



*JUDGES REFERENCE BOOKLET
2017*

The St. Louis Barbeque Society Welcomes You!

The St. Louis Barbeque Society exists to promote the art of barbecuing and grilling as an opportunity to; unite friends and family, to learn, judge and experience while sharing knowledge of the Great American culture, so our youth may carry on the traditions.

This judge's certification class booklet will cover the following

- History of SLBS
- BBQ Competition Overview
- Role of the Judge
- SLBS Meat Criteria – Chicken, Ribs, Pork & Brisket
- SLBS Scoring System
- SLBS Rules
- Judging Levels
- SLBS Oath

History of the St. Louis Barbeque Society

The St. Louis Barbeque Society was founded in 2007. The SLBS has donated over \$40,000 to numerous local charities focused primarily on children and veterans. The SLBS is governed by a Board of Directors, with elections held annually. In 2016 a record number of BBQ competitions were held. Teams compete throughout the BBQ season and work towards points for Team of the Year. SLBS competitions Grand Champions qualify for an American Royal Invitational invite and a draw for the Jack Daniels Invitational.

BBQ Competition Overview

The SLBS exists to help facilitate competitions in conjunction with local communities to bring them together and help raise funds for many worthy causes. We do this by providing support through event coordination, publication, social media, judge training and scoring. Below is a list of the roles and duties.

Event Coordinator – Person who handles the planning and execution of the event

SLBS Ambassador - A trained individual who represents the SLBS, enforcing rules and regulations ensuring cooks comply with those rules, overseeing judging process and tabulation of scores.

Table Captain (TC) brings trays from the turn-in table and handles the distribution of entries at the judging table.

Certified Barbecue Judge (CBJ) – Trained individual who judges and scores the barbecue entries.

Cooking Team – Led by Pit Master and includes all team members.

Volunteers – Include turn in table staff, non-judging table captains and scoring table

Role of the Judge

BBQ teams are known for cook some of the greatest barbeque, but it takes an enthusiastic group of judges to determine which actually is the best. Being a St. Louis BBQ Society Certified BBQ judge is more than getting to taste award winning samples and deciding who takes home the championship. It is about representing the

SLBS and promoting the art of barbecue to unite friends and family and share knowledge of the Great American culture.

Prior to the Contest

- Watch your email & SLBS site to pick contests you want to judge, sign up promptly when the email call for judges comes out

Contest Day

- Show up promptly at the scheduled time
- Wait to socialize with the teams until after judging is completed
- Sign in and take a seat
 - Do not sit at the table with a spouse, significant other or relative
- Silence your phone
- Follow All Instructions Given
- Offer to Assist – setting & clearing the table, replenishing supplies
- No alcohol prior to and during judging
- No Smoking, chewing gum or breath mints
- Enjoy World Class BBQ

Take Home Leftovers

If you plan on taking home your leftover samples. We encourage you to bring a cooler with ice. Please be respectful of the grazing table samples, these items are for volunteers who did not judge.

If you speculate you know whose food you judged you must keep this information private, under no circumstances should you indicate to a team that you judged their turn in.

SLBS MEAT CRITERIA

CHICKEN

Chicken may be presented either as white meat or as dark meat pieces. Chicken may be presented with or without a bone. Chicken may be presented with or without sauce. Chicken may be presented with or without skin. All these are acceptable in SLBS events. If chicken presented with the skin, it should be “bite-through,” meaning; when the chicken is bitten into, only the piece of skin in which you have bitten into comes with the meat, the remainder of the skin stays on the piece of chicken. Properly smoked chicken will have a slight pink/red tone. This is not a sign of under cooked chicken. If you are unsure if the chicken is fully cooked, you may pat the chicken with a paper towel. If the juices run clear, then it is fully cooked. The meat should be moist and flavorful.

Some things to look for when judging chicken:

- 1) are all pieces uniform in size?
- 2) is the chicken moist?
- 3) does the chicken have good flavor?
- 4) if submitted with skin, is the skin “bite-through” as described above?
- 5) if the chicken is sauced, does it compliment the meat flavor or does it overpower the meat flavor?

