

## Keywords

bbq competitions

bbq competition rules

jack daniels bbq competition

memphis in may bbq competition

competition bbq secrets

bbq competition

bbq competition checklist

nj bbq competition

bbq competition tips

jack daniels bbq competition 2009

bbq competitions 2009

smoke on the water bbq competition

competition bbq trailer

competition bbq secrets pdf

bbq competition teams

competition bbq smokers

competition bbq smoker

competition bbq pits

competition bbq ribs

bbq competition chicken

competition bbq recipes

competition bbq grills

bbq sauce competition

bbq sauce competitions

## Keywords

kcbs barbeque

gates bbq

jack stack bbq

competition bbq

bbq cook off

bbq pits

arthur bryant's bbq

kc bbq

bbq smokers

bbq pit

bbq smoker

smokehouse bbq

gates bbq sauce

bbq competitions

kc bar bq

kc barbeque

gates barbecue

gates barbeque

arthur bryant's barbeque

arthur bryant's barbecue

kc barbecue

jackstack bbq

smokestack bbq

bbq cookoff

masterpiece bbq

haywards bbq

jacks bbq

arthur bryants bbq

bbq build

custom bbq grills

kc bbq society

kc bbq store

bbq smoker pits

backyard bbq

bbq smoker trailer

kc masterpiece bbq

bbq barbeque

bbq smoker grill

bbq sauces

smokin guns bbq

bryants bbq

zarda bbq

bbq contests

bbq judging

kcbs rules

kcbs judging

bbq contest

cook off

american royal barbeque

barbecue pits

barbecue smokers

build barbecue

build barbeque

barbecue smoker

backyard barbeque

bar bq

bar b que

smoker grills

smokehouse bar b que

smokehouse barbecue

smokehouse bar bq

bar bq sauce

chili bbq

bbq cookoffs

kcbs org

bbq plans

kcbs events

bbq brick

smokin bbq

bbq barbecue

bbq smokehouse

bbq rubs

sauce bbq

pickled pig bbq rankings

barbeque competitions

barbeque contests

barbeque competition

barbecue competitions

barbecue competition

barbeque contest

barbecue contest

barbeque cook off

cookoffs

bar b que cookoffs

barbeque cookoffs

cookoff

barbecue cookoffs

bullsheet

barbecue pit

barbecue barbeque

built charcoal grills

built charcoal grill

bar b que sauce

Keywords

springfield mo bbq

crosstown bbq springfield mo

buckingham bbq springfield mo

mongolian bbq springfield mo

bandanas bbq springfield mo

buckinghams bbq springfield mo

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08/06/10 **BBQ at the Summit** Dillon, CO  
to STATE CHAMPIONSHIP

08/07/10 **Contact:** Betty Naftz, PO Box 1195, Frisco, CO 80443  
Phone: 888-499-4499. Fax: 866-594-9735. [bnafzt@gmail.com](mailto:bnafzt@gmail.com)  
**KCBS Reps:** RICH TUTTLE, BUNNY TUTTLE, MARK SIMMONS, MICHAEL D WINTER  
*Results not in.*

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08/06/10 **18th Laurie Hillbilly BBQ** Laurie, MO  
to STATE CHAMPIONSHIP

08/07/10 **Contact:** Susann Huff, PO Box 1515, Laurie, MO 65038  
Phone: 573-374-8776. Fax: 573-374-5093. [laurievents@aol.com](mailto:laurievents@aol.com)  
**KCBS Reps:** LYNDA SHOWALTER, ROSEMARY MORROW, PHIL MORROW  
**CBJ Percentage:** 70%  
*Results not in.*

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08/06/10 **Dillard Bluegrass & BBQ Festival (Georgia BBQ Championship)** Dillard, GA  
to STATE CHAMPIONSHIP

08/07/10 **Contact:** (Teams) Jane Tomlin, PO Box 53, Dillard, GA 30537  
Phone: 706-746-2690. [bbqjane@windstream.net](mailto:bbqjane@windstream.net)  
**Contact:** (Judges) Terrell Jones Phone: 706-675-1294. [tleon27@hotmail.com](mailto:tleon27@hotmail.com)  
**KCBS Reps:** KATHY BRAZIER, LINDA GOULD, RON HARWELL  
**CBJ Percentage:** 100%  
*Results not in.*

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08/06/10 **Wheels 'n' Squeels BBQ Challenge** Olathe, KS  
to STATE CHAMPIONSHIP

08/07/10 **Contact:** Scott Sirois, 13700 W 151st St, Olathe, KS 66062  
Phone: 913-764-8280. Fax: 913-764-8375. [scottss@olathebible.org](mailto:scottss@olathebible.org)  
**KCBS Reps:** MIKE BUDAI, LARRY HADLEY  
**CBJ Percentage:** 98%  
*Results not in.*

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08/06/10 **Jasper Strassenfest Barbeque Contest** Jasper, IN  
to STATE CHAMPIONSHIP

08/07/10 **Contact:** Ottie Voegerl, 1105 W 13th St, Jasper, IN 47546  
Phone: 812-827-3389. [ottiev@hotmail.com](mailto:ottiev@hotmail.com)  
**KCBS Reps:** LINDA POLAND, ERNEST POLAND  
**CBJ Percentage:** 100%  
*Results not in.*

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08/06/10 **Racing for the BBQ** Kansas City, MO  
to STATE CHAMPIONSHIP

08/07/10 **Contact:** Kenneth Morgan, 1523 Corrington, Kansas City, MO 64126  
Phone: 816-820-5906. Fax: 816-920-5036. [kenneth@oemllc.com](mailto:kenneth@oemllc.com)  
**KCBS Reps:** PEG ROGERS, DAVE ROGERS  
**CBJ Percentage:** 87%  
*Results not in.*

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08/07/10 **Mainely Grillin & Chillin Country BBQ State Championship** Eliot, ME  
to STATE CHAMPIONSHIP

08/08/10 **Contact:** Lisa Raitt, 2077 State Rd., Eliot, ME 03903  
Phone: 207-748-3303. [eatea@comcast.net](mailto:eatea@comcast.net)

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**KCBS Reps:** LESLIE LOVELY, KATHIE DAKAI

