



RULES & CONDITIONS OF ENTRY

1. Entries for the main competition classes will be accepted from any independent butcher in the UK - from either members or non-members of the NFMFT. Entries are also open to UK farm shops and bakers who make products on their own premises.
2. All entries must be produced on the entrant's own premises. Entries from large wholesalers will not be accepted.
3. All cooked sausages and pies must be cold on delivery. Warm products will, without exception, be **DISQUALIFIED**.
4. Judges are not allowed to enter and their decision is final. No correspondence can be entered into after the event.
5. Any competitor winning the supreme sausage or pie championship for two years running will be asked to judge in the competition the following year.
6. Entries should be delivered to the Cedar Court Hotel, Bradford, on the day of the competition. They must be received no later than 10am, prior to the start of judging at 10.30am prompt.

WITHOUT EXCEPTION, NO LATE ENTRIES WILL BE ACCEPTED.

TO SAVE TIME AT REGISTRATION, ALL ENTRIES MUST BE PRESENTED ON WHITE POLYSTYRENE TRAYS AND OVERWRAPPED WITHOUT GARNISH. PLEASE NOTE THAT WHITE TRAYS CAN BE PROVIDED ON THE DAY IF YOU DO NOT HOLD YOUR OWN.

Hygiene Products kindly donated by Dalziels

*Please note that entrants unable to attend in person should ensure all products are delivered to Roy Dykes Butchers, Unit 2-3, The Canopy, Keighley Market, Keighley, West Yorkshire, BD21 3PQ, by **5pm on Friday, November 16th, 2018**. All products should be clearly labelled and include details of the entrant.*

7. Judging will commence at 10.30am, with the final at approx 2.30pm.
8. **ENTRIES WILL NOT BE RETURNED AND THEY WILL BE DISPOSED OF BY THE ORGANISERS AT THE END OF THE EVENT.**
9. **SAUSAGES.** There will be 3 classes of Sausage - Thin Pork, Thick Pork and Speciality Sausage. Each variety must be named. Each entry to consist of 2 samples - 1 x 454g uncooked + 1 cooked, weighing 454g before cooking. Any type of casing may be used linked any number per 454g.
10. **PIES.** There will be 2 classes of Pork Pie - Large and Small, plus a Speciality Pie class.
 1. 2 x 454g Pork Pies
 2. 4 x 126g to 152g Pork Pies
 3. Speciality Class - can be any size cold eating pie sold whole or by portion. It will contain a mix of any meat, including sausage, with any addition of fruit, cheese or pickle etc. Ingredients should be named.
11. **BLACK PUDDING.** 454g or over, in rings, sleeves or blocks.
12. **BEEFBURGER** Each entry to consist of 4 Beefburgers - 2 cooked, 2 uncooked, weight not to exceed 120g before cooking.
13. **NEW KID ON THE BLOCK** – open to Yorkshire entrants only. The judges will choose what they consider to be the best product from first-time entrants.

All Championship Winners, plus 1st prizewinners in each class will receive a trophy.

Diplomas will also be awarded to 2nd and 3rd prize winners in each competition class.

An Entry Form can be downloaded and printed at: www.greatyorkscamp.co.uk

Please complete the Entry Form details & return with your remittance by the closing date of **Saturday, November 10th, 2018**.

NB: While there is no limit to the number of entries in each class, please note that each entrant can win only ONE prize per class. This ruling does not apply to Speciality Sausage & Speciality Pie classes.