

# 2024 BEEF SLICE SAUSAGE SCOTTISH CHAMPIONSHIP

Sponsored by Colin Hewitson

---

## A COMPETITION TO FIND SCOTLAND'S BEST BEEF SLICE SAUSAGE

One Diamond Award will be presented for the best product.  
Gold and Silver Awards to all those worthy of such recognition.

To be held on Thursday 8th August 2024

Forth Valley College, Alloa Campus, Devon Road, Alloa, FK10 1PX

Tel: 01259 215121

### CONDITIONS OF ENTRY

1. Entries will only be accepted from members of Scottish Craft Butchers.
2. Each entry must be made by the member or their staff.
3. Each entry must be a typical example of the product as sold in the member's premises.
4. **Only one Traditional Beef Slice Sausage can be entered per shop.**
5. Only the product detailed on the application form will be judged at the evaluation, care must therefore be taken to submit only that product which has been entered.
6. Product Entry stickers will be sent to the entrant in advance to attach to their products. If you do not receive your stickers by 29<sup>th</sup> July notify Scottish Craft Butchers.
7. No changes can be made to entry or additional entries made after the closing date.
8. Only products which require further cooking can be entered.
9. Sufficient product must be provided to allow judging e.g. **6 uncooked beef slice sausages.**
10. All entries should have a **minimum two days shelf life and must be stored at 5oC or below.** Therefore please pack any products to ensure these conditions are met.
11. Nowhere should business names or identifiable brands be used on packs.
12. The organizer cannot accept responsibility for loss, late arrival or damage in transit.
13. Entries cannot be returned and will be disposed of after the event.
14. The entries will be judged by a panel of judges. (chefs, foodies and consumers)
15. The judges' decision is final, and no correspondence can be entered into after the event.
16. Entry is £24 per product and completed entry forms should be submitted to the Scottish Craft Butchers **by Thursday 11th July 2024.**
17. Entries must be delivered to Service Entrance, Forth Valley College, Alloa Campus, Devon Road, Alloa, FK10 1PX Tel: 01259 215121 on Thursday **8<sup>th</sup> August** between 9.30am and 4.00pm.
18. Results will be announced at the regional meetings the week commencing 16<sup>th</sup> September 2024 on Facebook and on [www.craftbutchers.co.uk](http://www.craftbutchers.co.uk).
19. Recipes for Products will remain the exclusive property of the entrant.
20. Awards must be described with the prefix 2024/25 for ongoing promotional purposes.

# PRODUCT EVALUATION JUDGING FORM

ENTRY NUMBER:

PRODUCT NAME:

Uncooked Appearance	Product Composition	Cooked Appearance		Smell	Texture	Taste	Overall Appeal		
Unacceptable 1	Unacceptable 1	Extremely raw, burnt 1		Extremely Unpleasant 1	Extremely tough dry 1	None /extremely unpleasant 1	Unacceptable 1	T O	
Very poor 2	Extremely poor 2	Very raw, burnt 2		Very unpleasant 2	Very tough dry 2	Very unpleasant /bland 2	Extremely poor 2	T	
Poor 3	Very Poor 3	Raw, burnt 3		Unpleasant 3	Tough, dry 3	Slightly unpleasant or overpowering 3	Very Poor 3	A	
Messy 4	Poor 4	Slightly raw, burnt 4		Poor 4	Chewy 4	Palatable 4	Poor 4	L	
Acceptable 5	Acceptable 5	Acceptable 5		Appropriate 5	Acceptable 5	Acceptable 5	Acceptable 5		
Good 6	Good 6	Good 6		Good 6	Tender, moist 6	Good 6	Good 6	S	
Very good 7	Very good 7	Very good 7		Very pleasant 7	Very tender / moist 7	Very Flavoursome 7	Very good 7	C	
Extremely good 8	Extremely good 8	Extremely good 8		Extremely pleasant 8	Extremely tender /moist 8	Extremely Flavoursome 8	Extremely good 8	O	
Excellent 9	Excellent 9	Excellent 9		Exceptionally pleasant 9	Excellent 9	Excellent 9	Excellent 9	R	
Superb 10	Superb 10	Superb 10		Superb 10	Superb 10	Superb 10	Superb 10	E	
Add scores	+ .	+ .	+ .	+ .	+ .	+ .	+ .		
Judge's Comments									
		<i>(circle number which best represents products attributes)</i>			SCORING: 70-60 = Gold		59-50= Silver		

Sponsored by Colin Hewitson

## BEEF SLICE SAUSAGE ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to  
Scottish Craft Butchers, 8 Needless Road, Perth, PH2 0JW  
Or email: [bruce@craftbutchers.co.uk](mailto:bruce@craftbutchers.co.uk)

**Entries cannot be accepted after 11<sup>th</sup> July 2024**

Name:	
Business Name	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £24 or BACS payments can be made to Scottish Craft Butchers

Sort Code: 83-47-00 Account No. 10023331

Entries close 11<sup>th</sup> July 2024 and are ONLY accepted when accompanied by payment.

Name of Product	ENTRY FEE
BEEF SLICE SAUSAGE	

If you wish to take advantage of a collection point, deliver there by 11.00am on  
**Thursday 8<sup>th</sup> August** and indicate below which point you will drop off at.

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306	
Gordon McWilliam (Aberdeen) Ltd, 37 St Clement St, Aberdeen, AB11 5FU Tel: 01224 211174	
James Chapman (Butchers) Ltd. Glasgow Road, Wishaw. Tel: 01698 372028	
John M Munro, Queensgate, Inverness. Tel: 01463 233066	
Scottish Craft Butchers, 8 Needless Road, Perth, PH2 0JW. Tel: 01738 637472	