**CBJ Percentage:** 100%

*Results not in.*

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08/13/10 **North Star Blues & BBQ Festival** Windsor, WI

to **[CANCELLED]**

08/14/10 *STATE CHAMPIONSHIP*

**Contact:** Lisa Beck, 201 DeForest St., DeForest, WI 53532

Phone: 608-846-2922. Fax: 608-846-9521. [dacc1@centurytel.net](mailto:dacc1@centurytel.net)

**KCBS Reps:** MIKE LAKE, THERESA LAKE

**CBJ Percentage:** 97%

*Results not in.*

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08/13/10 **The Med-City BBQ** Rochester, MN

to

**Contact:** James Bradley, 201 4th St SE, Suite 160, Rochester, MN 55904

08/14/10 Phone: 507-328-2542. [rochesterpal@rochestermn.gov](mailto:rochesterpal@rochestermn.gov)

**KCBS Reps:** DEBRA GAGE, WILLIAM GAGE

*Results not in.*

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08/13/10 **Cass County BBQ Square Off** Harrisonville, MO

to *STATE CHAMPIONSHIP*

08/14/10 **Contact:** Gary Mallory/ Pam Shipley, 201 W. Wall St., Suite A, Harrisonville, MO 64701

Phone: 816-380-8160/816-380-8376. Fax: 816-380-8156. [garym@casscounty.com](mailto:garym@casscounty.com)

**KCBS Reps:** MIKE BUDAI, LARRY HADLEY **Alt Rep:** LARRY HADLEY

**Prize Money:** \$6000.00 **CBJ Percentage:** 100%

*Results not in.*

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08/13/10 **Big Easy BBQ Challenge** New Orleans, LA

to *STATE CHAMPIONSHIP*

08/15/10 **Contact:** Neil Rice, 69 Southlake Drive, Palm Coast, FL 32137

Phone: 386-254-2116. Fax: 386-271-3291. [nrice@getenthused.com](mailto:nrice@getenthused.com)

**KCBS Reps:** TANA SHUPE, MARIA LOHMAN, WAYNE LOHMAN

*Results not in.*

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08/13/10 **Blues, Cruise & BBQ at French Lick Resort** French Lick, IN

to

**Contact:** 'Skinny' C.L. Button, 8670 West State Road 56, French Lick, IN 47432

08/14/10 Phone: 502-432-7436.

**KCBS Reps:** KATHY BRAZIER, PHILLIP BRAZIER

**CBJ Percentage:** 100%

*Results not in.*

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08/13/10 **Smokin in McMinnville** McMinnville, TN

to *STATE CHAMPIONSHIP*

08/14/10 **Contact:** Arlie Bragg, PO Box 846, Mt. Juliet, TN 37122

Phone: 615-758-8749. [arlieque@comcast.net](mailto:arlieque@comcast.net)

**KCBS Reps:** RICHARD C PRESTON, ERNEST POLAND

**CBJ Percentage:** 89%

*Results not in.*

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08/13/10 **1st Annual Blues & BBQ Festival** Valley Center, CA

to

**Contact:** Harrah's Rincon Casino & Resort, Carla Miller, 777 Harrah's Rincon Way, Valley Center,

08/14/10 CA 92082

Phone: 760-751-3154. Fax: 760-751-3200. [camiller@harrahs.com](mailto:camiller@harrahs.com)

**KCBS Reps:** KELLY MCINTOSH, GENE GOYCOCHEA, KATHLEEN MCINTOSH

*Results not in.*

08/13/10 **The 5th Annual Great Pacific BBQ** Pacific, MO  
to *STATE CHAMPIONSHIP*

08/14/10 **Contact:** Tom Butcher, PO Box 267, Pacific, MO 63069  
Phone: 636-271-6471. [shef4799@gmail.com](mailto:shef4799@gmail.com)

**KCBS Reps:** MARK SIMMONS, CAROLYN WELLS

**CBJ Percentage:** 84%

*Results not in.*

08/13/10 **Cattlemen's Ozark BBQ Challenge** Springfield, MO  
to *STATE CHAMPIONSHIP*

08/14/10 **Contact:** Jim Altic, 318 S Campbell, Springfield, MO 65806  
Phone: 417-863-1231. [jim@summersizzle.net](mailto:jim@summersizzle.net)

**KCBS Reps:** DAVE ROGERS, PEG ROGERS

**CBJ Percentage:** 100%

*Results not in.*

08/13/10 **Maryland State Barbecue Championship** Bel Air, MD  
to *STATE CHAMPIONSHIP*

08/14/10 **Contact:** Craig Ward, 37 N Main Street, Bel Air, MD 21014  
Phone: 410-838-7900. [cward@fredward.com](mailto:cward@fredward.com)

**KCBS Reps:** JOHN G BUSCH, JERRY MULLANE, LINDA MULLANE

**CBJ Percentage:** 100%

*Results not in.*

08/13/10 **Mountain High BBQ & Music Festival** Franklin, NC  
to *STATE CHAMPIONSHIP*

08/14/10 **Contact:** Linda Harbuck or Cindy Cavender, 425 Porter Street, Franklin, NC 28734  
Phone: 828-524-3161. Fax: 828-369-7516. [lindah@franklin-chamber.com](mailto:lindah@franklin-chamber.com)

**KCBS Reps:** RON HARWELL, HARVEY HAMRICK **Alt Rep:** HARVEY HAMRICK

**CBJ Percentage:** 100%

*Results not in.*

08/13/10 **Snowshoe Smoke on the Mountain BBQ Cookoff** Snowshoe, WV  
to

08/14/10 **Contact:** Amy Cole, 10 Snowshoe Drive, Snowshoe, WV 26209  
Phone: 304-572-5688. Fax: 304-572-5646. [acole@snowshoemtn.com](mailto:acole@snowshoemtn.com)

**KCBS Reps:** DON HARWELL, DEBBY HARWELL

*Results not in.*

08/20/10 **19th Annual "Original" State of Nebraska Barbeque Contest** LaPlatte, NE  
to *STATE CHAMPIONSHIP*

08/21/10 **Contact:** Nena Cooney, 4343 Mayberry St., Omaha, NE 68105  
Phone: 402-658-9948. [nenacooney@gmail.com](mailto:nenacooney@gmail.com)

**KCBS Reps:** TOM PRICE, SONNY ASHFORD

**CBJ Percentage:** 94%

*Results not in.*

08/20/10 **3rd Annual Smoke on the Prairie BBQ Contest** El Dorado, KS  
to *STATE CHAMPIONSHIP*

