



# STAFFORDSHIRE & BIRMINGHAM AGRICULTURAL SOCIETY SAUSAGE, PIE, AND BACON EVALUATION

To be held at the  
ENGLISH WINTER FAIR  
Bingley Hall, County Showground, Stafford, ST18 0BD  
SUNDAY 20TH NOVEMBER 2011



## ENTRIES ACCEPTED FROM INDEPENDENT BUTCHERS FOR THE FOLLOWING

- Class 1** Traditional Pork Sausage
- Class 2** Pork Speciality Sausage
- Class 3** Lamb/Beef Sausage
- Class 4** Traditional Pork Pie
- Class 5** Speciality Cold Eating Pie
- Class 6** Speciality Hot Eating Pie
- Class 7** Home Cured Bacon
- Class 8** Home Cured Gammon

## PRIZES

Each class winner will be presented with a cut glass trophy  
Supreme Champion product will receive the overall trophy  
Gold, Silver and Bronze Certificates will be awarded to the entries reaching the required standard in each class.  
The overall winner from the Sausage Classes will be put forward for the next National "Champion of Champions" Competition.  
Presentation of prizes at 1.30pm in the Presidents Suite

## Staffordshire & Birmingham Agricultural Society Sausage, Pie and Bacon Evaluation Rules and Regulations 2011

1. Meat Products must be made on the premises of the retailer, by the retailer or his staff. Butchers, farm shops and small companies may enter.
2. All meat products must be identified by their product name only on a sticky label placed on the overwrapping and must not contain the BUSINESS NAME. 5 Penalty points will be deducted if rules are not adhered to.
3. Meat products must contain red meat from animals produced in Britain ie beef, pork or lamb or a combination eg. Pork, ham, bacon.
4. Sausage entries must consist of 454gms (1lb) of uncooked sausages and cooked sausages that weighed 454 gms (1lb) prior to cooking. If the cooked sausages weigh the same or more than the uncooked, points will be deducted. Sausages may be linked or presented individually, with no limitation to the number of sausages to the 454 gms (1lb), but the entry must contain an equal number of uncooked and cooked sausages. Beware of undercooking and over cooking, as well as appearance and shrinkage.
5. All classes of sausages to be presented on (M3 or similar size) white polystyrene trays, overwrapped and without garnish.
6. Cold eating pie entries must consist of two cooked pies per entry, labelled with weight and name.
7. Hot eating pie entries must consist of two cooked pies per entry, labelled with weight and name. Reheating instructions must also be clearly labelled.
8. All pies to be presented on white polystyrene trays, overwrapped and without garnish. There is no size restriction
9. Home cured bacon entries must consist of 2 x 227 gms (8oz approx) of rashers per entry, vacuum packed (if possible)
10. Gammon steaks must consist of 2 x 227gms (8oz approx) steaks per entry, vacuum packed (if possible)
11. All entries must arrive chilled and be in suitable and hygienic packaging.
12. Entries will not be returned and will be disposed of by the organizers at the end of the competition.
13. The decision of the judges will be final and no correspondence will be entered into after the event.
14. A copy of your evaluation forms will be available after the competition has been completed and some of the judges may be available to talk through the results with you.
15. Awards will be given for products that reach given criteria, in overall appearance, size, colour, texture, taste and smell. A fuller explanation of the NASCO rules is available on the [www.porkforbutchers.co.uk](http://www.porkforbutchers.co.uk) website.
16. Any infringement of the rules will be penalised by 5 points
17. Product evaluation criteria: Gold 95—100 points, Silver 90-94 points, Bronze 85-89 points
18. Staffordshire & Birmingham Agricultural Society can accept no responsibility whatsoever for any loss or damage.
19. Products to be received between 9am and 11am on Sunday 20th November or by prior arrangement with the Show Secretary

ENTRY FORM (£10 per entry incl. vat)  
Vat No: 279 5062 28

Please keep a copy of the entry form for vat purposes  
Entry forms received up to 9th November 2011 will receive two free admittance tickets to the show. Thereafter, entries will be accepted at the same rate, however in this case the admission charge to the show will be payable at the gate—£10/person (under 16 years free)

**ENTRIES WILL NOT BE TAKEN AFTER 11AM  
ON 20TH NOVEMBER 2011.**

Please Use block capitals below

Company Name .....

Address .....

Post Code.....Tel No.....

Signature .....

Email address .....

(please indicate classes to be entered and variety)

Cl. 1 1 entry max .....

Cl. 2 max 3 entries .....

Cl. 3 max 3 entries .....

Cl. 4 1 entry max .....

Cl. 5 max 3 entries .....

Cl. 6 max 3 entries .....

Cl. 7 1 entry max .....

Cl. 8 1 entry max .....

Entry fee(s) per entry x £10 = £ .....

Cheque enclosed for the total amount of £ .....

Please make cheques payable to Staffordshire & Birmingham Agricultural Society

Please forward to Mrs K Tomlinson, Dambridge Farm, Marchington Woodlands, Uttoxeter, ST14 8PB

For further information please ring the secretary on 01283 820012