



# 2022 BEEF LINK SAUSAGE SCOTTISH CHAMPIONSHIP

Sponsored by Lucas INGREDIENTS

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

One Scottish Champion will be presented for the best product.  
Five Regional Champions will be selected.

The competition will have two phases. Regional competitions followed by mystery shopping of regional winners for final judging.

## To be held on Thursday 4th November 2021

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

### PRIZES

FIRST            £150 and the Championship Trophy  
SECOND        £100 and Reserve Champion Certificate  
THIRD         £50 and Federation Certificate  
Five regional winners will receive a Regional Champions certificate for 2022/23.

### REGIONS FOR COMPETITION PURPOSES

SOUTH EAST: – Edinburgh Lothian and Borders  
NORTH: – Aberdeenshire, Moray, Highlands, Western Isles  
EAST: – Dundee, Angus and Fife, Forth Valley, Stirling, Perthshire and Kinross  
WEST: – Argyll, Bute and Islay. Strathclyde excluding Ayrshire  
SOUTH WEST: – Ayrshire and Arran, Dumfries & Galloway



## 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 his staff.
3. Each entry must be a typical example of the product as sold in the member's premises.
4. Only one Traditional Beef Link 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 28<sup>th</sup> October 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 sausages**.
10. All entries should have a minimum two days shelf life.
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.
15. The judges' decision is final and no correspondence can be entered into after the event.
16. Entry is £18 per product and completed entry forms should be submitted to the Scottish Craft Butchers **by Friday 22<sup>nd</sup> October 2021**.
17. Entries must be delivered to Service Entrance, Forth Valley College, Stirling Campus, Drip Road, Stirling, FK8 1SE Tel: 01786 406000 on Thursday **4<sup>th</sup> November** between 9.30am and 4.00pm.
18. Results will be announced the week commencing 10<sup>th</sup> January 2022 on Facebook and on [www.craftbutchers.co.uk](http://www.craftbutchers.co.uk).
19. Recipes for Diamond Award Products will remain the exclusive property of the winners.
20. Awards must be described with the prefix 2022/23.

# BEEF LINK SAUSAGE JUDGING FORM

(each criteria marked out of 10 = maximum score 80)

<b>ENTRY NUMBER</b>	
<b>RAW</b>	
Colour and Appearance	
Shape and consistency of size	
Texture and structure filling	
General Appeal	
<b>COOKED</b>	
Appearance	
Shrinkage / Splitting	
Texture/ Binding	
Taste & Flavour & Smell	
<b>TOTAL</b>	

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## BEEF LINK SAUSAGE ENTRY FORM

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

**Entries cannot be accepted after 22nd October 2021**

Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £18 or BACS payments can be made to Scottish Craft Butchers  
Sort Code: 83-47-00 Account No. 10023331

Entries close 22<sup>nd</sup> October 2021 and are ONLY accepted when accompanied by payment.

Name of Product	Description (approx. 12 words) (include % of beef) e.g. 65% beef, rusk, antioxidant, flavour enhancer
BEEF LINK SAUSAGE	

If you wish to take advantage of a collection point, deliver there by 11.00am on  
**Thursday 4th November** and indicate below which point you will drop off at.

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306	
H&S Milne & Sons, 1 Inverurie Road, Bucksburn. Tel: 01224 712621	
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	