

2023 TRADITIONAL STEAK PIE EVALUATION

Sponsored by The Dalesman Group

A COMPETITION TO FIND SCOTLAND'S BEST TRADITIONAL ASHETTE PIES

The Category winner will receive a Diamond award certificate.

Five regional winners will receive a certificate.

Gold and Silver Awards to all those worthy of such recognition

To be held on Wednesday 13th September 2023

Venue: Service Entrance, Forth Valley College, Stirling Campus,
Drip Road, Stirling, FK8 1SE Tel: 01786 406000

CONDITIONS OF ENTRY

1. Entries will only be accepted from members of Scottish Craft Butchers.
2. Each entry with the exception of the pastry must be made by the retailers staff.
3. Traditional Steak Pies must contain beef and gravy only.
4. Only one Traditional Steak Pie entry can be accepted per shop.
5. Each entry must be a typical example of the product as sold in the member's retail premises.
6. Entries must be delivered at a temperature below 5 degrees Celsius with a minimum of two days shelf life.
7. Product entry stickers will be sent to the entrant to attach to their products by 5th September.
8. Pies can be submitted with specific firing instructions for baking off. (i.e. temperature, settings for top and bottom heat, time.)
9. 1 sample of each product must be provided to allow judging. Pie size- $\frac{3}{4}$ lb. / 340g
MAXIMUM (please do not send in pies over 1lb / 454g in weight)
10. The product must comply with statutory regulations.
11. Nowhere should business names or identifiable brands be used on packs, pastry or ashette.
12. The organiser 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.
15. The judges' decision is final.
16. Entries, successful or otherwise, will not be returned.
17. Entry is £18 per product (non refundable) and completed entry forms should be submitted to the Scottish Craft Butchers by Thursday 10th August 2023.
18. All products must be submitted on Wednesday 13th September between 9.00am and 4.00pm at the venue; Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000. If posted or sent by carrier they must arrive on Wednesday 13th September 2023.
19. Results will be announced at regional meetings from 23rd October to 26th October and will be posted on www.craftbutchers.co.uk. You will be notified, however, if you have an award of any description to collect so that arrangements can be made for you to attend the awards ceremony and photocall at the Regional Meetings.
20. For ongoing promotional purposes, awards must be described with the prefix 2023.

PRODUCT EVALUATION JUDGING FORM

ENTRY NUMBER:

PRODUCT NAME:

Cooked Appearance	Product Composition			Smell	Texture	Taste	Overall Appeal		
Extremely raw, burnt 1	Unacceptable 1			Extremely Unpleasant 1	Extremely tough dry 1	None /extremely unpleasant 1	Unacceptable 1	T O	
Very raw, burnt 2	Extremely poor 2			Very unpleasant 2	Very tough dry 2	Very unpleasant /bland 2	Extremely poor 2	T	
Raw, burnt 3	Very Poor 3			Unpleasant 3	Tough, dry 3	Slightly unpleasant or overpowering 3	Very Poor 3	A	
Slightly raw, burnt 4	Poor 4			Poor 4	Chewy 4	Palatable 4	Poor 4	L	
Acceptable 5	Acceptable 5			Appropriate 5	Acceptable 5	Acceptable 5	Acceptable 5		
Good 6	Good 6			Good 6	Tender, moist 6	Good 6	Good 6	S	
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 pleasant 8	Extremely tender /moist 8	Extremely Flavoursome 8	Extremely good 8	O	
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	E	
Add scores	+	+	+	+	+	+	+		
Judge's Comments									
<i>(circle number which best represents products attributes)</i>		SCORING: 60-50 = Gold				49-40= Silver			

ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to Product Evaluation, Scottish Craft Butchers, 8 Needless Road, Perth, PH2 0JW

Entries cannot be accepted after 10th August 2023

Business Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £ 18 for 1 entry @£18 each.
 or BACS payments can be made to Scottish Craft Butchers
 Sort Code: 83-47-00 Account No. 10023331
 Entries close 10th August 2023 and are ONLY accepted when accompanied by payment.

Name of Product

Traditional Steak Pie

One Entry

If you wish to take advantage of a collection point, deliver there by 11.00am
 On **Wednesday 13th September** and indicate below which point you will drop off at.
(The transportation from the collection point leaves at 11 am and cannot be delayed.)

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	