



**Presented by Hampshire Fare
Entries for Judging**

Drop off between 7.30am-9.30am (note earlier time)

on **Tuesday 18th February 2020**

At East Avenue Restaurant, Block C,
Eastleigh College, SO50 5FS

(Judging is taking place on Tuesday 18th - Wednesday 19th February 2020)

Awards Evening

on **Thursday 5th March 2020**

Arrival at 6pm for the awards at 7pm

At The Holiday Inn, Telegraph Way, Morn Hill, Winchester SO21 1HZ

A huge thank you to our 2020 sponsors for helping to make this valuable competition so successful. Your support is much appreciated.





Tuesday 18th February 2020

East Avenue Restaurant, Block C, Eastleigh College



This is a prestigious event designed for the county's butchers to gain recognition for their sausages, bacon, pies, faggots, meatballs and charcuterie.

CATEGORIES:

1. Traditional Pork Sausage
2. Speciality Pork Sausage
3. Lamb/Beef Sausage
4. Hampshire Sausage - Hampshire Fare Trophy
5. Home-Cured Bacon
6. Meatballs & Faggots
7. Traditional Pork Pie
8. Pies – Hot Eating
9. Pies – Cold Eating
10. Black Pudding
11. Hampshire Charcuterie
12. Young Sausage Maker

PROFESSIONAL JUDGES SCORE ENTRIES ON THE FOLLOWING:

- External appearance and colour
- Internal appearance and colour
- Texture and structure
- Taste and smell
- Ease of cutting

AWARDS:

GOLD Certificate

Entry scoring 95-100 points

SILVER Certificate

Entry scoring 90-94 points

BRONZE Certificate

Entry scoring 85-89 points

Each Category Champion Winner:
Trophy and Certificate

Innovative Product Award

Hampshire Fare awarded on the night
NEW! Keith Hill Memorial Award Category 12
Supreme Champion: Overall Champion
Nominated to enter the Meat Trades Journal
2020 Champion of Champions Competition

Get your entry forms and payment to Faye Hallwood by **31st January 2020** at Hampshire Fare, Rowhams House, Rowhams, Southampton, SO16 8LS. Make cheques payable to **Hampshire Fare CIC**.

Include your RSVP Form for the awards evening please. Alternatively scan and email to:

faye.hallwood@hampshirefare.co.uk

Deliver your entries between **7.30am and 9.30am on Tuesday 18th February 2020 to East Avenue Restaurant, Eastleigh College**, there will be a quick drop off area.

The Great Hampshire Sausage and Pie Competition is one of the largest competitions of it's kind in the UK and attracts a great deal of media interest. This is a fantastic opportunity for you to promote both your products and your business! Please give me a call if you have any questions.

Please find enclosed an entry form, an RSVP slip to the Awards Presentation on the 5th March 2020, competition rules and a map of the venue.

Good luck and see you there!

