



SR-9 Founder's Day Adult BBQ Cook-Off



What: Adult BBQ Cook-Off

When: Saturday April 16th, 2011

Time: 2:00 P.M. – 3:00 P.M. (Judging)

Where: Look for the big PIG



MAKE YOUR BEST
BBQ MEAT
DISH !!!



SR-9 CONCLAVE 2011 ADULT BBQ COOK-OFF COMPETITION

-RULES-

Rules:

- I. All entries will be prepared at each unit campsite
- II. All entries will be cooked using wood or charcoal.
- III. Units must supply ALL needed equipment and supplies.
- IV. All meats that are entered into judging will be cooked from scratch within the constraints of the event.
- V. Pre-cooking, pre-marinating, etc. will be allowed either on or off the cook site prior to start of the cook-off
- VI. Meat may be seasoned or marinated prior to the cook-off.
- VII. All units are to prepare and cook in as sanitary manner as possible.
- VIII. The following meats are included in the cook-off in these categories
 - a. BEEF – Ribs or Brisket
 - b. PORK RIBS - Slab only, (spare or baby back)
 - c. CHICKEN - Any type
 - d. OPEN PORK - Any type of pork meat other than slab ribs
 - e. EXOTIC - Any meat other than the above categories
- IX. No alcoholic beverage should be used in the preparation of the meat
- X. No alcoholic beverage should be used in the BBQ sauce

Criteria for Turn in Samples

- I. A maximum of one plate for each unit
- II. Rib samples must have bone in it
- III. All samples will fit onto a dinner sized plate
- IV. Judging of samples will only happen between 2:00 P.M. – 3:00 P.M.
- V. Judging of samples will happen at the a location to be named by 4/1/11
- VI. Please bring plastic knives, forks, or spoons, etc. for the judges to use for tasting

Awards

- I. Awards for the best dishes will be handed out at the crackerbarrel
 - a. First place
 - b. Second Place
 - c. Third Place

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-SCORESHEET-

Purpose: To have our adult Scouter's enjoy a "Founder's Day" competition and to feed the judges.

Requirements:	Possible Points	Judges Score
I. Aroma		
a. Does it smell like good BBQ	[0 - 5]	_____
b. Can you smell anything special about the meat	[0 - 5]	_____
c. Does it make your mouth water	[0 - 5]	_____
d. Does the smell entice your appetite	[0 - 5]	_____
II. Appearance / Color		
a. Does it look appealing / have that eye appeal	[0 - 5]	_____
b. Is it rich in color	[0 - 5]	_____
c. Has it been cooked to perfection	[0 - 5]	_____
d. Has the meat been well prepared	[0 - 5]	_____
III. Texture / Tenderness		
a. Does it look moist	[0 - 5]	_____
b. Has it been cooked just right	[0 - 5]	_____
c. Does the meat feel moist	[0 - 5]	_____
d. Does the meat fall off the bone	[0 - 5]	_____
IV. Taste		
a. How is the smoke taste for BBQ	[0 - 5]	_____
b. How is the spice taste	[0 - 5]	_____
c. How is the overall palate appeal of the meat	[0 - 5]	_____
d. How is the spice combination	[0 - 5]	_____
V. Overall Impression	[0 - 20]	_____
TOTAL POSSIBLE SCORE:	[100]	_____

Judge is from Lodge: _____

Judge is from Lodge: _____

Judge is from Lodge: _____

Judge is from Lodge: _____

Judge is from Lodge: _____

Judge's Comments: _____

1st Place



SR-9 BBQ



Cook-Off Champions

2nd Place



SR-9 BBQ



Cook-Off

3rd Place



SR-9 BBQ



Cook-Off



SR-9 BBQ



JUDGE