



organised by



Sausage Competition

Class Schedule

Saturday 21st October 2023
The Forfar Mart

Scottish Smallholder Festival 2023 Sausage Competition Class Schedule

Steward: TBC
Secretary: Martin Beard
Judge: Raw – TBC
Cooked – TBC

Entry fee: £1 per entry. Each exhibitor may make no more than two entries in any one class and a maximum of six entries in total. There is no entry fee for classes where the class number is marked Special.

Entry fees are not refundable in the event of the Festival being cancelled for reasons outwith the Organiser's control

Prize money

For classes 1- 5,

1 st	2 nd	3 rd
£5	£3	£2

Champion: £10

Prize cards and rosettes will be awarded to 1st to 3rd prize winners in all classes.

Rules:

1. All classes are held under the general rules and conditions of the Festival as detailed below.
2. All sausages entered in the Festival's show must be the bone fide produce of the exhibitor.
3. Each exhibitor may make no more than two entries in any one class and a maximum of six entries in total.
4. Entry forms must be completed in full and must be received by the Secretary no later than Monday 16th October 2023.
5. In the event of any class having fewer than three entries on the day, the organisers reserve the right to amalgamate classes. This will be at the discretion of the Steward.
6. Sausages entered in Class 2 Breakfast sausage (Pedigree Pork) and Class 5 Specialty Sausage (Pedigree Pork) must be accompanied by a BPA meat certificate (or if from pig breeds not under the auspices of the BPA, then full details should be provided on the entry form).

7. Sausages must be with the Steward by 9.30am on the day of the Festival. Entries should be securely wrapped and labelled. They will be placed in refrigeration before being unwrapped and plated up for judging by the organisers.
8. Each entry must comprise three raw sausages / slices (Lorne, Class 2) and must be clearly marked with the exhibitor's name, the class entered and, in the case of specialty sausages, the type of meat and flavour e.g. Pork and Apple or Venison and Juniper.
9. Where sausages have previously been frozen, this must be clearly marked on your entry. The organisers reserve the right to disqualify any entry that is not suitable for cooking.
10. Judging will commence at 13.45 in the Cookery Theatre. The class order will be as per the Catalogue.
11. Sausages will be marked in the raw state for consistent size, texture and appearance; one sausage from each entry will be cooked and marked for appearance, shrinkage, splitting, texture and flavour.
12. With the exception of the Stewards or other representatives of the Organisers, no person will be admitted to the judging area or permitted to be in contact with the judges on any pretext.
13. Exhibitors may uplift their entries after 4pm or immediately after all judging is completed, whichever is the later unless permission to leave early has been given by the Chief Steward.
14. Any protests must be lodged with the Organiser in writing, before 3pm on the day of the Festival. The Organisers reserve the right to settle all protests or disputes that may arise and that decision is final.
15. Prize money may be uplifted from the Garden, Craft and Food Steward on production of prize cards between 3.30pm and 4pm on the day of the Festival. Any unclaimed prize money remaining after 4pm will be the property of the Festival organisers. No prize money will be posted.
16. Where prizes or donations have been made for any particular class or purpose, such prize or donation will be awarded to that class or purpose for which it was given.

CLASSES

Class Number	Class
1	Breakfast Sausage (Pork)
2	Breakfast Sausage (Pedigree Pork) – see note 6 above
3	Breakfast Sausage (Lorne)
4	Specialty Sausage (Pork)
5	Specialty Sausage (Pedigree Pork) – see note 6 above
6	Specialty sausage (beef, lamb, venison)
7	Special - Champion sausage (winners of classes 1- 6)