



smithfield isle of wight

Hamtown Pork & Fork Fest

Smithfield.



Friday November 5th & Saturday November 6th, 2010
Isle of Wight Fairgrounds - Heritage

Barbecue is defined by Memphis Barbecue Network as pork meat, *fresh or frozen and uncured*, prepared only on a wood and/or charcoal fire, basted or not, as the cook sees fit, with any consumable substances and sauces.

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.

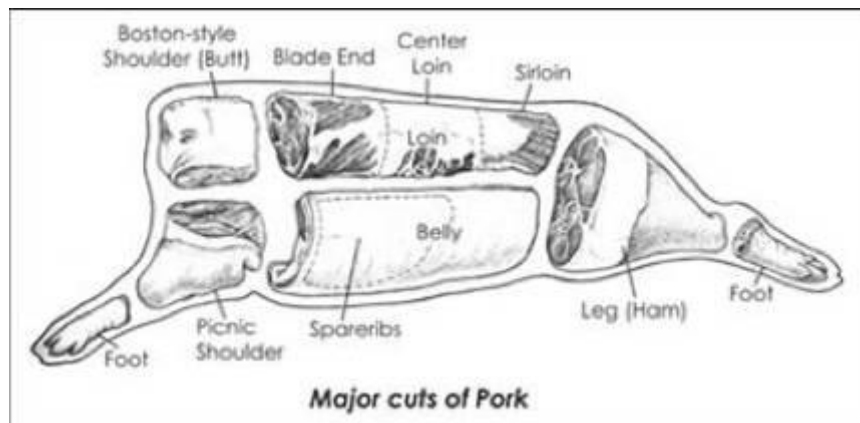
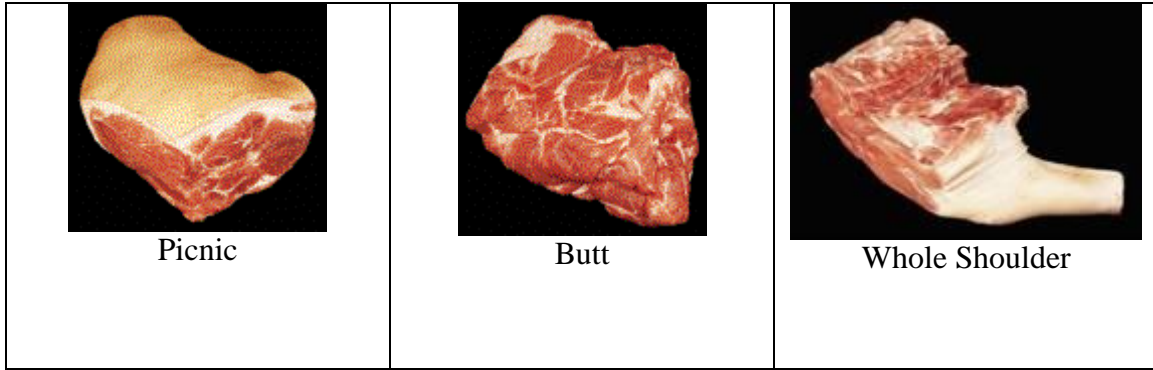
Each team is responsible for maintaining meat at the required temperature below 40 degrees Fahrenheit prior to cooking and at or above 140 degrees Fahrenheit after cooking.

Each team should practice good hygiene.

Official meat categories:

- **Whole hog** entry as defined by Memphis Barbecue Network is an entire hog which must be cooked as one complete unit on one grill surface whose dressed weight is 85 pounds or more prior to the optional removal of the head, feet and skin. No portion or portions of the whole hog may be separated or removed, and then returned to the grill, prior to or during the cooking process.
 - No team will be penalized if the slaughterhouse does separate the whole hog into two separate halves while cutting down the backbone (spine) to accommodate opening (spreading) the hog on the grill surface, however, both halves must be cooked adjoining each other on the same grill surface at the same time.
 - The dilemma facing a whole hog cooker is the ability to cook uniform cooking of the sections of the entire whole hog in a uniform manner. The cook must master the ability to cook a whole hog as a single unit on one grill surface so that every portion of the prepared hog will be as succulent as the next.
- **Pork shoulder** entry as defined by Memphis Barbecue Network is the portion of the hog containing the arm and shank bones, with a portion of the blade bone. The pork ham that contains the hind leg bone will be considered as a shoulder entry. Boston butts or picnic shoulders are not valid entries.
 - Only the whole shoulder, consisting of picnic and Boston Butt in one unit with no separation of the components, cooked as a single unit, is considered a valid entry in a Memphis Barbecue Network contest. The Arm Picnic may be referred to as the Arm Roast, or Shank Roast, and the Boston Butt may be referred to as the Blade Roast, or these portions may have other local names. None of these is a valid entry.
 - The shoulder cook faces the problem of uniformly cooking all of the sections of the entire shoulder without overcooking portions near the shank bone, and rendering out a significant amount of fat without drying out more lean portions of the shoulder.
- **Pork rib** entry as defined by Memphis Barbecue Network is the portion of the hog containing the ribs and classified as a spare rib or loin rib portion. Country style ribs are not valid entries.
 - The difficulty each rib cooker faces is cooking then holding the ribs at a critical level of tenderness. Although ribs require less cooking time than any other category, they are more difficult to maintain at the extraordinary levels of tenderness essential in competition barbecue.

