



Presented by Hampshire Fare

Entries for Judging

Drop off your products between 7.00am - 9.00am

on **Wednesday 9th February 2022**

At Basingstoke College of Technology (BCOT)

Worting Road, Basingstoke, RG21 8TN

Awards Evening

Wednesday 9th March 2022

Southampton Football Club

The Halo, St Marys Stadium,

Britannia Road, Southampton SO14 5FP

Arrival at 6pm for complimentary supper followed
by the awards at 7:15pm.

Hosted by Louisa Hannan 'Afternoon Show Presenter BBC Radio Solent'



**SAINTS
EVENTS**

DELIVERED BY

**GATHER
— & —
GATHER**



DALZIEL
Retail Butchery



A huge thank you to our 2022 sponsors for helping to make this valuable competition so successful. Your support is much appreciated.



Wednesday 9th February The Restaurant, Basingstoke College of Technology



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

CATEGORIES:

1. Traditional Pork Sausage
2. Speciality Pork Sausage
3. Alternative Sausage (main being lamb, beef, chicken, veggie or game)
4. Hampshire Sausage - Hampshire Fare Trophy
5. Home-Cured Bacon
6. Sausage Roll
7. Traditional Pork Pie
8. Pies – Hot eating Steak Pie
9. Pies – Hot eating Speciality Pie
10. Scotch Egg
11. Hampshire Charcuterie - now included Black pudding
12. Young Sausage Maker (Keith Hill Memorial)

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

Supreme Champion: Overall Champion

Get your entry forms and payment to Faye Hallwood by 31st January 2022 at Hampshire Fare, Rownhams House, Rownhams, Southampton, SO16 8LS.

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

faye.hallwood@hampshirefare.co.uk

PAYMENT can be made via BACS or cheque. All cheques need to be made payable to **Hampshire Fare CIC**. If wishing to pay via BACS, account details will be provided on request. Please Note: Hampshire Fare members discounted rates stated, Open to Non member and rates stated and there are preferential rates if you are members of Hampshire Farmers markets or New Forest Marque.

Judging Day -

Deliver your entries between **7.00am and 9.00am** on **Wednesday 9th February 2022** to **The Restaurant, Basingstoke College of Technology (BCOT), Worting Road, Basingstoke, RG21 8TN**

we will have a quick drop off point marked. All products must have been entered prior to judging day.

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 us a call if you have any questions.

Please find enclosed an entry form, competition rules, venue details, plus an RSVP slip to the Awards Presentation on 9th March 2022.

Good luck and see you there!