08/21/10 **Contact:** Steve Reynolds, PO Box 1281, El Dorado, KS 67042  
Phone: 316-321-1207. Fax: 316-321-3088. [ssreynolds68@sbcglobal.net](mailto:ssreynolds68@sbcglobal.net)

**KCBS Reps:** MARK SIMMONS, LARRY HADLEY

**CBJ Percentage:** 85%

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*Results not in.*

08/20/10 **BBQ on the River & Fly In** Excelsior Springs, MO  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** Jim McCullough, 646 S Kansas City Ave, Excelsior Springs, MO 64024  
Phone: 816-519-2113. Fax: 816-630-7700. [jim@affiliatedauctioneers.com](mailto:jim@affiliatedauctioneers.com)

**KCBS Reps:** JONATHAN B WILLIAMS, CLARA WILLIAMS, PHIL MORROW **Alt Rep:** PHIL MORROW

**CBJ Percentage:** 86%

*Results not in.*

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08/20/10 **Flint Hills Beef Fest BBQ** Emporia, KS  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** Janel Wiederholt & Parry Briggs, PO Box 1326, Emporia, KS 66801  
Phone: 620-344-1711. Fax: (Parry) 620-794-3453. [jwiederholt@seamless.net](mailto:jwiederholt@seamless.net)

**KCBS Reps:** LINDA POLSON, DENNIS POLSON

**CBJ Percentage:** 100%

*Results not in.*

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08/20/10 **6th Annual Pepsi Wyoming State BBQ Championship and Bluegrass Festival** Worland, WY  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** John McMartin, PO Box 203, Worland, WY 82401  
Phone: 307-347-5415. Fax: 307-347-5515. [wyobbq@gmail.com](mailto:wyobbq@gmail.com)

**KCBS Reps:** GENE GOYCOCHEA, ED ROITH

**CBJ Percentage:** 100%

*Results not in.*

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08/20/10 **Midwest BBQ Throwdown** Mt. Morris, MI  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** Christian Miller, 2188 W. Mt. Morris, Mt. Morris, MI 48458  
Phone: 810-687-0953. [gcf@gcf.org](mailto:gcf@gcf.org)

**KCBS Reps:** JENI FORD, KAREN KELLY

**CBJ Percentage:** 23%

*Results not in.*

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08/20/10 **Pigs & Peaches BBQ Festival (Georgia BBQ Championship)** Kennesaw, GA  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** Laurel Fleming, 2753 Watts Drive, Kennesaw, GA 30144  
Phone: 770-422-9714. Fax: 678-460-3373. [lfleming@kennesaw-ga.gov](mailto:lfleming@kennesaw-ga.gov)

**KCBS Reps:** RON HARWELL, HARVEY HAMRICK **Alt Rep:** HARVEY HAMRICK

**CBJ Percentage:** 89%

*Results not in.*

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08/20/10 **Madison Ribberfest: Barbeque, Blues & Balloons** Madison, IN  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** Kathy Ayers, 601 W. First St., Madison, IN 47250  
Phone: 812-265-5284. Fax: 812-273-5550. [windyhillbb@earthlink.net](mailto:windyhillbb@earthlink.net)

**KCBS Reps:** STEVE GRINSTEAD, SCOTT GRINSTEAD, LINDA GOULD

**CBJ Percentage:** 100%

*Results not in.*

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08/20/10 **Fire and Fun on Highway 51** Westfield, WI  
to STATE CHAMPIONSHIP

08/21/10 **Contact:** Laureen McHugh, W4341 Duck Creek Lane, Westfield, WI 53964  
Phone: 920-765-0382. [accentsbylaureen@aol.com](mailto:accentsbylaureen@aol.com)

**KCBS Reps:** MIKE LAKE, THERESA LAKE

**CBJ Percentage:** 100%

*Results not in.*

08/20/10 **BBQ on Barkley** Kuttawa, KY

to

**Contact:** Beau Choate , 82 Days Inn Drive, Kuttawa, KY 42055

08/21/10 Phone: 270-388-5300. Fax: 270-388-5301. [beau@lakebarkley.org](mailto:beau@lakebarkley.org)

**KCBS Reps:** RON CATO, MARY CATO

**Prize Money:** \$7100.00

*Results not in.*

08/21/10 **Hudson Valley Ribfest** New Paltz, NY

to

STATE CHAMPIONSHIP

08/22/10 **Contact:** Stephanie King (Teams), PO Box 723, Highland, NY 12528

Phone: 845-306-4381. [contest@hudsonvalleyribfest.org](mailto:contest@hudsonvalleyribfest.org)

**Contact:** Rolf Oelgeschlager [judges@hudsonvalleyribfest.org](mailto:judges@hudsonvalleyribfest.org)

**KCBS Reps:** JERRY MULLANE, LINDA MULLANE, MURRAY SALTZMAN

**CBJ Percentage:** 100%

*Results not in.*

08/27/10 **Music City BBQ Festival** Nashville, TN

to

STATE CHAMPIONSHIP

08/28/10 **Contact:** Arlie Bragg, PO Box 846, Mt. Juliet, TN 37122

Phone: 615-758-8749. [arlieque@comcast.net](mailto:arlieque@comcast.net)

**KCBS Reps:** PHILLIP BRAZIER, RICHARD C PRESTON

**CBJ Percentage:** 90%

*Results not in.*

08/27/10 **Colorado State BBQ Championship at Craig** Craig, CO

to

STATE CHAMPIONSHIP

08/28/10 **Contact:** George Rohrich, 750 Hospital Loop, Craig, CO 81625

Phone: 970-826-3100. [george.rohrich@tmhcraig.org](mailto:george.rohrich@tmhcraig.org)

**KCBS Reps:** GENE GOYCOCHEA, ED ROITH

*Results not in.*

08/27/10 **Bean Blossom Blues, Brews & BBQ** Nashville, IN

to

STATE CHAMPIONSHIP

08/28/10 **Contact:** John Hall, 2381 Country Club Rd, Nashville, IN 47448

Phone: 812-988-8200. Fax: 812-988-4134. [bushmanmusic@gmail.com](mailto:bushmanmusic@gmail.com)

**KCBS Reps:** ERNEST POLAND, LINDA POLAND

*Results not in.*

08/27/10 **Smokin' On Oak** Bonner Springs, KS

to

STATE CHAMPIONSHIP

08/28/10 **Contact:** (Teams) Tony Corporon, PO Box 403, Bonner Springs, KS 66012

