



## **Pick-Up Porker Division**

**Saturday October 2<sup>st</sup>, 2010**

**This will be a RIBS only division  
Information in the following document  
regarding other meats does not apply**

**\$100.00 Entry Fee per Team**

**Prize money to be determined  
by number of entries**

**No electricity or water will be available  
in the Pick-Up Porker Division cooking area  
(water will be available nearby)**

# Memphis BBQ Network



## Pickup Porker Cooking Team Information

## Executive Summary for MBN Pick Up Porker Division

1. The Pick Up Porker division would be a “starter” division within the framework of rules from the MBN.
2. **Gas or Charcoal recreational type cookers/ smokers only.**
3. The categories for this division can be pork ribs and/or chicken or other categories.
4. Water or electricity normally will not be provided by the contest. Team space normally will be limited to the size of two parking places.
5. This division does not replace backyard teams at contests but could be in addition to.
6. Pick Up Porker teams can participate in ancillary (anything but) competitions.
7. Pick Up Porker’s cooking surfaces would be limited to home recreational **GAS** or **CHARCOAL** cookers/ smokers. Trailer type commercial/ professional smokers are not allowed. If in doubt please contact the contest organizer before entering this division. If needed this ruling will be determined jointly by the contest reps and contest organizer.
8. Area and personal appearance points are not added, but may be deducted by the reps or contest organizer for teams whose areas are not neat or organized.

## INTRODUCTION

This manual is to be a guide to assist Pickup Porkers cooking teams at contests sanctioned by Memphis Barbecue Network LLC, Inc. It 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 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 Representative. If you need specific information not covered in this manual, feel free to contact us [WWW.MBNBBQ.COM](http://WWW.MBNBBQ.COM)

Thank you for your contribution to pork barbecuing and to the Memphis Barbecue Network.

## **WHAT IS THE MEMPHIS BARBECUE NETWORK?**

The MBN is dedicated to promoting Memphis and Memphis style barbecue throughout the United States. One way the MBN accomplishes this mission is by sanctioning pork barbecue contests. It encourages serious competition among barbecue enthusiasts by providing a uniform set of rules and regulations governing the process of selecting the contest winners. The purpose of these contests is to recognize the best barbecue cooks in local areas.

The Pick Up Porkers is a Tailgater type contest that provides an avenue for contests to experience an MBN type contest that may be a better fit for their local community. Not only pork, but chicken or other product may be cooked at the organizer's option using MBN guidelines.

To further that goal, only contests that agree to conform to the quality standards set forth by the Memphis Barbecue Network are sanctioned. These contests are carefully coordinated so as not to conflict with each other by being held too close together in time or in location.

All contests must adhere to the Memphis Barbecue Network rules and requirements and to the standard judging process. Each sanctioned barbecue contest is encouraged to enhance their contest by incorporating the character of the community.

### **The Basics for a Pick Up Porker Contest**

Sanctioned Pick Up Porker contests work to reduce costs for teams by limiting these teams to the less cost prohibited categories of pork ribs and/or chicken. Depending on the contest rules a pick up porker team may cook any of these categories as the official MBN entry and may enter as many ancillaries or "anything but" categories as they wish. Current MIM, MBA, MBN teams are not eligible for entry into this division. Each contest will supply the teams that are competing with a list of rules; those required by the Memphis Barbecue Network and any local contest requirements.

Contests are required to include in their team application the order and time of judging. 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 prepare their entry.

This division was started to mimic conditions of tailgating on limited size areas and cookers without water or electricity. Teams will not be allowed to use large pro style cookers. The entry form should mention anything the contest has to offer in addition to the size of the team space. **If you have a question please contact the contest organizer.**

Each contest is required to hold a cook's meeting, conducted by the MBN Representative, on the afternoon or evening immediately proceeding the day of judging. The MBN Rep will cover general information as well as information specific to this particular contest. The Rep and a contest official will be available to answer any questions that may arise.

**It is extremely important that each team is represented at this meeting. Additional information about contest conditions and other pertinent information if any should arise will be communicated at this meeting.**

**It is the responsibility of the team to have someone present for this information.**

When teams arrive at the contest site, a contest official will be available to direct them to their space. Teams can prepare their site in any way they wish, within the rules of the contest. Each team will have to convert their space back into its original condition before they leave.

**On contests held on asphalt, teams are not allowed to pierce the surface.**

All contests require that fires be contained in proper containers, with lids or screens. Open fires are not allowed.

Competition meat must be inspected by a contest official before the preparation process begins. The time for meat inspection should be stated in the contest application. Meat may not be injected, marinated or seasoned in any way prior to inspection. Teams may not remove it from the contest site after inspection. Once the meat has been officially inspected, teams are free to begin preparing it, using any method they see fit.

Barbecue is defined by Memphis Barbecue Network for the tailgater division is pork or chicken, fresh, frozen and uncured, prepared only on recreational type grills or smokers with a gas or wood and/or charcoal fire, basted or not, as the cook sees fit, with any consumable substances and sauces as the cook believes necessary. Meat for the contest may not be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated prior to official meat inspection. Each team is responsible for observing required temperature control and good hygienic practices. Meat must be maintained at a temperature below 40 degrees Fahrenheit prior to cooking, and at or above 155 degrees Fahrenheit after cooking.

### **For contests that may provide electricity**

Electrical devices may be used within the cooker as long as they do not directly generate heat. Electric smokers, holding ovens or other devices with heat producing electrical coils are not allowed.

### **Pork Rib Definitions and amounts needed**

A **pork rib entry** 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.

