6:30pm deadline for Brisket and Ribs to judges**

**9pm event ends (no teardown til then)**

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## OFFICIAL ENTRY FORM

Business \_\_\_\_\_

Team Name \_\_\_\_\_

Address \_\_\_\_\_

E-mail \_\_\_\_\_

Contact name \_\_\_\_\_ Phone# \_\_\_\_\_

Chef's Name \_\_\_\_\_ Phone# \_\_\_\_\_

\$150 entry includes 4 armbands plus \_\_\_\_\_ (qty) additional entry armbands at \$10 each

Total \_\_\_\_\_ check# \_\_\_\_\_ Space requested \_\_\_\_\_

***Remember, this is designed to be a fun, family event that includes a bbq competition!***

Rules / setup Contact: Jeanne • [jeanne9115@gmail.com](mailto:jeanne9115@gmail.com) 352-728-0033

Presented by the Downtown Leesburg Business Association - PO Box 491847, Leesburg, FL 34749



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