Phone: 913-441-3411. Fax: 913-441-3656. [tony@perrytrent.com](mailto:tony@perrytrent.com)

**Contact:** (Judges) Lana Hall Phone: 913-488-1903. [lanahallresume@yahoo.com](mailto:lanahallresume@yahoo.com)

**KCBS Reps:** ROSEMARY MORROW, PHIL MORROW

**CBJ Percentage:** 88%

*Results not in.*

08/27/10 **Great Southern Tailgate Cookoff** Amelia Island, FL

to

**Contact:** Carl Butler & Bretta Vique , 102 Centre St, Amelia Island, FL 32034

08/28/10 Phone: 904-277-0717. Fax: (Cell) 251-232-3316 . [butler\\_carl@msn.com](mailto:butler_carl@msn.com)

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**KCBS Reps:** WILLIAM GAGE, WAYNE LOHMAN

**Prize Money:** \$20000.00

*Results not in.*

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08/27/10 **Big Island Barbeque** Albert Lea, MN  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Perry Vining, 701 Marshall St, Albert Lea, MN 56007  
Phone: 507-373-3938. Fax: 507-373-0344. [pvining@smig.net](mailto:pvining@smig.net)

**KCBS Reps:** DENNIS POLSON, LINDA POLSON

**Prize Money:** \$13220.00 **CBJ Percentage:** 89%

*Results not in.*

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08/27/10 **Bikes, Boogie & BBQ** Gastonia, NC  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Denise Propst, PO Box 3837, Gastonia, NC 28054  
Phone: 704-867-2855. [denise.propst@carolinaharley.com](mailto:denise.propst@carolinaharley.com)

**KCBS Reps:** SYBIL WILLIAMS, MICKY WILLIAMS

**CBJ Percentage:** 100%

*Results not in.*

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08/27/10 **East Central State BBQ Cook-off: Paola Roots Festival** Paola, KS  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Steve McMullin, 912 Hemlock St, Paola, KS 66071  
Phone: 913-731-0087. [smcmullin@waterone.org](mailto:smcmullin@waterone.org)

**KCBS Reps:** MIKE BUDAI, JOHN GRIMES

**CBJ Percentage:** 53%

*Results not in.*

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08/27/10 **Nevada Kiwanis Club BBQ Contest** Nevada, IA  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Kenna Jo Lambertsen, 722 4th Street #5, Nevada, IA 50201  
Phone: 319-239-0084. [bbqueen\\_kj@yahoo.com](mailto:bbqueen_kj@yahoo.com)

**KCBS Reps:** LEW MILLER, KAREN KELLY

**CBJ Percentage:** 100%

*Results not in.*

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08/27/10 **CHN "Burning Down the Fox"** Princeton, WI  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Kelly Krause, 225 Memorial Drive, Berlin, WI 54923  
Phone: 920-361-6379. Fax: 920-361-5350. [info@burningdownthefox.com](mailto:info@burningdownthefox.com)

**KCBS Reps:** MIKE LAKE, THERESA LAKE

**CBJ Percentage:** 93%

*Results not in.*

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08/27/10 **Sky's the Limit BBQ Classic** Garden City, KS  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Robert Hahn, 375 E Six Mile Rd, Garden City, KS 67846  
Phone: 620-271-8365. [robertlh@wbsnet.org](mailto:robertlh@wbsnet.org)

**KCBS Reps:** MERL WHITEBOOK, CAROL WHITEBOOK

*Results not in.*

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08/27/10 **Cape BBQ Fest** Cape Girardeau, MO  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Robbie Guard, 407 N Kingshighway, Cape Girardeau, MO 63701

Phone: 573-450-3396. Fax: 573-334-8735. [capebbqfest@yahoo.com](mailto:capebbqfest@yahoo.com)

**KCBS Reps:** DALE NEWSTROM, VICKI PEYTON

**CBJ Percentage:** 98%

*Results not in.*

08/27/10 **New Holland Summerfest** New Holland, PA  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Melvin Stoltzfus & Chuck Sheffield, PO Box 463, New Holland, PA 17557  
Phone: 717-354-7533/717-669-1400. Fax: 717-354-0091. [nhsummerfest@yahoo.com](mailto:nhsummerfest@yahoo.com)

**KCBS Reps:** TANA SHUPE, JOHN G BUSCH, LINDA MULLANE

**CBJ Percentage:** 100%

*Results not in.*

08/27/10 **When Pigs Fly BBQ Contest & Fly In** McPherson, KS  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Jennifer Burch, 306 N Main, PO Box 616, McPherson, KS 67460  
Phone: 620-241-3303. Fax: 620-241-8708. [jennifer@mcphersonks.org](mailto:jennifer@mcphersonks.org)

**KCBS Reps:** MICHAEL D WINTER, PATTY FLESSNER

**CBJ Percentage:** 89%

*Results not in.*

08/27/10 **Konocti Vista Casino's Smokin' on the Water** Lakeport, CA  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** David Majestic, 2755 Mission Rancheria Road, Lakeport, CA 95453  
Phone: 707-262-1900 ext. 1130. Fax: 707-262-1978. [dmajestic@konocti-vista-casino.com](mailto:dmajestic@konocti-vista-casino.com)

**KCBS Reps:** KATHLEEN MCINTOSH, KELLY MCINTOSH

**CBJ Percentage:** 72%

*Results not in.*

08/27/10 **Edwardsville BBQ Challenge** Edwardsville, IL  
to STATE CHAMPIONSHIP

08/28/10 **Contact:** Doc & Susan Richardson, 1751 Fountainbleu Drive, Worden, IL 62097  
Phone: 618-656-4300. [nick1059@aol.com](mailto:nick1059@aol.com)

**KCBS Reps:** LARRY HADLEY, MARK SIMMONS

*Results not in.*

08/28/10 **Manitoba Open Barbeque Championship** Morden, MB  
to

08/29/10 **Contact:** Perry Hopkins, 11 Chopin Boulevard, Winnipeg, MB R2G 2NG  
Phone: 204-661-4490. [phopkins@mts.net](mailto:phopkins@mts.net)