### **Chicken Definitions and amounts needed**

Chicken entry is defined by Memphis Barbecue Network as UNCURED, FRESH OR FROZEN chicken, cooked on a recreational type gas or a wood and/or charcoal grill.

All pieces turned in must be the same(all thighs or legs or wings or breasts).

*No whole, half or quarter chickens can be entered.*

Any chicken (including organic, non-organic, kosher, or Cornish hen) may be used.

At least 6 pieces .....and all pieces must fit inside one closed container provided by the contest officials.

## **MBN Judging Memphis Tailgater Barbecue Contests**

Memphis Barbecue Network Tailgater contests consists of one round of blind judging. A finals blind judging round may be held according to the contest organizer's direction.

No on site judging will be held at Pick up Porker contest.

Teams are expected to keep their cooking areas neat and organized. Any team failing to do so is subject to points being subtracted from the overall impression category. The point(s) deduction will be assessed by the contest reps with input from the contest organizer.

### **JUDGING CRITERIA**

MBN has 4 judging criteria for blind judging.

#### **Appearance of the Entry**

This criterion refers to esthetics; does the entry itself look appetizing in the container. This is the visual appeal of the entry, no garnishes are allowed, i.e. not the "culinary presentation". **No garnishes of any kind are allowed in a team's blind turn in box.**

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 blind judging. They will ask themselves – "Does this entry look appealing and appetizing?"

#### **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 (not 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.

#### **Flavor of the Entry**

This criterion 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 offers no table sauce, the judges are instructed to score the flavor of the entry based on the sauce made by the rubs/spices added before or during cooking. 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 base this score on that combination.

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 product, and is not an average of the other scores. Judges will be reflecting on their general overall feeling of their judging experience when they have finished judging all samples at the blind table.

This is the only criterion where the 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 category. The judge can deduct a tenth or two or three here without costing the team a whole point or more.

In order to lessen the **effect of inconsistent judging, low scores will be dropped. The lowest score in each of the 4 criteria** will be dropped.

## **Blind 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 contest is responsible for getting containers to teams. Most contests require that teams deliver their sample to the judging area or a specified area.

Teams are required to have their sample at the specified 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.

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. 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" sauce for judging, the volunteer will mark that sample as a hot. If marks are on the container, the sample(s) will be put in replacement 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 entries into small enough sections to easily fit in the container.

Teams cannot put other food items, garnish, or foil in the container. Anything other than the meat of the category being judged will be removed from the container, including anything cooked on the meat, such as pineapple. Foil wrapped around the container will be removed at the check-in. Teams may not arrange their blind sample in a distinguishable way in the blind box.

When a container arrives at the judging area, the label will be removed and a code number assigned by the judging program will be written on the meat and sauce containers. When the judges actually get the sample, it will be in a container just like everyone else's, with only a code number on it.

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.

There will be four to five judges at the table who will sample and compare each entry, and each table will have at least 4 to 6 entries to be sampled. The first thing the judges will do is open all the containers and check for appearance before anyone begins to sample the entries. As they sample each entry, each judge marks their scorecard.

Team members, friends of the judges, or the public are not allowed in the blind judging area during judging.

### **The Tailgater Champion**

The Tailgater Champion is determined by the blind judges and is the team with the most points scored in the blind judging round. A blind finals round may be used as designated by individual contests rules.

### **TEAM MEMBERS: COOKING AND JUDGING RULES**

Team members will not knowingly be allowed to judge in any category at any contest where their team is cooking.

An organizer and his/her team will not knowingly be allowed to cook in competition at their own contest.

Any team found to serve a judge competition meat that was not prepared and cooked on-site, by them, will be disqualified.

### **WHEN THE CONTEST IS OVER**

The contest may have time restraints as to when teams may tear down and/or remove their equipment from the cooking site. Generally, teams may begin to tear down once they have completed judging, being mindful of their neighbors. If the Pick Up Porkers contest is held in conjunction with a MBN contest the noise can be distraction to the MBN teams hosting finals judges.

Imagine how a team would feel if they were in the finals and all the teams around them had their stereos blaring and were hammering and generally making noise tearing down. Teams should keep this in mind as they tear down.

Each team is responsible for cleaning their 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.

If you have comments or suggestions regarding a particular contest feel free to contact the contest organizer. If you have comments on judges, other teams or any questions about the rules in this document feel free to contact:

**Memphis Barbecue Network**  
**[www.mbnbbq.com](http://www.mbnbbq.com)**

## **BENEFITS OF THE ASSOCIATION TO COOKING TEAMS**

Contests are provided a list of certified and trained judges, promoting a consistent scoring and judging process.

Teams have the assurance of knowing that the contest is being operated according to Memphis Barbecue Network rules and judging procedures which ensures consistency among contests.

The Memphis Barbecue Network offers teams a great opportunity to develop friendships, have fun, entertain clients and promote their businesses. Teams on the network are some of the friendliest people around and will be happy to help others get started in competition cooking.

The Memphis Barbecue Network lists member teams on the [www.MBNBBQ.com](http://www.MBNBBQ.com) web site with sponsor and/ or team links.

Memphis Barbecue Network **AWARDS PROGRAM**

### **COOKING TEAM OF THE YEAR**

The team with the highest average of blind scores from 3 contests points will be designated the Memphis Barbecue Network Pick Up Porker Cooking Team of the Year.

### **TOP TEN CLUB**

The teams with the top ten highest average point totals will be designated as members of the Top Ten Club of the Memphis Barbecue Network.

**If any questions about these rules, this document or discrepancies are found please contact [hevans@mbnbbq.com](mailto:hevans@mbnbbq.com)**