

Memphis BBQ Network



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GENERAL RULES AND INFORMATION

INTRODUCTION

This manual was written as a guide to assist new cooking teams at contests sanctioned by Memphis Barbecue Network, Inc.

It includes helpful information on what to expect when cooking at MBN contests and suggestions on amounts needed to compete. It also includes information given to judges that attend the judging training seminar, requirements of contest organizers, and rules and recommendations from the Memphis Barbecue Network.

It is not intended to provide the definitive answers to all situations that could arise during a contest.

If you need more specific information on the rules and/or requirements of a particular contest, please contact the organizer and/or the MBN Representatives. If you need specific information not covered in this manual, feel free to contact us

WWW.MBNBBQ.COM

Thank you for your contribution to competition barbecue and to the Memphis Barbecue Network.

THE BASICS OF ALL MBN CONTESTS

MBN sanctioned contests can offer one or more of three official pork categories: Whole Hog, Pulled Pork, and Pork Ribs. At the majority of MBN contests all three categories are offered and teams may enter as many or as few categories as they wish. Some contests limit the number of categories you may enter simply because of the size of the event. Each contest supplies the teams with a list of rules for that particular contest and the rules required by the Memphis Barbecue Network in addition to any local requirements.

Contests are required to include in their team application the order and time of judging and this cannot be changed once it is published. Teams should be sure to know what the order and times are before they begin cooking.

The contests will usually provide only a regulation space for teams to set up and cook in the event. Teams are required to provide all of their own assistants, utensils, meat, sauce, charcoal, wood, cookers, tents, tables, chairs, dinnerware, and/or anything else they may need to compete and serve their entries.

Some contests have electricity, water, ice and other amenities on site. Some have nothing available. The entry form should mention anything the contest has to offer in addition to the space.

If you have a question please contact the contest organizer.

Meat Category Definitions and Suggested Amounts

Whole Hog

Whole Hog is an entire hog, whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet and skin, and which must be cooked as a complete unit on one grill surface. No portion or portions of the whole hog may be separated or removed, and subsequently returned to the grill, prior to or during the cooking process.

Portions of the ham, shoulder and loin must be present in the blind box. No other portions of the whole hog are allowed in the blind box. No garnish of any kind is allowed in the blind box.

During finals judging, other portions of the whole hog may be presented to on site judges in addition to the ham, shoulder and loin. No garnish is allowed on the grill.

1 whole hog is sufficient per contest

Pulled Pork

Pulled Pork is defined by Memphis Barbecue Network as the portion of the hog containing the arm bone, shank bone, and a portion of the blade bone. The pork ham considered to be a shoulder entry contains the hind leg bone. Boston butts or picnic shoulders are considered valid entries.

The blind box must contain enough pulled pork to give bite size samples to 6 judges and all pieces must fit inside the closed container provided. No garnish of any kind is allowed in the blind box.

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

2 shoulders or butts are sufficient per contest

Pork Rib

Pro Ribs is defined by Memphis Barbecue Network as the portion of the hog containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

The blind box must contain at least 6 sections of ribs and all pieces must fit inside the closed container provided. No garnish of any kind is allowed in the blind box.

You will also need additional portions to present to the judges if you make the finals round. However, no garnish is allowed on the grill.

5 slabs are sufficient per contest. This would be ½ slab per finals judge.

General Rules

Teams may cook with any type of wood and/or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY TO START THE INITIAL FIRE. No type of flammable may be used within the cooker once the meat has been placed there. If a cooker has a built in propane burner, the lines must be disconnected after the initial fire is started. Gas cannot be used to generate heat for the smoker or holding oven. Local fire and safety laws may prevent the use of gas anywhere on the grounds at any time, and, if so, these laws shall prevail.

Electrical devices may be used within the cooker as long as they do not directly generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuel (e.g. Traeger grills). Electric smokers, holding ovens or containers or any other devices with heat-producing electrical coils are not allowed.

Meat for the contest may be fresh or frozen. Meat may not be precooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to official meat inspection. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 140 degrees after cooking. All meat must be inspected at the times set by contest organizers and prior to preparing, seasoning or cooking in any way. Each team should prepare and cook their own meat on their own cookers on site. Any team who turns in sample meat that is not prepared and cooked on site will be disqualified from the contest.

Each team must have a designated head cook. The head cook is responsible for all team members/cooks and their cooking area. This includes, but is not limited, to the cleanliness of the cooking area, excessive use of alcohol, foul language, fighting, theft, cheating, and excessive noise. Cooks/Team members can cook for different MBN teams, but they can only present for one MBN team during a BBQ season. Special exceptions can be made on a per contest basis. A team and/or cook/team member can only get one exception per BBQ season. Approval must be granted by the MBN contest representatives prior to start of the finals round. Contests outside MBN do not matter. A team cannot cook in more than one MBN contest using the same name on the same date.

It is the team's responsibility to have a team member at the cooks' briefing. Any announcements or changes to the contest (if necessary) made at the cooks' briefing will take precedence.