**KCBS Reps:** WILLIAM GAGE, DEBRA GAGE

*Results not in.*

## Brisket by Danny Gaulden

### Picking a Brisket

The first thing one needs to know is how to pick out a good brisket. For home smoking, one in the 8 to 10 pound range works well, and doesn't take as long to barbecue as an 11 to 12 pounder. Look for a brisket that has about 1/4 to 1/3" of fat across the top. This is generally called the "fat cap" by most barbecue folks. Don't buy a pre-trimmed piece, for it will not cook as tender, and will be dry. With the brisket lying down and the fat side up, try to pick one that is thick all the way across the flat. This can be hard to do sometimes, for most are thick on one side, and taper down to become fairly thin on the other side. Try to find one that has a more rounded point,

rather than a pointed point. Briskets with rounded points tend to be more meaty in this area. Briskets come in two grades, "choice or select". Choice grading costs just a few cents per pound more than select, and generally has more marbling. Either will do well, but choice is usually a little better. Preparation: After you have chosen your brisket, generously apply a good rub on it, wrap it in clear wrap, and let it sit in the refrigerator overnight. This will allow the seasoning to work its way into the meat a bit. If you don't have a fancy rub, just use salt, pepper, and garlic powder. Go heavier on the salt than the pepper and garlic powder. The next day, as you are building your fire, bring meat out of the refrigerator and let it sit at room temperature for about 30 minutes. You can leave the meat in the refrigerator until time to put it on the pit, if you like. No harm will be done. After your fire has settled down to around 240-250°, put the brisket in the pit, fat side up and leave it like that the entire time if you're using a pit like my Big Bertha with a Ferris wheel rotisserie rack system. Now, if you're using an off-set firebox type pit, like a New Braunfels Black Diamond or a Klose, put the brisket on the rack fat side up and then turn it over and mop it every two hours so the bottom side doesn't get too much heat and dry out. While it's with the fat side up, the fat renders and penetrates in, over and around the cooking meat. When brisket becomes fork tender in the flat, take it off the pit, let it cool for about 30 minutes. Then slice and serve. Always check brisket for doneness in the FLAT, not the point. The point will generally become tender before the flat, and can deceive you, if your pit is cooking even. Continue to cook until the flat is tender. OK, a lot of folks on the BBQ Mailing List asked me what the internal temperature is when I take the brisket out of the pit after they're done. So I measured a bunch of them with a meat thermometer and almost all of them were around 188° to 195 degrees. How Long Does it Take? How many hours does one smoke a brisket? This argument will go on 'till the end of time, and is hard to answer, for there are so many variables. Two people that think they smoked their briskets exactly the same will most likely come out with two totally different finishing times. I like to smoke mine for about 1 to 1-1/4 hours per pound. That would put me at about 10 to 12-1/2 hours for a 10 lb. brisket - no longer. I stay around 225-250 degrees as constantly as possible. Sure, one will have some temperature ups and downs, but aim for this range as much as possible. I don't go off and forget about the fire and I don't open my pit every 10 minutes to "take a peek". I choose a good piece of meat. All these things make a difference in how long the process will actually take. Another thing to take into consideration is the quality of the meat. All briskets are tough, but some are tougher than others. This will have an effect on the overall smoking time also. I have made a few boo-boos in my many years of smoking briskets, but not many. Ninety nine times out of a hundred, they are tender, juicy, smoky, and a piece of meat I am proud to serve to friends and customers. How do I know When It's time to pull the meat? After 30 years in the business, I take tough cuts of meat (brisket, butts, etc.) off by the fork tender method, not time or temperature. BBQing is an art, not a science as baking. I think some folks have the idea that Q'ing is like baking...follow the recipe to exact measurements, time, and temperature, and all will turn out fine. That just won't happen in Q'ing. It is an art. I know that "great" baking requires a talent and art to produce the best, even with the measurements, but Q'ing demands more. It is one of the hardest art forms to learn. However, as you go down the road to achieving the best BBQ you can, it doesn't hurt to have a little science behind you. The science does help a lot, to a point, and I feel it is necessary, for it helps you understand what's going on. If you can understand it, you can always do better. But only a lot of cooking practice and improving your skills and techniques will get you there. Many a time I have told folks that BBQing sounds easy...all you have to do is make the right fire and know when to take off the meat. Only a fellow Q'er that has tried this a few times knows how difficult this can

be. It's the easiest thing to explain, and the hardest thing to do, that I have ever experienced in my life. Under normal smoking conditions, with the heat being equal on the point and the flat, the point will become tender before the flat. The reason is simple...the point has more marbling, or fat in it, vs. the flat. This makes it cook faster and be more tender. I have heard some say that the point took longer to cook than the flat. Something's not right there, for under equal heat, the point will become tender first. No need to panic, just let it cook all together until the flat is tender. How can you tell when a brisket is done? When you cook as many as I do everyday, you learn fast not to judge when a brisket is done by its size. If you play that game, you're gonna mess up a bunch of meat. You treat each one as a totally separate little critter, and never judge it by it's size. Have had 14 pounders come off the pit sooner than 10 pounders. Number one, you don't want "falling apart" brisket...maybe from the oven, but not for real pit BBQ. Tender, yes. You should be able to slice the meat. When holding a slice in you hand, with a slight tug, it should pull apart. That's real pit brisket. It should have a wonderful, flavorful crust that is very tasty and robust in flavor, not dry, and a real thrill to eat sliced with and mixed into the sliced meat, or mixed into chopped beef. Some cooks like to finish off a brisket by wrapping it in foil and continuing to cook for a few hours. Finishing off one's brisket in FOIL will not achieve this degree of finesse, but I have seen many a pit where I have felt that it was necessary to do that to produce a decent product. IF your pit cooks dry (keeps a low humidity level), cook your brisket to around 160-165 degrees internally without foil, then double wrap it tightly with foil. Make sure your brisket doesn't punch through the foil for this will defeat the purpose. Cook till the internal temperature reaches 200-205 degrees internally. Remove from pit and let rest at least 1 to 2 hours in the foil before unwrapping it. You can throw it back on the pit for a few minutes to crisp up the bark before slicing and serving. You must keep your temperature up, and average these above stated cooking temperatures to have the above directions work for you. If you're cooking at lower temperatures, the flat will read at a lower temperature when done. How to check for a perfectly done brisket is not easy. Here are some hints: The above temperature readings in the flat; fork tender; or placing a broiler fork straight into the flat and lifting straight up. If the meat lifts up with the fork, it's not done...if it doesn't, good chance it's there. Cooking Temperature Some BBQ cooks like to hold the temperature of a brisket at 170 degrees until done. This "holding at 170 degrees internally" for hours on end is bull to me. I have never found that productive, nor produced a good brisket following that procedure. The fat will hardly render, and lots of not good things will happen to the meat. You would have to have a very low and hard to manage fire to keep the meat at such a temp. The theory behind all that is that the meat will start to lose it's moisture above that temp. Fine and dandy. That's all science book theory. As we all know, sometimes that works, and sometimes it doesn't. In the real world, I find that a bunch of crap. Meat held at that temp takes many more hours to "become tender", and a slower dryness occurs, vs. cooking at a slightly higher temp. for less time, and less dryness. It's that simple. Don't get carried away with the "I can cook as hot as I want" syndrome. Only up to about 250 to 260 degrees maximum for the internal Pit Temp. will work for a really good brisket. I have found that once one gets over about 250 or so with a wood fired pit, you stand a much greater chance of creosote and soot. Reason being: the higher the heat, the bigger the fire. The bigger the fire, the more chance for a hard to control fire. A hard to control fire produces bad stuff. Brisket Yield: A correctly cooked brisket will lose 40% of its weight in the cooking process, and the average person will trim off about 20% in fat, after cooked, if cooking a packer. With my briskets, I never expect to have over 4 lbs. out of a 10 lb. average brisket. Sometimes we get a little more, sometimes, a little less. Serving If you're not ready to eat it as soon as it done, double

