



Ybor City, Florida:

SUNDAY, APRIL 2ND, 2017

Location: Hillsborough Community College - Ybor
1320 E. Palm Ave – Across the street from Cuban Club

The BEST Cuban Sandwiches in the WORLD are battling it out, including contestant from all over the U.S., Florida and as far as South Korea!

CubanSandwichFestival@Latin-Times.com
11:00 AM to 7:00 PM. Event will go on Rain or Shine

[View the MAP!](#) Look for the Check-In table!

The Festival will be open to the public: **11:00 AM**

The Festival will end at **7:00 PM**

Event will go on Rain or Shine

SCHEDULE OF EVENTS for VIP Judges

Please check into the Judging area at: 11:45 AM. Judging will begin at about 12:00 and will last until about 2:30 PM.

HOSTED BY: Latin Times Media, Inc.

Event Contacts: Jolie Gonzalez-Padilla

Jolie@Latin-Times.com or TEXT: (813) 407-6866

Victor Padilla at VPadilla@Latin-Times.com or TEXT: (813) 407-7191

CONTESTANTS are NOT ALLOWED in the judging / VIP area until after 4PM.

- Tampa Historic Cuban Sandwich: 12:00 – 12:45 PM
- Traditional “World’s Best” Samples between: 12:50 PM – 1:20 PM
- Non-Traditional Samples between: 1:25 –2:05 PM

The Judging results will be announced between: 5:00 PM

Each VIP/Celebrity Judge will receive public recognition.
Parking is, first come first serve.

VIP/Celebrity Judges are divided in 3 groups

Group 1: Will be judging the Historic Cuban Sandwich;

Group 2: Will be judging the Traditional Cuban Sandwich;

Group 3; Will be judging the Non-Traditional Cuban Sandwich
Judges will be casting their vote for the top Cuban Sandwiches in the World in each corresponding categories!

Scores are based on TASTE and PRESENTATION!

The Cuban Sandwich will be judged by the following criteria:

Appearance, Presentation, Taste, and Traditional and non-Traditional category.

CONTEST RULES:

- (1) Tampa Historic Cuban Sandwich
- (2) Traditional Cuban Sandwich
- (3) Non-Traditional Cuban Sandwich

Cuban Sandwiches will be cut into 2inch samples.

There must no identifying signage on submitted samples, plates, or napkins.

Tampa Historic Cuban Sandwich Recipe:

- Cuban Bread
- Sweet ham
- Mojo marinated roast pork
- Swiss cheese
- Kosher pickles
- Mustard
- Genoa salami (Tampa Style)

The Tampa Historic Cuban Sandwich can be pressed or un-pressed.

If they are pressing the sandwich, contestants are allowed to lightly coat the bread with butter ONLY. No other ingredients can be used in the Traditional entry.

Sandwiches may lose 10 points per rule violation.

Traditional / World's BEST Cuban Sandwich Recipe:

- Cuban Bread
- Sweet ham
- Mojo marinated roast pork
- Swiss cheese
- Kosher pickles
- Mustard
- Genoa salami (Tampa Style - optional on traditional)

The Traditional can be pressed or un-pressed.

If they are pressing the sandwich, contestants are allowed to lightly coat the bread with butter ONLY. No other ingredients can be used in the Traditional entry.

Sandwiches may lose 10 points per rule violation.

NON-Traditional Entries:

Non-Traditional Recipes must still be recognizable as a “Cubano”. The NON-Traditional Sandwich allows the chef to get creative but the Cuban Sandwich should still be recognizable in it. Non-traditional sandwiches can have a “twist” inside with Cuban bread on the outside, or a “twist” on the outside with the Cuban Sandwich ingredients on the inside.

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**GOOD LUCK: WE LOOK FORWARD TO SEEING YOU AT
THE 2017 CUBAN SANDWICH FESTIVAL!**