Quiet time is strictly enforced. Times are announced at the cooks' briefing.

Judging

There will be 2 rounds of judging consisting of a preliminary blind round and a final on-site round.

Blind Preliminary Judging

During the cook's meeting, teams will be informed about how they will get their containers for their blind sample, where, and at what time they will turn them in. The MBN representative is responsible for getting containers to teams. Contests require that teams deliver their blind sample to the judging area or a specified check in area. You should have enough team members to accomplish this task. In the preliminary round there are 6 judges at each table with 3 to 5 samples at each table. No scores are dropped.

Teams are required to have their sample at the specified turn in area, at a certain time, within a 15-minute window. The sample must be delivered during this 15 minute window. If a team's sample is late, it will not be accepted and this will result in disqualification for this category. There is no grace period. If the team member with the sample is not standing in line at the end of the window, the entry will not be accepted.

Preliminary Judging Standard Turn-in and Judging Times

| | <u>Turn-in Times</u> | <u>Judging</u> |
|-------------|----------------------|----------------|
| Hog | 9:45-10:00am | 10:00am |
| Pulled Pork | 10:45-11:00am | 11:00am |
| Ribs | 11:45-12:00pm | 12:00pm |

Teams should pay special attention to the way their meat is prepared for the blind judges. Remember, there are no sharp knives in the judging area, so we suggest that teams cut their entries into small enough sections to easily fit in the container. No garnish is allowed in the blind box entry.

When teams receive their container, it will have a label on the top that has the team name, the meat category and the time the sample is to arrive at the blind check-in area.

With each entry container, there can be up to two sauce containers with lids turned in. Teams may send any combination of sauce, rub, marinade, or basting sauce. Only the cup and containers that were issued may be used for sauce; no other container is allowed. Teams will turn them in with their blind container. The check-in volunteers will put a code number on all the containers.

Teams are not allowed to mark on the meat or sauce containers in any way. If a team is turning in a “HOT/ SPICY” sauce for judging, the volunteer will mark that sample as “hot.” If marks are on the container, the sample(s) will be put in replacement containers.

The judges do not know what number any team is assigned before, during or after judging. The code numbers and corresponding team names are not published or divulged to anyone at any time.

Meat turned in for blind judging may not be sculpted, shaped or presented in any way to make it identifiable. Any suspicion of this will result in the sample not being accepted.

The preliminary round of judging will consist of blind judging only. This round determines the 3 hog, 3 pulled pork and 3 rib teams that will advance to the finals round of judging

Blind Preliminary Judging Criteria

Appearance of Entry

Tenderness of Entry

Flavor of Entry

Overall Impression

See the following section on “Criteria for Judging” for descriptions.

On-Site Finals Judging

Final round judging is operated as a separate contest with nine entries: three whole hog, three pulled pork and three rib teams. All judging in the final round is on-site. Final judges are escorted by a contest official that will monitor the time they spend with each team.

There will be four finals judges traveling in a group, judging all nine entries. They are responsible for ranking the nine teams without regard to meat category and choosing the Grand Champion.

They will judge the meat categories in the same order as the preliminary judging round. When the teams are notified that they are in the finals, they are told approximately what time the final judges will arrive. Teams will be notified if there is a delay.

If there is a chance for an early arrival, teams will be asked if they can take the judges earlier. A team is not obligated to do this and will not be marked down if they cannot take the judges earlier than originally scheduled.

Each team will be judged independently even though the judges are traveling in a group. The scoring criteria are the same, but the judges are required to use decimals in all criteria, not just Overall Impression.

Final judges are not announced prior to judging, and teams do not have the right of refusal of a finals judge prior to finals.

Final judges will not be changed once judging has started. If a team should choose to protest and refuse a final judge for any reason, they will automatically receive all 6's for that judge for each category in which the team is competing in finals.

If a team is in the final round in more than one meat category, the judges will visit that team area once for each category. Teams cannot serve judges more than one meat category during a visit. Teams will make their presentation each time the judges enter the team area for a category as though they had not been there before. A team's preparation and cooking methods probably will not be the same for each category.

The final judges will spend 10 to 15 minutes with each team in each category. Even though teams will be presenting and feeding four people, the presentation must still fit the 15-minute limit.

No garnish will be allowed on the grill in finals judging. Only paper/disposable plates, napkins, cups, etc. may be used during finals judging. It is the team's discretion as to what they present the sample/entry on at the table.

Standard Time for On-site Finals Judging

Finals judging should start at 1:00pm.

Criteria for Judging

Area and Personal Appearance (On-Site Finals Judging Only)

Presentation (On-Site Finals Judging Only)

Appearance of Entry

Tenderness of Entry

Flavor of the Entry

Overall Impression

Area and Personal Appearance (On-Site Finals Judging Only)

This criterion refers to the appearance of the team area and members of the presentation team. Judges will not score on the amount of dollars spent on the area, the “rig”, clothing, etc., but rather the area you are charged with is clean and organized. Each member of the presentation team should be clean and be wearing clean, neat clothing. The area should have all trash picked up, extra supplies organized neatly and trash cans clear from the area or covered. Anyone that is not part of the presentation team should not be in the judging area. Any other little touches that you feel will add to the appearance of your team or area is acceptable.