PORK RIBS

Ribs may be presented as spare ribs, St. Louis-style, or loin back (as others may refer to them as baby-back ribs). Any of these are acceptable in SLBS events. Ribs may be presented as with a dry rub or with sauce. Ribs may be presented as a single bone, double bone, or heavy meat on either side (sometimes referred to as Judges Cut). Remember you are judging on the quality of the rib, not if you prefer a baby back over a spare, nor if you prefer a bone with a lot of meat over a single rib bone. Smoking the perfect rib is considered the most challenging for cooks. Ribs should be moist, have a nice texture, and good flavor. A sign of a perfectly cooked rib is when you bite the rib, only the bite of meat should come off the bone, with very little resistance, and cleaning the spot off the bone. If all the meat comes off the bone with one bite, this is a sign of an overcooked rib.

Some may enjoy this type of rib at home, but this is not a competition quality rib. Another sign of the perfectly cooked rib is the end of the bone should be slightly exposed as the meat will shrink during the smoking process.

Some things to look for when judging ribs:

- 1) are the ribs presented uniformly?
- 2) is the rib moist?
- 3) does the rib have nice texture and flavor?
- 4) when biting the rib, does only the “bite” of meat come off as described above?
- 5) if the rib is sauced, does it compliment the meat flavor or does it overpower the meat flavor.

PORK

Pork may be presented as pulled, sliced, chopped, or chunks. Pork may be presented with or without sauce. Any of these are acceptable in SLBS events. Properly smoked pork will have a slight pink/red color to the outer portion of the meat. Pork should be moist and have a nice texture. Pork can easily be over cooked, when this occurs, pork will have a mushy texture to it. If it is under cooked, pork will be very chewy. Some cooks will include pieces of the outer layer of the pork butt/shoulder, also known as “bark.” This is the crusty edges which should have spices. Cooks may include slices of pork medallions. This is known as the “money muscle.” This is the most desirable portion of the pork butt/shoulder due to its marbling. If a cook includes more than one form of pork, it should be judged on its entire entry.

Some things to look for when judging pork:

- 1) is the pork moist?
- 2) does the pork have good flavor?
- 3) does the pork have good texture?
- 4) if pork is sauced, does it compliment the meat flavor or does it overpower meat flavor?

BEEF BRISKET

Brisket may be presented as sliced, shredded, chopped, or cubed. Brisket may be presented with or without sauce. Any of these are acceptable in SLBS events. Brisket can be a very tough piece of meat, however, properly smoked brisket will be moist, flavorful, and

have good texture. Over-cooked brisket will be dry and crumble when picking up slices. Under-cooked brisket will be tough and hard to chew. When brisket is presented as sliced, stretching the slice of brisket between your fingers will give you an indication if the brisket is over or under cooked. If the slice of brisket crumbles as you pull/stretch it, this is an indication that the brisket is overcooked. If the slice of brisket will not pull apart, this is an indication the brisket is under-cooked. Sliced brisket should be about a pencil width cut. Some cooks may include cubes of brisket from the point, also known as *burnt ends*. These are usually very tender pieces of meat that should melt in your mouth. If a cook includes more than one form of brisket, it should be judged on its entire entry. You should not judge brisket solely on its smoke ring, as this is not always an indicator of the quality of the presented meat. (Smoke rings can be chemically enhanced)

Some things to look for when judging brisket:

- 1) is the brisket moist?
- 2) does the brisket have good flavor?
- 3) does the brisket have good texture?
- 4) does it pass the stretch/pull test?
- 5) if the brisket is sauced, does it compliment the meat flavor or does it overpower the meat flavor?

SLBS Scoring System

The SLBS judging consists of three criteria, Appearance, Taste, and Tenderness, and uses the numbers 9 to 2 to rate the sample. The number one (1) is reserved for disqualifications and penalties and may only be used when authorized by the SLBS Ambassador. Each criteria is unique. An entry may look poor, but taste excellent. It can be overcooked or undercooked, but still look good. Score only what is presented to you. You may not score up or down for something that is NOT presented, for example, garnishes, sauces, white or dark meat, pulled, sliced or chopped meats. It is broken down as follows:

9 Outstanding (Note: Does NOT say PERFECT)

8 Great

7 Very Good

6 Average

5 Below Average

4 Poor

3 Bad

2 Inedible

1 is a disqualification and can only be given when authorized by the Ambassador

Comment Cards

Comment Cards are helpful to the cooking teams to let them know you loved their product or to help improve their performance. Comment Cards are meant to help the cooks understand what you were thinking as a judge both why and how. Constructive information is best. Comment Cards are required for a score of 5 or below, but encouraged for any scores.

