



**2017 Badia Smoking Hot BBQ Competition registration form Curacao**

Location: Sambil Mall / Parking Area Playa Kaona  
Contest Date: Saturday May 27<sup>th</sup> 2017 3pm to 10pm

Team Name: \_\_\_\_\_ Head Cook. \_\_\_\_\_

Cell Ph #011-5999: \_\_\_\_\_ - \_\_\_\_\_ Other Ph #011-5999: \_\_\_\_\_ - \_\_\_\_\_

E-Mail: \_\_\_\_\_

Check one: I am a Backyard Griller level competitor ( w/ zero to 1-2 contests) \_\_\_\_\_

I am a Pro level competitor (w/ 2 or more culinary competitions ) \_\_\_\_\_

**Registration options:**

**Basic Registration fee #1: FL270.00**, payable in cash only please, pay at the team meeting. Registration final cut-off date Wednesday May 24th. Contestants must be 18 yr. or older. This entry fee includes 50# free competition & sampling meats, booth space w/ electrical outlet w/ 15-amp service. Your team provides anything else needed to compete. Meats include Certified Angus Beef hamburger patties, US Pork Butt, US Pork Spare Ribs, Certified Angus Beef Picana, Poultry of the thigh-leg quarter.

**Mangusa Hypermarkets** will be donating a 10% discount coupon to each team **at the May 22<sup>nd</sup> Team meeting**. You will receive a coupon good for 10% off any purchase in Mangusa from May 22<sup>nd</sup> till May 27<sup>th</sup>. Use this to get all the supplies you need to compete.

**Full Registration fee #2: FL 400.00** , cash only please, pay at the team meeting. Registration final cut-off date Wednesday May 24th. Contestants must be 18 yr. or older. This entry fee includes 50# free competition & sampling meats, space, a 12 x 12 tent, 1 6' table & 2 plastic chairs. & electrical outlet w/ 15-amp service, Your team provides anything else needed to compete.

Electrical hookup in the booth is included. You may use a silent small gen set, approved by the inspector.  
We select make an X on the lines to indicate your selections.

Basic Registration #1. \_\_\_\_\_ FL270.00 / I will be paying now \_\_\_\_\_ I will pay at the team meeting \_\_\_\_\_  
Full Registration #2. \_\_\_\_\_ FL 400.00 / I will be paying now \_\_\_\_\_ I will pay at the team meeting \_\_\_\_\_

Rules & Registration forms found on line at [www.BBQPR.com](http://www.BBQPR.com) Download a copy for your records and convenience.

- A. Also Download a copy of the team registration form at [www.BBQPR.com](http://www.BBQPR.com) fill it out, scan it, and email a copy to [Mike@BBQPR.com](mailto:Mike@BBQPR.com)
- B. Have any questions that can't wait 1 + (787) 319-9410. What's App Friendly Free calls
- C. Register now & pay at the team meeting, no problem.
- D. Some Free meats will be given to each team. This is for cooking and giving to judges, and for the public free sampling. You help by providing some sampling goodies like toothpick, ½ size alum. pan.
- E. You are not required to use the free meats we provide for the judges. You may purchase you own meat, use it as long as it meets the requirements & guidelines of the contest. It must pass meat inspection. All extra meat provided to your team is to be cooked and sampled to the public attending the event, if not use for the judges. Sampling is not mandatory but a cool aspect of the competition and helps your team in the People's Choice award. Promote your company or team by getting in the groove, sample.
- F. All payments must be made with a certified bank check, money order, or cash, no personal checks please. You may pay in cash with FL Gilders. Your cleaning deposit must be paid in cash only please, for easy, fast refunds immediately after your cleaning inspection.

The rules meeting will be held at Curacao Brewing Company, Monday, May 22<sup>nd</sup> at 7:00 pm.

