



2nd Annual FORD Taste Of Latino
SATURDAY, NOV 21ST, 2020
 @CENTRO ASTURIANO DE TAMPA (YBOR)



NEW DATE
9th Annual FORD
Cuban Sandwich
Festival is Sunday,
Nov 22nd, 2020 @Ybor
City Centro Asturiano

www.theCubanSandwichFestival.com

2nd Annual FORD

Taste of Latino Festival

Saturday, Nov 21st, 2020

Location: Centro Asturiano: 1913 N. Nebraska Ave, (Ybor City) Tampa, FL 33602 (Corner of Nebraska & Palm Ave) 11:00 AM to 6:00 PM. Event will go on Rain or Shine, or whatever.

The Festival will be open to the public: **11:00 AM**. The Festival will end at 6:00 PM. Event will go on Rain, Shine or Whatever.

9th Annual FORD Intl.

Cuban Sandwich Festival

The BIG DAY: Sunday, Nov 22nd,

Cuban Sandwich Festival: SCHEDULE OF EVENTS for CONTESTANTS

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



Our Representative will PICK UP YOUR SAMPLES from your BOOTH between the following times:

- Tampa Historic Cuban Sandwich: 11:45 – 12:30 PM
- Traditional “World’s Best” Samples between: 12:30 PM – 1:05 PM
- Non-Traditional Samples between: 1:10 – 1:55 PM

The Judging results will be announced between: 3:45 – 4:45 PM

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.

Cuban Sandwiches should be cut into 1 ½” thru 2” samples. You need to provide 85 Mini-Cuban Samples for each category that you are competing in.

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

CONTEST RULES:

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

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.

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

When posting pictures via social media please use the following Hashtags:

#iLOVECubanSandwiches #ConnectFord #FORDLovesCubanSandwiches

GOOD LUCK: WE LOOK FORWARD TO SEEING YOU AT THE 2020 CUBAN SANDWICH FESTIVAL!