Appearance

We eat with our eyes! All entries are first scored for Appearance only. During the appearance scoring, you are not allowed to touch the container, the samples in the container, or look at the underside of the samples. **DO NOT COMPARE ENTRIES.** You are looking at the appearance of the meat. Think and score how the **MEAT** looks. The entry is always **PRESUMED LEGAL** until after all judges' appearance scores have been recorded for that entry. After all, judges have entered their scores, if you thought there was a problem with the entry, you bring it the attention of the Table Captain. The Table Captain will then call the SLBS Ambassador over to the table to make a decision. Look at the appearance of the Meat. Think and score primarily how the **MEAT** looks. Duplicate scores may be given to entries. For example, the first entry you thought deserved an eight (8). The next entry deserves an eight (8) also. That is okay. Judge each entry on its own merits.

After all entries have been judged and scores recorded on the Judging Slip for appearance, the entries are passed in the same order, and each judge takes their portion. When all samples are on your plate, you may begin judging for taste and tenderness. You **MUST** start with the first entry presented to you and record your scores for taste and tenderness of each sample before proceeding to the next sample.

Taste

Taste is very subjective and therefore very hard to teach. The class will provide some guidelines and helpful hints. Does it have flavor or is it lacking flavor? You need to consider if the sample has a balance of flavors.

Tenderness

You are not judging how soft it is, but how perfectly is it cooked. Samples should have a good texture by being moist and yet not mushy. Ask yourself the following; Is it moist, dry, tender, tough, mushy? Score the sample accordingly.

CALCULATING ENTRY SCORES

The entry score is the total of the five highest judges' scores; the lowest score is discarded. The scoring system weights the elements:

Appearance (.1176), Taste (.6471), and Texture/Tenderness (.2353)

CATEGORY WINNERS

Places are determined by order of the judging points. The entry with the highest total points will take

1st place for that category; second highest number of points takes 2nd place, and so on.

DETERMINATION OF CHAMPIONS

Grand Champion and Reserve Champion are determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded Grand Champion, and the second highest accumulated team score will be Reserve Champion.

SLBS RULES

1. ST. LOUIS BBQ Society (SLBS) INTERPRETATION of RULES -

The interpretation of the SLBS rules and regulations are at the discretion of the appointed SLBS Contest Event Ambassador present at the contest and his or her decisions are final. The SLBS Contest Event Ambassador may not cook in any category in that contest.

2. CONTESTANT - A contestant is defined as any individual, group, restaurant, etc. hereinafter referred to as a "team", which will prepare and/or cook an entry or entries, for the purpose of being judged according to SLBS rules and regulations, at an SLBS sanctioned contest. Each team will be comprised of a Pit Master and as many team members as you wish, with one assigned spokesperson. A Pit Master and/or team members may cook only for their designated team at any contest where they are participating. No team shall enter more than one turn-in box per meat category in a contest. All teams must have at least one event ambassador present at the specified Team Meeting held prior to each contest. In the event this is not possible, teams shall contact either the SLBS Contest Event Ambassador or one of the SLBS coordinators present at that contest, informing them of their absence. Cook teams absent from the Team Meeting accept all responsibility for understanding these rules and any changes to them that may have occurred. Violation of these rules may result in disqualification from the contest.

3. CONTESTANT'S SITE - Each team will be assigned a designated cooking site. All equipment must stay within the designated boundaries. If additional space is required, teams should contact a contest organizer and make satisfactory arrangements. Each team is responsible for maintaining a clean, safe and orderly cooking space, before, during and after the competition. After the event, all fires must be put out and smokers, grills, pits and all equipment removed from your space. Teams are not allowed to share assigned cooking spaces.