Tracy Nash and the team at Hampshire Fare Tel: 02380 733830 Mob: 07885 990710



Rules of Entry



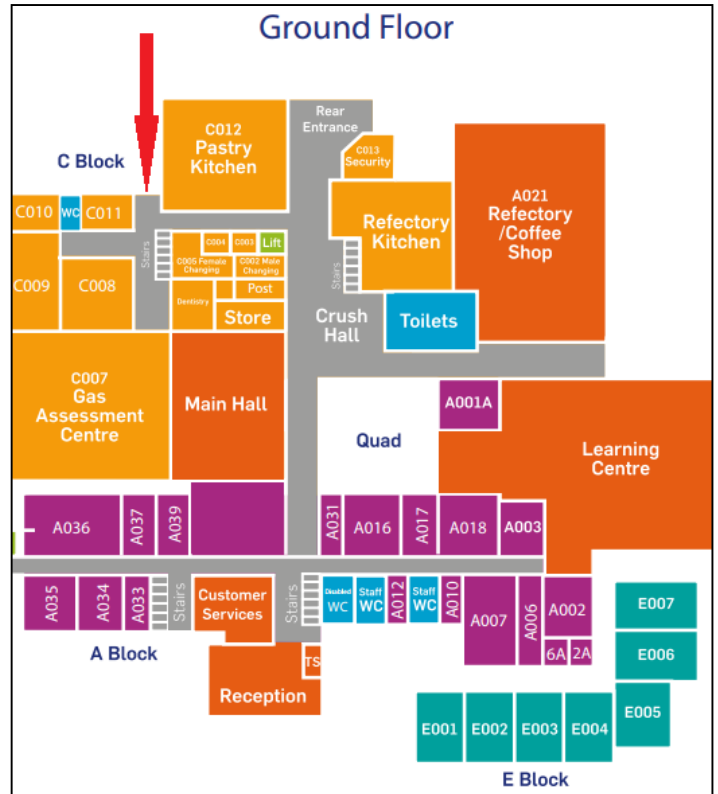
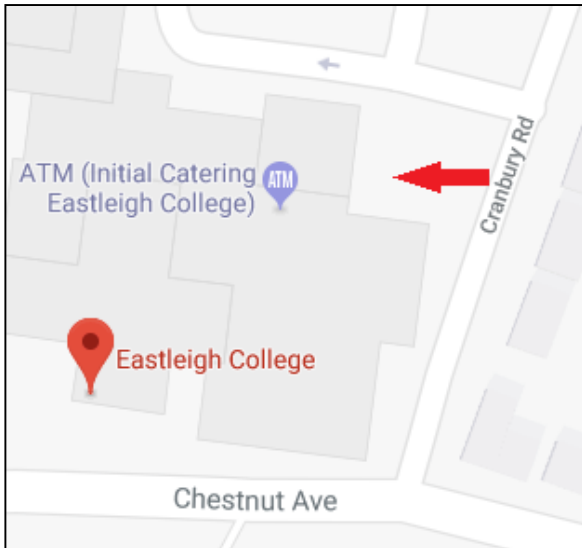
- 1. All Entries: MUST be labelled with the product name only NO ref to company name at all and not the business name as title of the product for obvious reasons.**
- 2. Any entries which infringe these rules will be penalised by 5 points**
3. Entries will only be accepted from Independent Retail Butchers in Hampshire, Hampshire Fare, New Forest Marque members and Hampshire Farmers' Market stallholders who retail these products.
4. Meat products must be made on the premises of the retailer, by the retailer or their staff.
5. Meat products must contain British Meat i.e. Beef, Pork or Lamb or a variation e.g. Pork, Ham and Chicken.
6. Small companies with or without multiple outlets may also enter.
- 7. All Sausage Entries:** Each sausage entry must contain 454g (1lb) of raw sausage with a tolerance of +/- 28g (1oz). Sausages can be linked or presented individually, with no limitation to the number of sausages to the g (lb). **All Sausage Entries: MUST be presented on poly trays any colour** overwrapped and without garnish with no company name reference on them or in the given product name. Your product will be labelled upon arrival. There is no requirement to supply cooked sausages this year.
- 8. The Hampshire Sausage MUST** also contain a non meat ingredient from **NAMED** Hampshire producers e.g. Real Ale, Cheese, Chutney. (Visit www.hampshirefare.co.uk for guidance). Points will be awarded for creativity. The producer used **MUST** be named on the entry form.
- 9. Meatball & Faggot products** must consist of two packs of 4 meatballs/faggots (precooked) and in a suitable container for reheating in a microwave. **For Hot meatball & faggot products**, reheating instructions must be clearly labelled.
- 10. Home-Cured Bacon entries** must consist of 2 x 8ozs/226g packs of rashers, vacuum packed if possible.
- 11. Pie entries:** **MUST** consist of **two cooked pies** labelled with weight and variety, presented chilled on polystyrene trays over wrapped with cling-film without garnish. **For Hot eating pies**, reheating instructions must be clearly labelled.
- 12. Black pudding entries** must consist of two samples suitable for cold eating.
- 13. Hampshire Charcuterie: Cured sausages and whole muscle charcuterie:** Entries should consist of two products – one whole and one sliced ready for tasting. In the case of very large salami and prosciutto which would not normally be sold whole a retail-sized portion is acceptable. **Pate and potted meat:** Entries should consist of two products, which could either be an individual pot or a retail-sized slice from a larger terrine. **Bratwurst, boudin and other products to be cooked before eating:** Entries should consist of two products – one raw and one cooked suitable for cold eating.
- 14. All charcuterie entries** must have been produced in Hampshire from Hampshire-reared meat.
- 15. All charcuterie entries** should be presented on a tray, over-wrapped in cling-film and without garnish.
- 16. Please note – all charcuterie entries** will be judged together with one category winner.
- 17. All Young Sausage Maker entrants** must be 24 years old or under and have either achieved or be working towards a class 2 qualification in meat and poultry OR are an apprentice in a Hampshire butchery OR are working towards a catering qualification which includes meat and poultry elements. Points 7 and 8 apply to this category.
18. All the entries must arrive chilled and be in suitable and hygienic packaging.
19. Judges **will not** penalise meat products that contain herbs and spices.
20. Entries will be scored on external appearance & colour, ease of cutting, texture, structure, internal appearance & colour, taste & smell, and penalised on errors in composition and processing.
21. Entries cannot be returned and will be disposed of.
22. The judges decision is final and no correspondence will be entered into after the competition. However, evaluation forms will be made available upon request.
- 23. Entry fees: Non-members: £20 + VAT = £24 per product entered. Hampshire Fare, HFM and NFMarque Members: £14.50 + VAT = £17.40 per product entered.** For your own VAT records it is advisable that you keep a copy of the completed entry form.
- 24. Deliver entries: to Entry Block C, East Avenue Restaurant, Eastleigh College, Eastleigh, SO50 5FS**
25. Make cheques payable to **Hampshire Fare CIC Ltd** and send with entry forms to Faye Hallwood, Hampshire Fare, Rownhams House, Rownhams, Southampton, SO16 8LS by **31st January 2020**.
- 26. No new entries will be accepted on the day of the event. All must be fully paid by the 31st Jan**
27. Hampshire Fare C.I.C can accept no responsibility whatsoever for any loss or damage to entries.