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

- 1. All Entries: MUST be labelled with the product name only NO reference to company name at all and do not include the business name in the 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, Producers, Pie makers across Hampshire and the Isle of Wight. Hampshire Fare Members. Hampshire Farmers' Market stallholders who retail these products in Hampshire and New Forest marque members.
 4. Meat products must be made on the premises of the retailer, by the retailer or their staff.
 5. Meat products must contain British origin or home-produced Meat i.e. Beef, Pork or Lamb or a variation e.g. Pork, Ham, Chicken, Game.
 6. Small companies with or without multiple outlets may also enter.
 - 7. All entries must be cling wrapped on poly trays or vac packed. Arrive chilled in suitable packaging, All products will be labelled with a code upon arrival so they can be blind judged. Apply cooking instructions where applicable. Include the name the product is sold by plus any added flavours the judges should be aware of. Do not add the name of your company in anyway.**
 - 8. All Sausage Entries:** Each sausage entry must contain 450g (1lb) of raw sausage either linked or individual, with no limit to the number per pack however each one must be of the same weight. Tolerance per 1lb +/-28g (1oz) weight allowance. No requirement to supply cooked – all sausages will be cooked on site.
 - 9. The Hampshire Sausage: MUST** also contain a Hampshire meat and a non meat ingredient from a **NAMED** Hampshire producer e.g. Real Ale, Cheese, Chutney etc. (Visit www.hampshirefare.co.uk for guidance). Points will be awarded for creativity. The producer used **MUST** be named on the entry form.
 - 10. Scotch Egg:** Can be produced with a soft or hard egg, bread crumbs or other panko/crisps. Any Sausagemeat flavour and can include other ingredients- please state on the form what it's flavoured with supply 2 if large, or 4 if small..
 - 11. Home-Cured Bacon:** entries must consist of 2 x 8ozs/226g packs of rashers
 - 12. For Hot eating pies,** reheating instructions must be clearly labelled along with Weight and content of pie Please supply at least two pies one to be cooked.
 - 13. Sausage roll:** need to be max 15cm/6" and contain any sausagemeat flavour additional ingredients can be added please state on the form what they are. All pastry types permitted.
 - 14. Hampshire Charcuterie are products produced using Hampshire origin meat and products can include: Cured, Fermented & Air dried ready to eat sausage products i.e. Salami, whole muscle air dried & ready to eat (i.e. prosciutto) or Cooked whole muscle (i.e. hams, salt beef), cured & cooked sausages (mortadella, luncheon meats, frankfurters) and Black pudding. Entries should consist of two products- one whole and one sliced ready for tasting. In the case of large products not usually sold whole a pre sliced retail sized portion is acceptable. Black pudding minimum 4 slices supplied.**
 - 15. Please note – all charcuterie entries** will be judged together with one category winner.
 - 16. 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. **Must be 24 years of age or under on the day of judging, proof is required.**
 17. Judges **will not** penalise meat products that contain herbs and spices.
 18. Entries will be scored on both cooked and uncooked external appearance & colour, ease of cutting, texture, structure, internal appearance & colour, taste & smell, and penalised on errors in composition and processing.
 19. Entries cannot be returned and will be disposed of.
 20. The judges decision is final and no correspondence will be entered into after the competition. However, evaluation forms will be made available upon request.
 - 21. Entry fees: Non-members: £25 + VAT = £30 per product entered.**
Hampshire Fare members preferential rate: £15 + VAT = £18 per product entered
Hampshire Farmers Markets members and New Forest Marque members: £20.00 + VAT = £24.00 per product entered.
 - 23. Keep a photocopy of your entry form for your own VAT Records**
 - 24. Deliver entries: to The Restaurant, Basingstoke College of Technology (BCOT), Worting Road, Basingstoke, RG21 8TN we shall be on hand to receive and log your entries. 7am to 9am**
Payment is to be made via BACS or cheque. BACS details will be provided on request. All cheques are to be made 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 2022.**
No new entries will be accepted on the day of the event. All must be fully paid on entry or latest by the 31st Jan 2022
- Hampshire Fare C.I.C can accept no responsibility whatsoever for any loss or damage to entries.

Directions to Basingstoke College for entries

Wednesday 9th February 7.00am – 9.00am

Address: The Restaurant, Basingstoke College of Technology (BCoT), Worting Road, Basingstoke, RG21 8TN

Follow Look out for the Hampshire Fare signs upon entry to the college for directions to the catering restaurant

BCoT is in Basingstoke, Hampshire and is easily accessible via road (the M3 JT 6), rail (BCoT is a quick 10-minute walk away from Basingstoke railway station) or bus.

Travelling by Car

- From Junction 6 of M3
- At Black Dam roundabout take the first exit, joining the A30 Ringway South. After one mile, go straight over roundabout, staying on the Ringway. After a mile, at Winchester Road roundabout, take the second exit, joining Ringway West. Very shortly, take the slip road on the left. At the top of the slip road, turn right on to Worting Road. BCoT is a quarter of a mile.
- From Junction 7 of M3
- Follow signs for Basingstoke town centre for approximately three miles and going over three roundabouts. As you pass Basingstoke Football Club on the left, keep in the left hand lane. At the next roundabout take the first exit, joining the Ringway West. Very shortly, take the slip road on the left. At the top of the slip road, turn right on to Worting Road. BCoT is a quarter of a mile.

Travelling by Train

- Walking from Basingstoke Railway Station: Make your way to Festival Place Shopping Centre.
- Turn right out of Festival Place near the Sports Centre into Church Street.
- Go through the underpass and into Flaxfield Road.
- At the junction with Sarum Hill, turn right into Worting Road. BCoT is situated on both sides of the road. The walk takes approximately 10 minutes.