4. EQUIPMENT AND COOKING FUEL- Each team is responsible for providing their pit and/or pits, tents, tables, and other equipment that may be needed. Teams may cook on any grill they choose, such as propane, wood, or charcoal. Electric heat sources are not allowed. Propane and electric starters are allowed. Fires shall consist of wood, pellets, or charcoal. No lighter fluids of any kind are allowed. Teams using such items are subject to disqualification. All open fire pits must be approved by the local fire marshal. Teams must maintain a five (5) foot safety clearance away from all smokers, grills, and /or approved open fires. No team may share a cooker or grill with any other team. For safety reasons, all teams are required to have a fire extinguisher on site at all times.

5. MEAT INSPECTION - All competition meats must be inspected by the official SLBS Ambassador/designee during the times established by contest organizers, but not prior to the day before judging. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. All inspected competition meat should be raw with no prior pre-seasoning, injecting, marinating or cooking. Cooking shall not begin until all competition meats have been inspected by the official meat inspector. Once competition meats have been inspected, they shall not leave the contest site. Prior to cooking, all meat that is resting in preparation for cooking must be covered and maintained at 40°. Competition meats not

meeting these qualifications will result in disqualification. When a contestant organizer supplies the meats there will be no pre-inspection required.

6. MEAT CATEGORIES - The following categories are sanctioned by the SLBS:

- a. Chicken: Includes Cornish Game Hen and Kosher Chicken. The team may cook chicken whole, halved, or individual pieces.
- b. Pork Ribs: Ribs must include bones. Country style ribs, chopped, pulled, or sliced rib meat loose in the box are prohibited.
- c. Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of six (6) pounds prior to trimming. Pork shall be cooked whole (bone-in or bone out), however, once cooked (defined by the USDA as reaching an internal temperature of 145°), it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of these.
- d. Beef Brisket: May be whole beef brisket, flat or point. Corned beef is prohibited.

7. MEAT TEMPERATURES - All meat must be maintained at a maximum temperature of 40 degrees F before inspection. All meats must be cooked to a minimum internal temperature of 160 degrees F. After cooking; meat must be held at 140 degrees F or above. Cooked meat must be cooled within two (2) hours when temperatures are from 140°F to 70°F. Cooked meat must be cooled within four (4) hours when temperatures are from 70' to 41°F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated, so all parts of the meat reach a temperature of at least 160°F for a minimum of 15 seconds.

8. TURN IN TIMES - Official turn-in times will be announced at the

Pit Master's meeting and will typically be on the application form or the confirmation notice. An entry will be judged only at the time established by the SLBS contest organizer. The allowable turn-in times will be six (6) minutes before to six (6) minutes after the announced/posted time with no tolerance. If a team is in the turn in line before the time clock is turned over, they may turn in their entry. Any others after that must be disqualified. The identifying team number must be on the top of each container at time of turn-in. On one day events, the typical turn-in time will start at 2:00 and will continue every half hour until completion of each category. Times are subject to change based on the event.

9. JUDGING - Showmanship and cooking are separate entities and will be judged as such.

a. Each entry will be judged on APPEARANCE/PRESENTATION, TASTE/FLAVOR, and TENDERNESS/TEXTURE. Entries will be submitted in an approved SLBS container, provided by the contest organizer, with the identifying team number on top.

b. Each contestant must submit at least six (6) separate and identifiable (visual) portions of meat in each container. Chicken, pork, and brisket may be submitted chopped, pulled, sliced or diced, or any combination thereof, as long as there is enough for six (6) judges. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and judges having samples will change the Appearance score to reflect a one (1) with notification and approval from the judging event ambassador.

c. Garnishes are optional but highly recommended. If used, it is limited to chopped, sliced or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green leaf kale and/or cilantro. No other kale of any color, lettuce cores, endive, red-tipped lettuce

and/or vegetable, or vegetation are not allowed.

d. Sauce is optional and should be applied directly to meats and not pooled or puddled in the container. No side sauce containers may be submitted with a team's entry.

e. Any other types of garnishes or sauce violations used will result in disqualification in the category; and the team will be given a score of one (1) in all criteria, by all six judges.

f. Containers shall not be marked in any way which could make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign materials and/or stuffing are prohibited in containers.

g. If the product is turned in and is disqualified, it receives a one (1) in all criteria. If a product is turned in and then disqualified for reasons i.e.: late turn-in, no bone in ribs, raw chicken, etc., it is not judged and receives a one (1) in all criteria. The event ambassador will discuss the disqualifications with the teams immediately upon discovery.

h. The judging for two-day events typically starts at noon on Saturday and continues every half hour until completion of all categories. This may vary at any competition.