Tuesday 18th February 7.30am – 9.30am

Address: Eastleigh College, Chestnut Avenue, Eastleigh, SO50 5FS

Turn off Chestnut Avenue onto Cranberry Road, then turn into the college car park.

Walk into Block C, where staff will take and log your entries before taking them to East Avenue Restaurant.



By car:

The M27 and M3 are within a 5 minute drive from the college. Take junction 5 off of the M27.

By bus:

The Eastleigh area is served by Bluestar, Velvet, First Hampshire and Dorset, Brijan Tours and Xelabus buses. For more information, please refer to the college's [travel plan](#), or call the local travel line on 08712 002233. Alternatively, bus routes are also available on [Google Maps](#) by selecting 'directions' and then the 'bus' icon (located between the 'car' and 'walking' icons).

By rail:

Eastleigh Station and Southampton Parkway Station are within a 5 minute taxi ride, or 10-15 minutes on foot. For more info on train times and operators, call National Rail Enquiries on 08457 484950.

For full information regarding bus routes, timetables and fares, visit www.winchester.gov.uk
For further direction information, please visit [Eastleigh College's website](#).

Contact number on the day: Tracy Nash 07885 990710



Entry Form (page 1 of 2)



Complete in **BLOCK CAPITALS** and send with a cheque made payable to Hampshire Fare CIC Ltd to: Faye Hallwood, Hampshire Fare, Rownhams House, Rownhams, Southampton, SO16 8LS

Closing Date: 31st January 2020

Please take a copy of this form for your records

Name of Business:
Full Name:
Address:
Postcode:..... Telephone / Mobile:
Email:

Category 1 - Traditional Pork Sausage (1 entry max)

No. of entries =

Name of entry: 1.

Category 2 - Speciality Pork Sausage (6 entries max)

No. of entries =

Name/s of entry: 1. 2. 3.
4. 5. 6.

Category 3 - Lamb/Beef Sausage (3 entries max)

No. of entries =

Name/s of entry: 1. 2. 3.

Category 4 - Hampshire Sausage (5 entries max)

No. of entries =

Name of entry: 1. (*Bring proof of purchase*)

Non-meat product sourced from:

Name of entry: 2.

Non-meat product sourced from:

Name of entry: 3.

Non-meat product sourced from:

Name of entry: 4.

Non-meat product sourced from:

Name of entry: 5.

Non-meat product sourced from:



Entry Form (Page 2 of 2)



Category 5 – Home-cured Bacon (3 entries max)

No. of entries =

Name/s of entry: 1. 2. 3.