Travelling by Bus

- The bus station is in Festival Place Shopping Centre, go to stop J, the journey takes about 6 minutes, there is a bus stop outside the college.
- View our location and find directions by seeing the map below.
- Stagecoach is the local bus operator and runs various bus services - timetable can be found at Stagecoachbus.com

Contact number on the day: Tracy Nash 07885 990710



Entry Form (page 1 of 4)



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 (Keep a Copy)

Closing Date: 31st January 2022
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 of entry: 1

Name of entry: 2

Name of entry: 3

Name of entry: 4

Name of entry: 5

Name of entry: 6

Category 3 – Alternative Sausage (4 entries max)

No. of entries =

(lamb, beef, chicken, game, veggie or mix of)

Name of entry: 1

Name of entry: 2

Name of entry: 3

Name of entry: 4



Entry Form (Page 2 of 4)



Category 4 - Hampshire Sausage (6 entries max)

No. of entries =

(Bring proof of purchase for all Hampshire ingredients used- e.g. honey, beer etc)

Name of entry: 1

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:

Name of entry: 6

Non-meat product sourced from:

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

No. of entries =

Name of entry: 1

Name of entry: 2

Name of entry: 3

Category 6 – Cold Eating Sausage Roll (2 entries max)

No. of entries =

Name of entry: 1

Name of entry: 2



Entry Form (Page 3 of 4)



Category 7 – Traditional Pork Pie (2 entries max)

No. of entries =

Name of entry: 1

Name of entry: 2

Category 8 – Hot Eating Steak Pie (2 entries max)

No. of entries =

Name of entry: 1

Name of entry: 2

Category 9 - Hot Eating Speciality Pie (6 entries max)

No. of entries =

Name of entry: 1

Name of entry: 2

Name of entry: 3

Name of entry: 4

Name of entry: 5

Name of entry: 6

Category 10 – Scotch Egg (2 entries max)

No. or entries =

Name of entry: 1

Name of entry: 2



Entry Form (Page 4 of 4)



Category 11 – Hampshire Charcuterie (6 entries max)

No. of entries =

Name of entry: 1

Name of entry: 2

Name of entry: 3

Name of entry: 4

Name of entry: 5

Name of entry: 6

Category 12 – Young Sausage Maker (4 entries max)

No. of entries =

Name of YSM and DOB

Name of entry: 1

Name of entry: 2

Name of entry: 3

Name of entry: 4.....

Total (£) =

Hampshire Fare members: £15.00 + VAT = **£18.00 per entry INC VAT**

NFM, HFM members: £20.00 + VAT = **£24.00 per entry INC VAT**

Non-members: £25.00 + VAT = **£30.00 per entry INC VAT**

Please include payment for any additional guests to the Awards Evening.

Total no. of entries =

Signature:

Date:

Hampshire Fare Member Yes / No





Awards Presentation

Wednesday 9th March



Hosted by Louisa Hannan
'Afternoon presenter BBC Radio Solent'
Southampton Football Club, The Halo,
St Marys Stadium, Southampton SO14 5FP
(Plenty of parking onsite.)

R.S.V.P

We invite you to join us for the Awards Ceremony on Wednesday 9th March, where we will announce the results and Supreme Champion of The Great Hampshire Sausage & Pie Competition 2022. The awards will be held seated on round tables and we will provide you all with a complimentary sausage and mash supper seated in the awards room. Please advise of any food allergens.

6.00pm

Arrival and bar opens

6.30pm

Sausage and Mash Supper seated

7.15pm

Award Ceremony begins

Name of Business:

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

Full Name of attendee:

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 £10 per person

Total Number of Guests for Sausage & Mash Supper:

Please state any food allergens:

Please note: your first 2 places are free. Additional guests are at £10 per person. Maximum 6 people per company subject to availability.

Please return this RSVP form along with your entry form and payment to:
Faye Hallwood, Hampshire Fare, Rownhams House,
Rownhams, Southampton, SO16 8LS

Payment to Hampshire Fare C.I.C.

BACS details available on request.

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 :



**SAINTS
EVENTS**

DELIVERED BY
**GATHER
&
GATHER**