**Pay a separate \$180.00 FL cash cleaning deposit when you come to the team meeting.** Place your cleaning **deposit money in a un sealed envelope**, provided by you, with the team name, the head cooks name, and cell phone # on the envelop. We will verify, and seal it with you at the meeting. Upon receiving a clean booth inspection following the event your deposit is returned on the spot.

Signature of Head Pit Master is required. This form must be filled out completely. Incomplete forms may not be accepted. The release & waiver of liability must be signed or the entry will not be valid. Registration cut-off date is Monday May 22<sup>nd</sup>, 2017. Each team is required to have 2 people with a valid Health Certificate for any member that handles the food. 1 copy of the health certificate is to be given to the event organizer at your meat inspection. Get your health certificate early, see the rules for more details on cost, location, what you need, who to contact...

**Release & Waiver of Liability**

In consideration of acceptance of this team's entry, I, the undersigned Pit Master do agree and intend to be legally bound, hereby, for ourselves, and all our team members, executors, and administrators, and anyone affiliated with our team, waive and release any, and all rights and claims for any, and all damages, or any team members may have against Smokin Hot Ventures, The Caribbean BBQ Association, & all event sponsors and promoters of this BBQ event. Further, I hereby grant full permission to the Caribbean BBQ Association to use any pictures, film, motion picture, audio or video including statements, and recordings of this event for any legitimate purpose.

X \_\_\_\_\_ Date \_\_\_\_\_

Pit Cook #2: \_\_\_\_\_ Competitors must be 18 years old or older.

Cell Ph #: \_\_\_\_\_ - \_\_\_\_\_ Other Ph #: \_\_\_\_\_ - \_\_\_\_\_

E-Mail : \_\_\_\_\_

Pit Cook #3: \_\_\_\_\_ Competitors must be 18 years old or older.

Cell Ph #: \_\_\_\_\_ - \_\_\_\_\_ Other Ph #: \_\_\_\_\_ - \_\_\_\_\_

E-Mail : \_\_\_\_\_

Pit Cook #4: \_\_\_\_\_ Competitors must be 18 years old or older.

Cell Ph #: \_\_\_\_\_ - \_\_\_\_\_ Other Ph #: \_\_\_\_\_ - \_\_\_\_\_

E-Mail : \_\_\_\_\_

Pit Cook #5: \_\_\_\_\_ Competitors must be 18 years old or older.

Cell Ph #: \_\_\_\_\_ - \_\_\_\_\_ Other Ph #: \_\_\_\_\_ - \_\_\_\_\_

E-Mail : \_\_\_\_\_

Note;  
We are offering a special BBQ Judges Certification class at the Curacao Brewing Company, Saturday May 20<sup>th</sup> from noon to 5 pm. 40FL. We will be in the auditorium or outdoor courtyard. Judges that become certified will have preference in getting a seat as a Judge for the May 27<sup>th</sup> competition. We estimate approximately 30-35 judges will be needed for the contest.

The class will help prepare you for the competition or for your professional, and personal pleasure. You will learn the cuts of proteins used in the competition, how to grill and or slow smoke it, cut it and present it in the containers to the judges. What the judges are looking for, the judging criteria, and scoring system, Smart competitors take the judges class and sharp judges take the Cooking class.

To register for the BBQ Judges Class, please contact [Mike@BBQPR.com](mailto:Mike@BBQPR.com) Graduates will receive a BBQ judges training manual and certificate of graduation.

P.S. Teams may consist of up to 5 official members, or less, any number of helpers can assist but food handlers need a valid health certificate.

You may skip cooking any category, no disqualification, but you will receive a zero score for that category. Cook as much or as little as you want. Let us know if you do not want to participate in the sampling process. Will shift the proteins to another area.

Note: All competitors for a BBQ contest are considered equal, however, we will tract the backyard and pro category competitors, and let each team know how they did in those divisions, as well as head to head overall. We will make recognition of the top 3 ranked teams in each Backyard & Pro divisions. Your feedback always helps us design a better competition for you.