



1st Annual Allen Hamner Memorial BBQ Cook-Off

Judge's Rules

[Please read through the rules carefully. The Head Judge will read the Judge's Rules out loud at the mandatory Judge's Meeting at 11am on Tuesday, July 4th at the Cook-Off site. You may also find it helpful to read the Cook's Handbook, which is available online at www.condoncookoff.com. These rules are based on the official Judge's Rules written by the Pacific Northwest BBQ Association (PNWBA) and are used with permission of the PNWBA.]

A. INTRODUCTION

Welcome to the 1st Annual Allen Hamner Memorial BBQ Cook-Off. My name is Keith Potter and I will be the Head Judge for this event. I also would like to introduce the Event Coordinators, Kim & Ryan Osis.

B. COMPETITIVE FOODS TO BE JUDGED

At this event, we will be judging the following food categories: Pork Ribs, Pork Butt, Chicken and Beef Tri-tip. If you are not willing to sample all of these categories, please excuse yourself as a judge.

C. JUDGING CRITERIA

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.
2. Smoking is not allowed in the judging area at any time.
3. No alcoholic beverages may be consumed in the judging area. It is preferred that judges do not drink alcohol during the judging periods. Alcohol infractions are grounds for immediate disqualification as a judge, and you will be replaced. We would prefer that you drink only plain water during the judging, as many beverages can affect your taste.
4. On the day of the contest, do not go to the contestant areas and sample meats. You may walk around the grounds and look around, but we would prefer you not socialize with the cooks prior to judging.
5. If you fail to abide by these judging guidelines, the Head Judge may choose to remove you from further judging.

D. PRESENTATION

1. The competitive meats may be presented sliced, diced, pulled, or chopped.
2. The Cook-Off recognizes pulled and chopped meat in the Pork Butt and Beef Tri-tip categories only, and it will be judged for Appearance, Tenderness/Texture, and Taste.
3. Burnt ends of Beef Tri-tip, if submitted, will be judged for Appearance only, and will not be judged for Tenderness/Texture or Taste.
4. Garnish is optional but if used is limited to any and all of the following:
 - a. Chopped, sliced, shredded or whole leaves of fresh green lettuce.
 - b. Common curly parsley, flat leaf parsley or cilantro.

Kale, cabbage, endive, or red-tipped lettuce are not allowed as garnishes.
5. Containers and foods may not use any of the following marks/items:
 - a. Toothpicks, skewers, foil or foreign non-food category materials.
 - b. Sauce containers or sauce pools.
 - c. No marking or sculpting of the food that leads to identifying the cook/team.
 - d. No identifying or distinguishing marks placed in or on the container by the contestants. (Containers may be marked by the judging staff for purposes of maintaining the blind judging criteria.)

Any entry not complying with the marks/items rule will be disqualified and be assigned a score of 1 by the Head Judge in ALL scoring categories.

6. A minimum of six, separate, identifiable food portions MUST be submitted. In the case of pulled or chopped meat, there needs to be a sufficient amount for each judge to take a sample. (It is acceptable for a team to submit more than the minimum six portions.)
7. If you pick up a piece of meat and there are two or more pieces stuck together, do not shake, pull, or cut the pieces loose. Bring this to the attention of the Table Captain or Head Judge. If there is not enough product for each judge to receive a separate sample, you will be instructed by the Head Judge on how to score the entry.

E. GENERAL INFORMATION

1. Please remember... judging is very serious to the contestants! They have dedicated a lot of time and money to compete in this event. We owe them the best independent and impartial judging we can provide them, based upon the cooking

and judging guidelines stated for this event.

2. Our judging uses a double-blind judging system: the numbers on the entries are not the actual contestant numbers. Please do not remove any tape used for identifying the entries, and do not remove any entry containers from the judging area.
3. Entries are judged in the areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE.
4. Scores range from 9 to 2, with 9 being the highest and 2 the lowest. A “1” is given for disqualification, and must be assigned by the Head Judge.
5. Please, do not compare or rank one entry/sample with another. Judge each item on its own merit. Taste and score each entry individually. There may be more than one entry with a score of 9 (or any other number), and that is okay!
6. Appearance scores will reflect the attractiveness of the whole presentation.
7. Tenderness/Texture and Taste scores come from individual pieces taken and tasted by each judge.
8. The judges must provide three scores for each tray submitted, using the 9-to-2 rating scale. A verbal description of the numeric scale might be:
 - a. 9 = So outstanding it is among the best barbecue.
 - b. 8 = Close to, but not quite among the best.
 - c. 7 = Much better than average, but not nearly among the best.
 - d. 6 = Slightly better than average.
 - e. 5 = Average barbecue.
 - f. 4 = Slightly below average.
 - g. 3 = Quite a bit below average, but not nearly among the worst.
 - h. 2 = Among the worst barbecue.
 - i. 1 = Disqualified per rule violation.

F. SPECIFIC JUDGING STEPS

1. [Hold up judging sheet] This is your judging sheet. Write down your name and circle the category you are currently judging.
2. Try to keep your judges slips free of grease, sauce, etc. Also, please write in large, bold, readable numbers; our computer operators will thank you. If you mark in an incorrect area, immediately bring this to the attention of the Table Captain, and the

Head Judge will make a final decision.

3. The Table Captain will tell you the numbers of the entry boxes; write them in the squares on your judging sheet.
4. First, an entry box will be shown for appearance. Remember this is a meat contest. When judging appearance, primarily consider the meat, and not the garnish. Please write your appearance score on your judging slip. Second, that entry will be passed around the judging table for you to take a sample. Place the sample on your judging plate. Third, sample the entry and write down your score for Tenderness/Texture, and Taste. Write each score down as you judge the sample; be sure you have entered all three scores before the next entry is presented. Remember, do not compare entries! This process will continue until all entries are judged.
5. Score carefully! Once you have recorded a score of an entry, it cannot be changed unless directed by the Head Judge due to a rules infraction.
6. Do limit eating during the judging. If you eat all that is presented to you, you could consume two pounds of meat or more! You are welcome to keep any of your leftovers in the bags provided to you. Do not take extra helpings from the entry boxes.
7. Take your time! There is ample time between entry categories for you to adequately judge a sample.
8. No talking by judges is allowed once entries have been brought to the judging table. When you complete your sheet, pass it to your Table Captain. Talking may resume quietly when the Table Captain has received all of the judging sheets from the table.
9. If you fail to abide by these judging guidelines, the Head Judge may choose to remove you from further judging.

G. QUESTIONS and OATH

Does anyone have any questions? We will now administer the judges' oath.

Judges Oath

I will adhere to all of the rules as set forth.

I will evaluate today's foods objectively, to the best of my ability.

I will demonstrate a high level of integrity in my judging.

I will put forth my best effort, ensuring the proper recognition of quality barbecue.