Category 6 – Meatballs & Faggots (2 entries max)

No. of entries =

Name/s of entry: 1. 2.

Category 7 – Traditional Pork Pie (2 entries max)

No. of entries =

Name/s of entry: 1. 2.

Category 8 – Cold Eating Pies (4 entries max)

No. of entries =

Name/s of entry: 1. 2.
3. 4.

Category 9 - Hot Eating Pies (4 entries max)

No. of entries =

Name/s of entry: 1. 2.
3. 4.

Category 10 – Black Pudding (2 entries max)

No. of entries =

Name/s of entry: 1. 2.

Category 11 – Hampshire Charcuterie (6 entries max)

No. of entries =

Name/s of entry: 1. 2. 3.
4. 5. 6.

'The Keith Hill Memorial Trophy- Young Sausage Maker'

Category 12 – Young Sausage Maker (4 entries max)

No. of entries =

Name/s of entry: 1. 2.
3. 4.

Total no. of entries =

Total (£) =

Signature:

Hampshire Fare and New Forest
Marque **members** : £14.50(+VAT) =
£17.40 per entry INC VAT

Non-members: £20.00 (+VAT) =
£24.00 per entry INC VAT

Date:

Hampshire Fare, HFM OR NFM Member? Yes / No



Awards presentation



Thursday 5th March 2020

The Holiday Inn, Telegraph Way, Morn Hill, Winchester

SO21 1HZ

R.S.V.P

The awards will be held seated on tables of 9 and we have re-introduced the sausage and mash supper complimentary seated in the awards room

6.00pm Arrival and bar opens

6.30pm Sausage and Mash Supper seated

7.00pm Award Ceremony begins

Name of Business:

(This will be the name of business printed on any awards / certificates)

Full Name:

Please tick:

- I will be attending the awards ceremony
 I will be bringing 1 guest free of charge (*partner/colleagues/staff*)
 I will be bringing ___ guests at a charge of £5 per person

Total Number of Guests for Sausage & Mash Supper =

Please note: your first 2 places are free. Additional guests are at £5 per person. Maximum 6 people per company subject to availability

Please return this form along with entry and payment to:

**Faye Hallwood, Hampshire Fare, Rownhams House,
Rownhams, Southampton, SO16 8LS**

Payment to Hampshire Fare C.I.C

If you have any queries, please contact the Hampshire Fare team on:

info@hampshirefare.co.uk or 02380 733830 / 07885 990710

Our Special Thanks to :

EAST AVENUE
RESTAURANT

EASTLEIGH
COLLEGE





Directions to Holiday Inn for the Awards presentation



Address: The Holiday Inn, Telegraph Way, Morn Hill, Winchester SO21 1HZ



By car: From the North

On reaching Winchester, exit the M3 motorway at Junction 9. At the roundabout take the Spitfire link heading for A31 Alton / A272 Petersfield. Travel 1 mile. At the Spitfire roundabout take the first exit onto the A31 heading to Alton / A272 / Alresford / Petersfield. Travel 1.6 miles. At the roundabout take the first exit onto the Alresford Rd [B3404]. Turn immediately left into Telegraph way. The Holiday Inn Hotel Winchester is situated on the left. Free parking is available.

By car: From the South

On reaching Winchester, exit the M3 motorway at Junction 10. Take the A31 exit to Winchester City Centre / Alton / B3330. At the roundabout take the 3rd exit onto the A31 heading to Alton / A272 / Petersfield. Go through one roundabout. At the Spitfire roundabout take the second exit onto the A31 heading to Alton / A272 / Alresford / Petersfield. Travel 1.6 miles. At the roundabout take the first exit onto the Alresford Rd [B3404]. Turn immediately left into Telegraph way. The Holiday Inn Hotel Winchester is situated on the left. Free parking is available.

By train:

Winchester railway station is located on the South West main line with regular trains running from Woking, Clapham junction, London Waterloo and Southampton. For full details of train times and journey fares contact National Rail enquiries on 08457 484950 or visit www.nationalrail.co.uk

By bus:

Holiday Inn Hotel Winchester can be reached on the X64 at 10 minutes past the hour Mondays to Saturdays or on the number 67 at 50 minutes past the hour.

For full information regarding bus routes, timetables and fares please visit www.winchester.gov.uk

Contact number on the day: Tracy Nash 07885 990710