



WESTERN[®]

Premium BBQ PRODUCTS



Dear BBQ Competitor,
WESTERN Premium BBQ Products is proud to announce our sponsorship of the **Second Annual Turn-N-Burn BBQ Cookoff and Roping Event** to be held in Pleasanton, Texas, March 23 - 24, 2012.

As the official sponsor, we will be providing FREE WOOD and BONUS PRIZE MONEY.

We have included a list of the products we will be providing to this year's competitors. If your team is interested in using any of our products for the event, please email us a list of your needs. Please limit your request to the approximate amount you will use during the cookoff only. We will have all of these products on hand at the event, should you under estimate in your request. Our promotional team will be available to deliver your order and supply extra as needed.

Plus, by using our product during your cooking process, you will receive **BONUS PRIZE MONEY*** should you place in any of these categories:

Grand Champion - \$325

Reserve Grand Champion - \$200

Chicken

1st - \$100

2nd - \$75

3rd - \$50

Ribs

1st - \$100

2nd - \$75

3rd - \$50

Brisket

1st - \$100

2nd - \$75

3rd - \$50

*Our promotional team will verify how our product is being used by each competitor to be eligible. This information will be kept confidential if requested.

Send your request to: info@woodinc.com

Submissions must be received by March 16, 2012.

If you have any questions please feel free to email or call 830-569-2501.
Ask for Ryan Lawson.

Good Luck to all competitors.

Sincerely,
The WESTERN TEAM

www.westernbbqproducts.com



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Please create your list of needs from the items below. Provide the type, quantity, and flavor as applicable along with your NAME, your TEAM NAME, and CONTACT INFO.

We ask that you only request the amount you believe you will need for the event. Remember, should you need more, we will have all of these items available, free of charge for competitors, at the cookoff.

Cooking Chunks - 9 L bag (about 10 lbs.)

Cooking Chunks are used with charcoal or as an alternative to charcoal. Light the wood the same way you would light a charcoal fire. We suggest using solid fire starters to prevent chemical aroma. Once all chunks are lit, spread coals and cook as usual.



MESQUITE - HICKORY - OAK - PECAN - APPLE - CHERRY



HICKORY - OAK - MESQUITE

PECAN - APPLE - CHERRY - MAPLE - ALDER

Smoking Chips - 3 L bag (about 2 lbs.)

Chips are used to add real wood flavor to charcoal grills, gas grills, and electric smokers. This is accomplished by placing them in a smoker tray or a tin foil pouch. As the chips smolder, they infuse the wood smoke flavor into the food being cooked.

Mini Logs - 4.5 L bag (about 40 lbs.)

These 6"-8" long BBQ Mini Logs are great for cooking for longer periods of time or cooking large amounts of food requiring a larger volume of wood. Our Mini Logs can also be used for fire pits and fireplaces.



APPLE - MESQUITE - OAK - HICKORY - PECAN

Hardwood Lump Charcoal - 6.5 or 20 lbs. bag

100% Natural Charcoal. No additives as found in briquettes. Starts Fast. You are ready to cook in 12 - 14 minutes. Our lump charcoal has the highest fixed carbon (heat index) of any charcoal made today. Using 100% hardwood charcoal adds the great smokehouse flavor to your food.



Jack Daniel's Wood Smoking Chips - 3.4 L (about 2 lbs.) or Whiskey Barrel Charcoal - 6.8 lbs.

Made from the unique white oak barrels used in the Jack Daniel's distillery to age and flavor the number one selling whiskey in the United States.

Red Hot Fire Starters - 4 pack

Because they are made with high quality wax, our Fire Starters burn clean, are non-toxic, and prevent chemical aroma.

Grilling Planks - 2 pack

Made from Western Red Cedar found only in the Northwest, Grilling Planks can be used with gas or charcoal grills. Adds great flavor to food cooked on it.