wrap in foil, and set it in a non-drafty place or a small ice chest (no ice) until you are ready to serve it. Don't leave it for too many hours, or you can risk food poisoning. As long as the internal temperature of the meat stays between 140 to 160, it is safe. Before serving brisket, divide it into three pieces. Here's how you do it. Make sure you have a SHARP knife. Now, with lean side of brisket up, cut off the point (deckle end). The reason you want to do this with the lean side up is that it is much easier to see where the point and flat join. Now turn the brisket over with the fat side down and cut off the skirt, flap, whatever you want to call it. The reason for this is that the grain runs in a different direction than the flat and should be separated from it. With the skirt removed, trim the fat off of it, top and bottom and where it is connected to the flat. Don't be surprised if there is a lot of fat--another reason to separate these pieces. Now turn the skirt so that you are cutting against the grain, and make the slices at about a 30 to 45 degree angle. Cut slices off of the point also, going against the grain, and do the same to the flat. Mix the different cuts together, and serve. Storing Leftovers After cooked: freeze in whole form...fat and all. Thaw out the morning of the day you want to serve them. Trim off all fat except for about 1/8 inch or less, and re-heat in pit with medium smoke and indirect heat. This will keep the briskets from drying out while heating, and allow smoke penetration to rekindle original flavor. What Are Burnt Ends? The burnt ends of a brisket come about two ways. As stated above, they can be made on purpose by returning the point to the smoker for a few more hours and they can result from the thinner parts of the brisket's flat getting overcooked during the smoking process. The burnt ends are usually rather dry and very smoky tasting. These can be served thinly sliced with lots of barbecue sauce or chopped up and used in dishes like chili, stews and soups. I recently did a long, extensive test on the "newer, leaner" briskets it seems we are getting sometimes. Even the choice cuts I have been getting have very little fat cap. The results will be a little shocking, but beneficial to all. The brisket I will report on was 11 lbs., nice form, 1/16 to 1/8" fat cap the first 4" of the flat (hate that), and not a lot more the rest of the way. Went out and bought a few new oven thermometers, checked them for accuracy (they were correct) to make sure my pit temperature gauge was accurate. It was off about 15 degrees. The oven thermometers were a K-Mart brand named "Bakers Secret", and I really like them. About \$5.99 each. They're big, easy to read, and good. Checked my meat thermometers with ice water and they were right on the money (32 degrees). Started the test. I stuck one of the meat thermometers into the flat of the chosen test brisket, right out of the walk-in. It was on 38 degrees. By the time I got the fire going, loaded the meat on the pit, (a pretty fair load of 17 briskets, 15 slabs of ribs, 2 butts, several cuts of boneless, skinless turkey, some sausage and ham), 15 to 20 minutes had passed. The pit temperature was at about 70 degrees. Locked the doors down and started the test. This is a very interesting test that I don't think has ever been run for the BBQ mailing list, nor myself. It is interesting to see how the temperature rises, drops, and rises again in Q'ing. This rise and drop in temperature is not a mistake on my reporting. It actually happened. It also happened on the other brisket I tested. You will also notice that once the temperature got into the "evaporation zone" (160 to 180 degrees), the rise slowed down considerably. Not sure why, unless it was due to some chemistry taking place during the evaporation process, or the fact that the closer the meat gets to the inside pit temperature, the slower it goes. The window gets smaller, just like a cars acceleration. The closer you get to its top speed, the longer it takes to get there vs. the off the line 0 to 60 burst. However, you will notice that the temperature started to rise again after about 3 or 4 hours in the 160 degree or so zone. The pit that this meat was cooked on cost a lot of money, is very accurate, easy to control, and maintains a natural high humidity level. Your home pit may not cook the same, therefore you must make you own adjustments. Here's the report: Pit