Any team may cook any number of whole hogs, shoulders, or ribs in a Memphis Barbecue Network contest as they see fit and may use any number of the prepared entries to fill a blind judging container. Whole Hog cooks may cook as many whole hogs as they desire, but the general consensus is that there is little need to prepare more than one whole hog.



Team Meeting and Other Team Information

- There will be an official team/cooks' meeting on the night prior to the competition 5 p.m.
- The Memphis Barbecue Network Rep will conduct the team meeting and will discuss the aspects of the contest pertaining to judging procedures, judging times, and logistics. The basic rules of the contest will be addressed again. An overview of the judging criteria and judging process will be given at this meeting. If one or more teams require more specific information about competing in a barbecue contest or preparing for or understanding the process, a limited discussion can be held at that time, but for a more comprehensive discussion, the Memphis Barbecue Network Rep will be available to assist these teams on a one to one basis after the general meeting.
- The teams will be reminded of the judging times and order for each category and the approximate time of final judging. The time table for acceptance of blind samples and the location of the blind sample check-in will be given, and the teams will be reminded that it is their responsibility to get the blind sample to check-in on time. The Rep will announce the OFFICIAL time during this meeting.
- The teams will be advised of the rule regarding the serving of meat: Any team found to serve a judge competition meat that was not prepared and cooked on-site, by them, will be disqualified.
- Teams can be reminded of the safety and fire requirements and/or restrictions and any special circumstances pertaining to the contest.
- If items other than those included in the team packets are to be given out, this is the best time for that.

On-Site Judging

- Teams will be advised about whether there will be a judge assistant/escort for on-site judges during contest time; if they will eat with the judge or remain outside the team area to just keep time. Some contests allow the teams to make the decision about whether the escorts eat by voting at the cook's meeting.
- Other topics covered in this meeting with regard to on-site judging will include: checking the contestant stub of the score cards to be sure the judge is at the right team at the right time and to evaluate the judges, 15 minute judging time limit per judge, gifts, beverages, and scoring criteria (to be discussed in more detail later in this document).
- Teams will be reminded of the rule that: Persons can participate with only one cooking team during the judging process. Once judging starts, team members may not switch cooking teams. Disqualification of both teams may result.

Blind Judging

- The teams will be advised that Memphis Barbecue Network rules do not allow garnish in the blind boxes and that the blind boxes should be filled with meat and sauce only. They will be reminded that anything THAT IS NOT meat and/or sauce will be removed from the blind container. This will include any items cooked ON the meat. The blind sample may not be arranged in a distinguishable design, ie. outline of a pig, or shape of a flower.
- The teams will be told to send the samples in eating portions, i.e. not full slabs of ribs, etc.
- The teams will also be reminded of the rule that sauce containers should be sent with no markings, and that if the containers arrive with any type of marking on them, the sauce will be poured into another container. The teams have the option of asking for a “dot” to mark hot sauce. The contest will provide these and the blind check-in volunteers will place these markers on the proper container at check-in.

Finals

- During this portion of the team meeting, teams will be advised of the approximate time that final judging will begin, and that final judging will consist of on-site judging only. They will also be informed that the four final judges will visit the team site in a group and all be fed together.

Scoring Criteria

- Teams will be told that all scoring criteria are multiplied by weight factors based on the importance of each criterion to barbecuing in general. Area and Personal Appearance have the lowest factor while Flavor has the highest.
 - *Area and Personal Appearance*
This criterion assesses the cleanliness and general appearance of the team area, cooker, and members of the presentation team. Judges will be looking for the

effort made, not the money spent. They are also instructed to dismiss anything beyond the team's control, such as mud, etc.

- *Presentation*

This criterion refers to the verbal introduction of and information about the team, area, grill and the entry. It should include how the cook has taken the entry from the raw state to the finished product using his/her special cooking methods. They usually will include information about the development of their sauce(s), rub(s), and marinade(s). There is no obligation for the presenter to be completely truthful in this area, and some great stories are heard. In short, this is the chance for the team to use salesmanship.

- *Appearance of Entry*

This criterion refers to esthetics - does the entry itself look appetizing on the grill and at the table (or in the container in blind). This is the visual appeal of the entry, not what garnishes may or may not be provided, i.e. not the "culinary presentation."

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.

- *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 tenderness) to mushy (cooked to past tender). There should be some texture, but the entry should be moist and easy to chew.

- *Flavor of Entry*

The flavor of the entry 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 compliments the entry and base the score on that combination.

Overall Impression

Overall impression is a subjective score based on the judge's opinion of the overall experience of judging the team, and is not an average of the other scores. Judges will be reflecting on their general overall feeling of their judging experience as they leave the area or 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 criterion. The judge can deduct tenths of a point here without costing the team a whole point or more in the overall experience.