10. SCORING - Each entry will be scored by six (6) SLBS certified judges in the areas of APPEARANCE / PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scores may range from a high of 9.0 to a low of 1.0 in each category. Any entry that is disqualified as per section 12, will receive a score of 1 for all three categories, from all six judges at that table. Any score given below a 5 must be accompanied by a comment card.

11. CLEANLINESS AND SAFETY RULES - All federal, state and local food safety rules and regulations must be adhered to at all times. All teams are expected to maintain their cook sites in an

orderly and clean manner, using good sanitary practices during all food preparation, cooking, and judging processes. For events sanctioned within the St Louis County, please refer to the St Louis County Temporary Health Permit regulations.

- a. Sanitizing of work areas should be implemented with the use of bleach, water rinse station. (one cap/gallon water) Each contestant will provide a separate container for washing, rinsing and sanitizing utensils, and other items used in preparation of meats.
- b. A fire extinguisher is required at check-in time and must be accessible in each team's cooking space and near all cooking devices at all times.
- c. Proper cooking temperatures must be maintained at all times.
- d. A first aid kit is not required to be provided by contestants, but we highly recommend you provide your own first aid and safety kit; except at the election of the contest organizer.
- e. Shirt and shoes must be worn at all times.
- f. No use of tobacco products is allowed while handling meat.
- g. Teams are responsible for cleanup of their site once the competition has ended.

12. DISQUALIFICATION - Any entry of a team, team members, and/or guests, can be disqualified or evicted by a SLBS Event Ambassador, Event Coordinator and/or Police only. A team's Pit Master is responsible for all team members and guests within their site. Cause for disqualification based on, but not limited to, the following reasons:

- a. Excessive use of alcoholic beverages or public intoxication with disturbance.

- b. Serving alcoholic beverages to the general public or minors.
- c. Use of illegal controlled substances including cooking with illegal controlled substances
- d. Foul, abusive or unacceptable language or any language causing a disturbance.
- e. Excessive noise by a person(s) and /or equipment.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats and /or any acts involving moral turpitude.
- h. Violation of any SLBS Cook's rules.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest and by the SLBS Event Ambassador, Event Organizer and Security. In addition, any violation of the above rules shall be reported to the SLBS Board of Directors who may, in addition to the above disqualification, impose additional penalties upon said team, pit master, and its members, including, but not limited to, disqualification of said team/persons from competing in SLBS events for a period of time not to exceed five years. All complaints of disturbance or violations of quiet time shall be reported to the Event Ambassador and the SLBS Board of Directors.

13. JUDGING PROCEDURE

- a. The table captain brings all boxes to the judging table. They will announce each number of the box to be judged in order on the tray from top left to bottom right, making sure the judges have correctly

recorded the numbers on their score sheets and food mat. The table captain will then start with the first box, then they will announce the number of the box that it is being judged for appearance and show each judge the box waiting for the judge to acknowledge they are done. This procedure will be repeated for each box.

b. Then the table captain will start with the first box and announce the number and hold the box for the judge to take a sample and place it on their food mat in the proper square. This procedure will be repeated for each box. Judges will begin sampling once all entries are on their placemat.

c. After all the entries have been scored, the table captain will collect the score sheets and review each one to be sure that all scores are legible, the judge has put their name on the score sheet with the other information and that all the numbers are fully legible. Each table captain will turn the score sheets over to the SLBS event ambassador or scoring official.