temperature at closing of doors: 70 degrees (due to time of loading with doors open for several minutes.) Brisket internal temperature at loading time---40 degrees. Cook Time Pit Temp Meat Temp 30 min 150 degrees 56 degrees 1 hour 210 degrees 84 degrees 2 hours 235 degrees 128 degrees 3 hours 250 degrees 146 degrees 4 hours 250 degrees 156 degrees 5 hours 255 degrees 150 degrees 6 hours 260 degrees 160 degrees 7 hours 265 degrees 160 degrees 8 hours 270 degrees 165 degrees 9 hours 260 degrees 170 degrees 10 hours 275 degrees 175 degrees 11 hours 275 degrees 182 degrees 11 hours 15 min 270 degrees 182 degrees I start the burn on my pit slowly. Lots of smoke and low heat for a couple of hours. Then I start to kick it up a bit. One can get their pit up to a higher cooking temperature sooner, if they desire. You may notice that the temperature in the pit rose a bit as the time went on. This was not due to me making a larger fire. As a matter of fact, I kept making a smaller fire, to a point. If I had maintained the burn much lower, I would have had to start a new fire every time I added a new log, considering the fact that this pit demands a greener wood to cook correctly and is extremely efficient. One must also consider that a smaller burn would be needed as time goes by, due to the fact that the meat is at a much hotter temperature than when the pit was first fired with all of the product at 40°. Plus all the ribs, turkey, etc. were off the pit by this time. Less meat on a pit to soak up the heat, less heat needed. This may not apply to someone cooking just a couple of briskets, ribs, butts, etc. on a home rig. So what have we learned from all of this? First of all, one needs to know the structure of the meat he is dealing with in order to get an approximate, on how to figure out the time and temperature game. You're working with two different meat cuts here...one fat, one lean, and you need to know how to successfully Q each of them. It's kind of like playing checkers. The meat throws a move on you, and you adjust. You've got to learn how to beat it. To prove to myself that I wasn't going crazy, for I have long thought that a brisket should reach an internal of 190 to 197 degrees internal temperature in the flat to be done, I tested the few (about 5 out of the bunch cooked today) briskets that had a good fat cap. They came off the pit anywhere from 190 to 195 degrees, in the flat. This was the kind of brisket I was getting a year or so ago, but not so much now. So we need to know how to deal with what we are given. A totally different feel with the fork is in play here. They feel tender, but not the same as a brisket with a good fat cap. Are they good? You're darn right, but not, in my opinion, as tender and moist as the heavier fat capped ones. When doing a temperature test, you must know where to put the thermometer, or it ain't gonna work. It will make the difference between a great brisket and one that only your dog would eat. The thermometer MUST go into the flat, not the point, or anywhere in between. Have the flat facing towards you, and in the thicker part of it, place your thermometer. Make sure the thermometer goes in about 2 1/2 to 3 inches. Don't place it in the thinner part of the flat, nor within two inches of the outside of it. To give you an example of temperature variation, the fatter, point of the brisket can read 5 to 10 degrees hotter than the flat. Maybe more. This is more common than uncommon. This could really screw up your day if you don't know where to put the thermometer. Think. Will the point overcook because it is at a higher temperature. No. The fat and marbling around it keep it nice and moist. Don't worry about it. Worry about the flat. For the record, this 11 lb. test brisket came off the pit at 6.7 lbs. A 39.1% shrinkage. Cooking time: about 61 minutes per pound. If the fat cap had been thicker, it would have had a tad more shrinkage, but not a lot. Why? Because a fatter brisket will get done faster than a leaner one. However, the fatter one will have more trim-off and less yield. It's definitely a trade off. Fortunately, when you can go to the market and "pick through" the bunch, you may be able to get the cut of meat you are looking for. But for professional pitmasters, and large caterers, that isn't possible. We have to buy meat by the case. Some of you may feel that the cooking

temperatures I achieved towards the latter part of the cooking process were a tad too high. Not so. I make the kind of burn I feel I need to cook with. Quite frankly, I judge the cooking process more with the kind of fire I have, than with the temperature. There's good fire and then there's bad fire. It was a small fire, and the meat was cooking just like it should be - not too hot nor boiling the fat. Just a good steady cooking process going on. Too hot a fire will boil the fat, and you can hear and see it when you open your pit doors. At that point, you need to back off. This brisket took 11 hours and 20 minutes to finish. To me, that's slow. Especially for a cut of meat that's not much more than 3 or 4" thick to start with. There's no doubt that there is a "bragging thing" about how long ones cooks their Q. Especially brisket, butt, etc. Don't get caught up in this. Too slow can be bad...very bad. Don't get carried away with too high a temp., but don't cook so slow that you don't even render the fat, and are in reality making jerky. I ran another test with one thermometer about one inch into the brisket, and the other about three" in. Note the fact that this brisket had a better, but still not great, fat cap, and weighed less than the other test brisket. Due to the "just a little better" fat cap is why it came off at a higher temperature, and cooked less time per pound. I am sure of it. The shrinkage was close to the test brisket done earlier. Facts: 10.63 lb. brisket. Fat cap approximately 1/8-1/6 inch. Internal temperature of brisket at start of test: 40 degrees. Pit temperature at start up: 68 degrees Pit temp. Thermometer in 1 inch. Thermometer in 3 inches. Hours cooked Cooking Time Pit Temperature Thermometer

1 inch in Thermometer	3 inches in	30 minute	200 degrees	68 degrees	60 degrees
1 hour	225 degrees	100 degrees	88 degrees	2 hours	250 degrees
136 degrees	124 degrees	3 hours	250 degrees	149 degrees	140 degrees
4 hours	250 degrees	160 degrees	152 degrees	5 hours	260 degrees
165 degrees	158 degrees	6 hours	270 degrees	166 degrees	160 degrees
7 hours	270 degrees	176 degrees	167 degrees	8 hours	275 degrees
180 degrees	172 degrees	9 hours	275 degrees	194 degrees	180 degrees
9 hours, 50 min	275 degrees	200 degrees	190 degrees	Brisket weighed 6.63 lbs. straight off the pit. Shrinkage: 38%. Cooking time per lb.: 55.5 minutes.	

### Danny Gaulden's How to Smoke Pork Butt and Shoulders

Pork butts are wonderful cuts of meat to barbecue, and one of my favorites. As so many on the List have said, "they are very forgiving", and a great choice of meat for a novice at barbecue to start with. Why? Mainly because of the fat marbling they have, plus just plain great flavor. If you undercook one just a bit, it may be a little tough, but still eatable when thin sliced. If you over cook it, it will still be pretty darn good, and not too terribly dry. Not so with a brisket. Undercooked, it is tough as alligator hide, overcooked it is dry, crumbly, and tasteless. So a butt is a great piece of meat to barbecue in a larger cut, plus it's not very expensive. Choosing a butt is not that difficult. Most come in the 6 to 9 lb. range. I like 'em about 7-8 lbs. or so. A nice fat cap of about 1/4 to 1/3 inch is good, and try to pick one with some marbling in the meat itself. Sometimes butts can be too fat, so be careful. You want a fat cap and marbling, but not too much. I like to start it out the same as a brisket. Generously apply a rub on it, wrap in clear wrap, place in refrigerator overnight, and barbecue it the next day. Set the butt out of refrigerator about 30 minutes before putting it in the smoker, or put it on cold, right out of the frig. When the smoker temperature reaches 225 degrees, place the butt in the smoker fat side up and smoke until extremely fork tender. Putting it fat side up lets the natural fat juices work over and through the meat and acts as a natural mop. As with smoking ribs, I have found that if I'm using an off-set firebox smoker, I need to turn the meat. For a pork butt or picnic, turn and mop it every two

