



Cohase Chamber of Commerce  
**WHOLE HOG BBQ & MUSIC FESTIVAL**  
**2011 BACKYARD BBQ CONTEST**

## **JUDGING CRITERIA:**

All judging done by trained judges in a blind-judging format comparing entries in four categories:  
**Appearance of Entry, Tenderness of Entry, Flavor and Overall Impression**

### **Appearance of the Entry**

This is the visual appeal of the entry. Judges are instructed to score the appearance of the entry in the blind container. They will ask themselves – “Does this entry look appealing and appetizing?”

**No garnishes of any kind are allowed in a team’s blind turn-in box.** This is to keep judges from identifying a particular team’s entry.

### **Tenderness of Entry**

Judges will look for some firmness but easy separation of the meat. There should be some texture, but the entry should be moist and easy to chew.

### **Flavor of the Entry**

This category refers to the flavor of the meat sample with the sauce. The sauce can be added before, during, or after the cooking process. Dry rubs and marinades may cook with the meat juices to make a sauce. If a team submits no sauce in the blind box, the judges score the flavor of the entry based on the sauce made by the rubs/spices added before or during cooking. If a team sends more than one table sauce, the judges are choose the sauce that, in their opinion, best complements the entry.

### **Overall Impression**

Overall impression is based on the judge's opinion of the total experience of judging the entry. This is not an average of the other scores. Judges reflect on their general overall feeling of their judging experience when they have finished judging all samples at the blind table.

This is the only category where the judges can use a decimal in their score. In order to lessen the effect of inconsistent judging, the lowest score of each of the categories will be dropped.



### **More details for judging**

During the cook's meeting (Saturday, 8 am), teams will be informed how they will get their containers for their blind sample, as well as where and at what time they will turn them in. The contest is responsible for getting containers to teams. 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 will be two sauce containers with lids. 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. The check-in volunteers will put a code number on all containers.

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 rib entries into small enough sections to easily fit in the container.

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