14. WINNERS - The winners in each meat category will be determined by adding all scores together, and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The GRAND CHAMPION will be the team with the highest point total, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either grand or reserve champion, teams must submit entries in all four sanctioned categories. If there are ties in any category, (consisting of only the top ten (10) places) grand, or reserve champion the following criteria is to be used to break the tie:

1. The highest dropped score
2. The highest taste score
3. The highest tenderness score

4. The highest appearance score

5. A flip of a coin

15. Chef's Choice and Dessert Categories Entries must be able to be carried by one person and have a foot print of no larger than 26" X 26". Contest organizers are not responsible for and do not guarantee to be able to return serving dishes, cutting tools and presentation trays that are submitted for judging. Entries must have enough food for 6 individual judges. However, the entry does not have to be proportioned into 6 pieces (i.e. a cake or pie may be turned in whole). If serving an entry whole, you may provide a plain/generic cutting tool to help the judges divide the entry. The event organizer will provide the judges with utensils. Teams may include generic utensils on their turn-in trays. Alcohol is allowed as a cooking ingredient incorporated into your entry. A liquid serving of alcoholic beverages may not be turned in to accompany your entry. Fuel source rules remain constant with the other categories. All entries for chef's choice and dessert must be cooked on site at the contest and may not be precooked or prepared off site.

16. BEHAVIOR - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night before the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages will be distributed and sold to the General Public. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders will be barred from competing in SLBS sanctioned contests.

GENERAL INFORMATION-RECAP

1. Take small portions. If you eat one ounce of each sample, you could consume nearly two pounds of meat before you are finished judging.
2. Judge the sample the way it is turned in.
3. Judge each entry on its own merit, **do not compare entries**.
4. Your standard for judging should remain constant throughout the judging process for that contest.
5. Use the entire judging scale. Score using only whole numbers, 9 (outstanding) through 2 (awful) may be used as many times as needed.
6. Once an entry has been scored, the score may not be changed without the permission of the SLBS Ambassador.
7. If you question the legality of an item, quietly bring it to the attention of your Table Captain.
8. If entries submitted for judging are not cut through, do not pull, cut or shake them apart.
9. No discussion with other judges when judging. When all judging slips have been turned in, you may talk quietly; remember others may still be judging.
10. Maintain neutral body language. No facial expressions of delight or disgust. If you need to remove the sample from your mouth, do so inconspicuously into a napkin.
11. Water will be furnished for judging. No other beverages are allowed during judging.
12. Cleanse the palate with crackers and water between samples.

13. Any picture taking is prohibited at the start of the first turn-in.
14. Do not clear your placemat until the table captain releases you to do so.
15. Remember not to lick your fingers. Wet paper towels, napkins, or washcloths are preferred.
16. Bring your official SLBS Judges Record with you to all events.

Judging Levels

Points are awarded for judging, table captaining, volunteering to work the turn in tables and any other contest duties assigned by the SLBS Ambassador. You may also earn a point for becoming a new SLBS judge or attending a refresher class.

Bronze - Up to 14 Points

Silver - 15-24 Points, Eligible for Table Captain Class Invite

Gold – 25+ Points, Cooked with a Team

Master – 35+ Points, Cook with a team, Assist as a Contest Ambassador, Serve as Contest Ambassador & Pass Master Judge Test

Note: In order to become a Master Judge you must receive 35 credits. At least 1 (one) of the 35 credits and not more than 10 (ten) may come from acting as a volunteer. It is to be noted that volunteering to assist at contests, classes and charity events and other events is how you build your expertise in all facets of the SLBS.

THE ST LOUIS BBQ SOCIETY JUDGING OATH

I do solemnly swear

to judge each BBQ category that is presented to me
with my eyes, sense of smell, taste, and touch.

I accept my duty to be an official

St Louis BBQ Society Certified Judge

so that we can continue to promote the art of barbecue
to unite friends and family
and share knowledge of the Great American culture.

Certified Judge Signature

Date

Judges Committee Signature

Date

JUDGING LOG

<i>DATE/EVENT NAME</i>	<i>LOCATION</i>	<i>EVENT WORK ASSIGNED</i>
<i>EVENT OR JUDGE COORDINATORS SIGNATURE</i>		

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