hours. If you're using an insulated, efficient pit that holds humidity, you can leave it fat cap up all the time, just mop it every two hours. I like to smoke at 225 to 250F constantly. 240 degrees is my "sweet spot". This generally takes about 70 minutes a pound, or 8 1/2 to 9 hours for a 7 1/2 pound butt. Time may vary!!! The pork butt should come out of the smoker when it is "fork tender". Not long ago, I measured the internal temperature of a bunch of pork butts smoked in my commercial smoker. Here's is what I found: For a sliceable pork roast, take it out at 180-185F. For an easily pulled pork, take it out at 190-200F. After you take it out of the smoker, let it cool for 30 minutes or so. DO NOT fork the butt in the fat area to check for doneness. This will be misleading, for the fat will become tender way before the meat (muscle) around the bone area. Always check for tenderness and temperature in the meat area under or above the bone in the solid muscle area. If you are not going to eat the butt within the first hour after barbecuing, double wrap it in foil, set it in a non-drafty area, or a small ice chest (no ice in chest), and let sit until it's time for dinner. As long as the butt stays between 140 to 160F internally, it will not spoil. Check with a meat thermometer every once in awhile, or stick thermometer into meat after wrapping in foil so that you can periodically monitor the internal temperature. Sometimes I like to apply a finishing glaze on the butt as soon as it comes off the smoker. It is the same one I use on my ribs, and has become very popular with many folks on the List. As soon as the butt is off the pit, baste it once with the glaze. Then let it stand a couple of minutes, and baste again. Then either let the pork sit a few minutes before preparing it for the table (you don't want to cut it while it is too hot, for it will be difficult to handle, and turn brown), or store as stated above. Smoking times and internal meat temperatures for tenderness will vary depending on how accurate a fire tender you are, how often you open your smoker to take a peek, the natural tenderness of the meat and the quality of smoker you have. These are just general guidelines and will most likely vary every time you barbecue, but will help you get started on the road to success.

**Kansas City barbecue** refers to the specific [inner city](#) style of [barbecue](#) that evolved from the pit of [Henry Perry](#) in the early 1900s in [Kansas City, Missouri](#). The [Kansas City Metropolitan Area](#) is renowned for barbecue. Kansas City, Missouri has more than 100 barbecue restaurants and is known in Missouri as "world's barbecue capital." There are large, well attended barbecue cooking contests, the two most notable being in nearby [Lenexa, Kansas](#) and at the [American Royal](#).

Kansas City barbecue is characterized by its use of different types of meat (including pulled pork, pork ribs, burnt ends, smoked sausage, beef brisket, beef ribs, smoked/grilled chicken, smoked turkey, and sometimes fish) along with its sweet and tangy sauces which are generally intended for liberal use. A majority of restaurants also offer a spicy variety of the staple sauce. Ribs are mostly pork, but also come in beef varieties and can come in a number of different cuts. [Burnt ends](#), the flavorful pieces of meat cut from the ends of a smoked beef or pork brisket, are a popular dish in many Kansas City area barbecue restaurants. Kansas City barbecue is also known for its many side dishes, including a unique style of baked beans, french fries, cole slaw, and other soul food staples.

In 1977, [Rich Davis](#) began the efforts to nationally market a more suburban version of barbecue sauce called [KC Masterpiece](#) (which is now owned by a division of [Clorox](#)). Efforts by [Arthur](#)

[Bryant's](#) and [Gates and Sons Bar-B-Q](#) to export Kansas City barbecue beyond the metro area have not been as commercially successful, although the two do market their sauces to travelers at [Kansas City](#)

The [Kansas City Barbeque Society](#) (KCBS) was founded in 1986. With over 10,000 members worldwide, it is the world's largest organization of barbecue and grilling enthusiasts. KCBS is a nonprofit organization dedicated to "promoting barbecue as America's cuisine and having fun while doing so."

KCBS sanctions nearly 300 barbecue contests across the U.S. each year and offers assistance to civic and charitable organizations with producing these events. The KCBS has developed a set of rules and regulations that govern all official KCBS competitions.

KCBS offers educational programs, consultation services and civic organization presentations to help spread the gospel of barbecue. The mission of the Kansas City Barbeque Society is to celebrate, teach, preserve and promote barbecue as a culinary technique, sport and art form. [website](#)

# History of Memphis Barbecue

In May, 1539, Hernando de Soto landed in Florida. He had with him 600 men, 2 women, 327 horses, and a herd of pigs. In 1541 in the middle of the night, there was a surprise Indian attack. The Indians set fire to the camp and killed most of the hogs. It was the first time the smell of barbecue wafted over the Mid-South.

"Little Pigs Barbecue started in 1942," said owner Beverly Musarra. "Pops" Emerson ran the restaurant at 671 South Highland for 25 years, but never owned it. In 1981, Ms. Musarra bought Little Pigs Barbecue.

James W. Lawson started Tops Barbecue in 1952 next to a store on Macon Road. It's closed now, but the independent chain has 11 locations across the city.

The Memphis in May World Championship Barbecue Contest was first held in a small vacant lot near the Mississippi River in 1978. Encouraged by numerous serious backyard chefs, and nurtured by their own imaginations, the founders pulled together a few thousand dollars for the first contest on May 5, 1978. The first year twenty teams competed. \$1,000 was the prize money awarded to the winner, Bessie L. Cathey, who attributed her success to "ribs that came from high on the hog." In 1988, eleven years later, the barbecue contest awarded \$10,000 prize money, accommodated 175 teams and turned down 50, and sanctioned 40 contests across the US. It used 175 judges in three categories: whole hog, shoulder, and ribs. Today, this contest is the biggest in the world.

A lot of people think of Memphis as the Pork Barbecue Capital of the World, although a recent survey by the Convention

and Visitors Bureau showed many people "don't think of Memphis much at all." Still, as the home of the Memphis in May World Championship Barbecue contest, and as the city known for "Elvis, Blues, and Barbecue," Memphis' title as Barbecue Capital is likely to resist any such challenges.

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