

Barbecue Judging

1. The biggest pitfall of judging is eating too much.
2. Water and crackers are the only palate cleansers allowed to the judges. Neither alcohol nor soda are permitted.
3. Smoking is not permitted at Liberty Centre Blues & BBQ - unless it's the meat. (We had to put one thing funny in here.)
4. Judges should refrain from wearing cologne or perfume, as it can affect sense of smell, as well as annoy other judges.
5. No erasing. One container will be opened at a time, allowing the judges to gauge Appearance. Judges mark scores and take a sample. Then the next container is opened. This continues until the last container has been judged. No changing scores. Judges cannot change score by erasing.
6. If a score is indicated in the wrong column, the judge draws a line through it and puts the score in the correct column. If the judge is unsettled on the score and writes down the wrong score in the correct column, then the judge can *immediately* line out the score and enter the new score. Note: judges can only change the score up. Scoring down is not permitted.
7. Judges should not compare scores, instead give each entry the score it deserves. If one entry has all nines and so does the second, then so be it. Judges should not rank entries against each other. Previous entries should have no bearing on new entries or other judges' scores.
8. Judges can not touch other judges' samples. For example, if a piece of meat was not sliced through, one judge can not cut it and give a section to another judge. The judge without a piece will give a one (1).
9. Appearance: Judges cannot touch or smell the food until it is served. Judges should ensure there are at least six (6) distinct pieces and that there are no prohibited foreign objects or indications of marking. Garnish is allowed, but side containers of sauce and sidedishes are not.
 - a. Pink ribs on the bone do not necessarily indicate underdone or raw. Instead, they are smoked.
 - b. Neither containers nor meat can be marked as to indicate the contestant.
10. Taste: Judges should remember that this is a barbecue contest, not a sauce contest. Preparation of the meat combined with spices and sauce make excellent entries.
11. Tenderness: Silverware, plasticware and other utensils are not permitted. Texture is one of the main categories for judging and that includes using hands. Meat should tear with teeth. Napkins will be provided for the judges.

Who are the Judges

The judges are selected by the Liberty Centre Blues & BBQ planning committee. They are chosen by their expertise in food, restauranting, community involvement and overall ability to party this one day, this one cool time.

There are several judges for the 2011 contest: restaurateurs, sous chefs, culinary instructors and community leaders.

The planning committee would like to thank the judges and contestants for their time, commitment and service.

History of Winners

- 2007 - Naomi's Kitchen
- 2008 - Confusions Café
- 2009 - Fireside
- 2010 - Shuey's Restaurant and Lounge
- 2011 - ??????????????????????



2011 BBQ CONTEST RULES

I do solemnly swear

to evaluate

each and every barbecue entry

with my eyes, my nose, my belly, my hands

and my esophagus.

I accept my role

as a Liberty Centre Blues & BBQ judge,

to enjoy the contest offerings and to

maintain the creed of the event

One Day, One Party, One Cool Time.

2011 Rules and Regulations

1. The contest is subjective and judges use their discretion when evaluating entries. Their decision is final. End scores, tallies and scorecards are not released to anyone. Results do not express the opinions of the Liberty Centre Blues & BBQ (LCBB) planning committee.
2. The rules and regulations are at the interpretation and discretion of the LCBB planning committee.
3. Contestants must be LCBB vendors in good standing.
4. Any materials submitted to the contest are final, non-refundable and become property of LCBB.
5. Methods of heating or cooking are not prerequisites for contest entry.
6. All health-inspection standards must be followed.
7. The contest allows for blind judging only. Entries will be submitted in a provided LCBB numbered container provided by the planning committee. The container may be re-numbered by the LCBB planning committee before being presented to the judges.
8. There can be only one! Judges are looking for the best BBQ. Period. Chicken is reviewed the same as ribs, pulled pork, brisket, etc.
9. The BBQ judging will take place PROMPTLY at 4:30p.m. in the food tent. Entry containers must be submitted by vendors to the food tent at 4:20p.m. No late entries will be accepted.
10. Entries will be submitted in an approved LCBB numbered container, provided by the planning committee. The number must be on top of the container at turn-in. Only one container per vendor. The container must be able to snap close.
11. The container shall not be marked in any way so as to make the container unique or identifiable. Marked entries or containers with the above listed material will receive a one (1) in all categories.
12. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations on this rule will be scored a one (1) on all criteria by all six judges.
13. There are three categories: Appearance, Taste and Tenderness. All will be equally weighted.
14. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad and 2 inedible.
15. Results will be tallied by a designated planning committee member. The winner will be determined by cumulative score of the three categories. If there is a tie, the low score will be thrown out and the entry with the new highest score will win. If still tied, a coin toss will be used.
16. A score of one (1) is a disqualification. All judges will give a one (1) in Appearance for unapproved garnish or less than six (6) samples.
 - a. All judges will give a one (1) in all criteria for sculptured meat or a marked turn-in container.
 - b. All judges not receiving a sample will give a one (1) in all criteria.
17. Each contestant must submit at least six (6) identifiable portions of meat in the approved, numbered container. These must be identified upon Appearance without alteration. For example, if there are six (6) ribs, they must be visible and counted without moving the contents. They can not be stacked or hidden.
18. Judges may not cut, slice or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shortened judge(s) will score a one (1) on all criteria and the judges having samples will change the Appearance score to one (1).
19. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat parsley and/or cilantro. Toothpicks and wooden skewers are also permitted. Improper garnish shall receive a score of one (1) on Appearance.
20. Side dishes are not permitted. Examples include, but are not limited to, coleslaw, beans, corn on the cob and cornbread.
21. Sauce is optional. If used, it shall be applied directly to the meat and not pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container.
22. Each judge will first score all the samples for Appearance. The turn-in containers will then be passed around the table and each judge will take a sample from each of the containers. The judge will score each entry for Taste and Tenderness before moving on to the next entry.
23. The winner will be announced from the stage. The winner will be presented with a plaque.
24. Remember, this is all in good fun. Everyone wants to have a great time and enjoy the day. Please be pleasant to your neighbors.

Possible Causes for Disqualification

1. Serving alcoholic beverages.
2. Public intoxication with a disturbance.
3. Use of illegal controlled substances.
4. Foul, abusive or unacceptable language or any language causing a disturbance.
5. Excessive noise. Speakers, radios, CD players, TVs, public address systems and amplifying equipment are not allowed.
6. Fighting and/or disorderly conduct.
7. Theft, dishonesty, cheating or any act involving moral turpitude.
8. Smoking while preparing food, as well as smoking on Liberty Centre Blues & BBQ grounds.
9. Disobeying health-inspection guidelines.

