

Date: ____/____/____ Occasion: _____

Meat (Type/Cut): _____

Where Purchased: _____ Price Per Pound: _____

Weather Conditions: Temp: _____ Wind: _____ Humidity: _____

Other: _____

Charcoal: _____ Wood: _____

Amount: _____ Amount: _____

Start Time: _____ Food-On Time: _____ Food-Off Time: _____

Target Pit Temp: _____ Time Target Temp Achieved: _____

Food Prep Notes (Marinade, Rubs, Seasonings, etc.): _____

Time										
Food Temp										
Cooker Temp										
Fuel Added?										
Baste/Brush?										

Cooking Notes: _____

Finishing Notes (Sauce, Rubs, Wrap, Pull, Slice, etc.): _____

Tasting Notes: _____

Your Opinion of This Cook (How would you score it?): 1 2 3 4 5 6 7 8 9

Judge's Score: _____ Judge's Notes: _____

Appearance: _____ Texture: _____ Tenderness: _____ Taste: _____