## Florida Department of State

Division of Corporations Public Access System

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To:

Division of Corporations

Fax Number

: (850)205-0380

From:

Account Name : A I A CORPORATE SERVICES, INC.

Account Number: I20010000247 Phone: (800)494-3124

Fax Number : (305)675-2811

DISSOLUTION OR WITHDRAWAL

BROTHER TOM'S BBQ SAUCE, INC.

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## ARTICLES OF DISSOLUTION

Pursuant to section 607.1403, Florida Statutes, this Florida profit corporation submits the following articles of dissolution:

FIRST:	The name of the corporation as currently filed with the Department of State:	
	BROTHER TOM'S BBQ SAUCE, INC.	
SECOND:	The document number of the corporation (if known): P06000057910	
THIRD:	The date dissolution was authorized: 05/09/2006	
	Effective date of dissolution if applicable; (no more than 90 days after dissolution file date)	
FOURTH:	Adoption of Dissolution (CHECK ONE)	*
	Dissolution was approved by the shareholders. The number of votes cast for dissolut was sufficient for approval.	
	Dissolution was approved by of the shareholders through voting groups S	-
	The following statement must be separately provided for each voting group entitled vote separately on the plan to dissolve:	ſ
	The number of votes cast for dissolution was sufficient for approval by	
	(voting group)	
	Signed this 9TH day of MAY , 2006	
Si	(By a director, provident or other officer it directors or officer have not been selected, by an incorporator— if in the hearts of a receiver, trustee, or other court appointed fiduciary, by that ficked any)	
	Michelle A. Barnett	
	(Typed or printed name of person signing)	
	DIRECTOR - VICE PRESIDENT	

## COCONUT PECAN DELIGHT

- 1 ½ CUP ALL PURPOSE FLOUR (SELF RISING)
- 1 ½ STICKS OF BUTTER (12 TABLESPOON)
- 2 2/3 CUP COCONUT
- 1 80z CREAM CHEESE (SOFTENED)
- 3 CUPS COLD MILK
- 2 SMALL BOXES INSTANT VANILLA PIE FILING OR 1 LARGE BOX
- 1 8oz COOL WHIP
- 1 ₺ CUP PECANS

MIX FLOUR, BUTTER & 1 CUP PECANS TO MAKE CRUST. BAKE ATE 350 TILL CRUST IS A GOLDEN BROWN.

TOAST & CUP PECANS AND 2/3 CUP COCONUT AND SET ASIDE.

LET YOUR PIE CRUST BE COMPLETELY COOL.

BEAT CREAM CHEESE WITH ½ CUP OF MILK UNTIL VERY SOFT.

ADDING REMAINING MILK AND THE PUDDING MIX. BEAT SLOWLY

UNTIL WELL-BLENDED ABOUT 2 MINUTES. STIR IN REMAINING

COCONUT(2 CUPS). POUR IMMEDIATELY INTO PIECRUST. SPREAD

COOL WHIP EVENLY OVER PUDDING.

SPINKLE THE TOP WITH TOASTED COCONUT AND PECANS OVER TOP.

CHILL AT LEAST 2 HOURS BEFORE SERVING.

BY: TAMMY HAMPTON