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 – 1st, 2nd, 3rd 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**

**Chicken entry for judges choice**

**Brisket entry for judges choice**

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

Judges Choice Pork Butt  1st $150  2nd $100  3rd $75

Judges Choice Ribs  (Prize to be announced)

Judges Choice Chicken  (Prize to be announced)

Judges Choice Brisket  (Prize to be announced)

Grand & Reserve Champion 1st & 2nd 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 __________________

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

Rules / setup Contact: Jeanne • jeanne9115@gmail.com 352-728-0033

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

www.leesburgpartnership.com/bbqbrewblues