Presentation (On-Site Finals Judging Only)

This criterion refers to the verbal introduction of and information about the team, area, grill, and the entry. Judges are instructed to score you on the introduction of your team, information about your cooker, what you do to prepare the meat before you put it on, how long you cook it and at what temperature, and what you do to the entry while it is cooking. Meat must be presented on the cooker/smoker that the product was prepared on. No cookers/smokers just for show allowed. No garnish is allowed on/in the cooker/smoker during finals presentation. You can only use paper and plastic supplies in a finals presentation. China, linen, and glass/ crystal settings for judges are not allowed. This does not apply to platters or items used by the team. Tablecloths (fabric/linen) are allowed.

Appearance of the Entry

This criterion refers to the esthetics; does the entry itself look appetizing in the blind container (preliminary judging) and at the table for finals judging. The judges will be informed of the possibility of a smoke ring or red layer on the top surface of the meat entry or throughout the entry. Judges are instructed to score the appearance of the entry in the blind container in preliminary judging and on the serving plate during finals judging. They should ask themselves – “Does this entry look appealing and appetizing?” You should make every effort that the judge sees your product at its very best.

Tenderness of Entry

In this criterion, the judge will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (under cooked) to tender (just right) to mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew. Ribs with meat “falling off the bone” will be judged as overcooked. A mild shake of the ribs should leave meat still attached. With loin ribs, one pull/bite should remove meat portion easily. With spare ribs, a bite should leave a half moon crescent in the meat.

Flavor of the Entry

This criterion refers to the flavor of the meat sample. Sauce can be added before, during, or after the cooking process. If a team serves more than one table sauce, the judges are instructed to choose the sauce that, in their opinion, best complements the entry and the flavor score is based on the combination of the sauce chosen to go with that particular entry. Only two (2) containers of sauce may accompany your blind entry. It is possible for a team to have good meat and get a poor score because of their sauce. Remember, the sauce should complement the meat entry, not cover it up.

Overall Impression

Overall impression is a subjective score based on the judge's opinion of the total experience of judging the sample in the preliminary round and judging the team and sample in the finals round, and is not an average of the other scores. Judges will reflect their general overall feeling of their judging experience when they have finished judging all samples at the blind table and as they leave the area in the finals round. This is the only criterion where preliminary judges can use a decimal in their score. This is the area where factors can be taken into consideration that have an effect on the judge's decision, but the judge does not feel the team rates a whole number score lower than another team in the same criterion. The judge can deduct a tenth, or two, or three, here without costing the team a whole point or more. The judges are instructed not to judge dollars spent, trophies displayed, size of the cooker or anything else not designated as a judging criteria on the scorecard.

RULES VIOLATIONS

If any team and/or team member violates any of the rules or procedures set forth by MBN, they can be disqualified or evicted from the contest. If a team and/or team member is disqualified or evicted, they will forfeit any entry fees paid.

WHEN THE CONTEST IS OVER

Load out and tear down times will be enforced. These times are left up to the contest and will be posted on the contest entry form. Generally, teams may begin to tear down once they find out that they did not make finals. We ask that all teams be mindful of their neighbors who are in finals. Excessive noise can be a distraction to teams hosting finals judges.

Each team is responsible for cleaning their own site, taking trash to the dumpsters, making sure fires are out completely, and leaving the site in the same condition as it was prior to load-in. Failure to adhere to site conditions could result in forfeiture of deposit and/or participation in future Memphis BBQ Network events.

AWARDS PROGRAM

The Awards Program recognizes those teams that most actively participate in Memphis Barbecue Network competition barbecue cooking contests. The contest year runs from January 1 through December 31. The awards program pays cash awards to qualifying teams at the end of the BBQ competition season.

POINT AWARDS

| | |
|------------------------|----|
| 10 th Place | 1 |
| 9 th Place | 2 |
| 8 th Place | 3 |
| 7 th Place | 4 |
| 6 th Place | 5 |
| 5 th Place | 6 |
| 4 th Place | 7 |
| 3 rd Place | 8 |
| 2 nd Place | 9 |
| 1 st Place | 10 |

The Grand Champion will be awarded 3 points in the category won as Grand Champion.

CHAMPION WHOLE HOG / PULLED PORK / RIB COOKER

The team with the highest accumulated points in each meat category will be designated as the “category” champion (Whole Hog Champion, Pulled Pork Champion, and Rib Champion).

TEAM OF THE YEAR

The team with the highest accumulated number of points in a single category will be designated as the MBN Team of the Year (TOY) of the Memphis Barbecue Network.

If you need more specific information on the rules and/or requirements of a particular contest, please contact the organizer and/or the MBN Representative. If you need specific information not covered in this manual, feel free to contact us WWW.MBNBBQ.COM

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