



2019 STEAK PIE & SPECIALITY MEAT PIE & MINCE ROUND EVALUATION

Sponsored by John Scott Meat & William Sword Ltd

A COMPETITION TO FIND SCOTLAND'S BEST ASHETTE PIES

In the Traditional Steak Pie Category five regional winners will receive a certificate. Gold and Silver Awards to all those worthy of such recognition

To be held on Thursday 8th August 2019

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 SFMTA.
2. Each entry with the exception of the pastry must be made by the retailer or his staff in Scotland.
3. Only one entry per member shop will be accepted in category A (Traditional Steak Pie), two per member shop in Category B (Specialty Pie) and one in Category C (Mince Round)
4. Each entry must be a typical example of the product as sold in the member's retail premises.
5. Product entry stickers will be sent to the entrant to attach to their products by 2nd August.
6. Pies can be submitted with unbaked pastry but must be accompanied with specific firing instructions for baking off. (i.e. temperature, settings for top and bottom heat, time.)
7. 1 sample of each product must be provided to allow judging. Pie size- $\frac{3}{4}$ lb. / 340g MAXIMUM for Traditional or Speciality Pies and 1 family size mince round.
8. The product must comply with statutory regulations.
9. Nowhere should business names or identifiable brands be used on packs, pastry or ashette.
10. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
11. Entries cannot be returned and will be disposed of after the event.
12. The entries will be judged by a panel of judges.
13. The judges' decision is final.
14. Entries, successful or otherwise, will not be returned.
15. Entry is £18 per product (non refundable) and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations by Thursday 18th July 2019.
16. All products must be submitted 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 should arrive on Thursday 8th August 2019.
17. Results will be announced at regional meetings from 16th September to 19th September and will be posted on www.sfmta.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.
18. Recipes for Diamond Award Products will remain the exclusive property of the winners.
19. Awards must be described with the prefix 2019.



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2019 SPECIALITY PIE JUDGING FORM

All entries will start with full marks (100).
 Marks are then deducted for faults under the appropriate headings.
 All marking is your opinion, there are no norms.

Entry number:	Name of Pie:
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				Marks Deducted
Appearance	Appealing	0 to -10	Burned, poor rise	
Baking and Colour	appealing	0 to -10	Very uneven Over / under cooked	
Uniform Shape & size	good	0 to -10	very poor	
Pastry thickness	good	0 to -10	very poor	
Pastry Texture and flavour	good	0 to -10	very poor	
Filling	good	0 to -10	very poor	
Meat Quality, Texture, Fat, Gristle	good	0 to -10	very poor	
Consistency of gravy	good	0 to -10	very poor	
Balance meat / gravy	good	0 to -10	very poor	
Seasoning, Taste & Flavour	good	0 to -10	very poor	
GRAND TOTAL				

Other comments _____

Judges initials _____

<p>Assessment</p> <p>Overall score:.....</p> <p>Type of award</p>
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2019 STEAK PIE JUDGING FORM

All entries will start with full marks (100).
 Marks are then deducted for faults under the appropriate headings.
 All marking is your opinion, there are no norms.

Entry number:	Traditional Steak Pie
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				Marks Deducted
Appearance	Appealing	0 to -10	Burned, poor rise	
Baking	appealing	0 to -10	Very uneven Over / under cooked	
Uniform Shape & size	good	0 to -10	very poor	
Pastry thickness	good	0 to -10	very poor	
Pastry Texture and flavour	good	0 to -10	very poor	
Filling	good	0 to -10	very poor	
Steak Quality, Texture, Fat, Gristle	good	0 to -10	very poor	
Consistency of gravy	good	0 to -10	very poor	
Balance meat / gravy	good	0 to -10	very poor	
Seasoning, Taste & Flavour	good	0 to -10	very poor	
GRAND TOTAL				

Other comments _____

Judges initials _____

Assessment

Overall score:.....

Type of award



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2019 MINCE ROUND JUDGING FORM

All entries will start with full marks (100).
 Marks are then deducted for faults under the appropriate headings.
 All marking is your opinion, there are no norms.

Entry number:	Mince Round
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				Marks Deducted
Appearance	Appealing	0 to -10	Burned, poor rise	
Baking and Colour	appealing	0 to -10	Very uneven Over / under cooked	
Uniform Shape & size	good	0 to -10	very poor	
Pastry thickness	good	0 to -10	very poor	
Pastry Texture and flavour	good	0 to -10	very poor	
Filling	good	0 to -10	very poor	
Meat Quality, Texture, Fat, Gristle	good	0 to -10	very poor	
Consistency of gravy	good	0 to -10	very poor	
Balance meat / gravy	good	0 to -10	very poor	
Seasoning, Taste & Flavour	good	0 to -10	very poor	
GRAND TOTAL				

Other comments _____

Judges initials _____

<p>Assessment</p> <p>Overall score:.....</p> <p>Type of award</p>
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ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to SFMTA, Steak Pie Evaluation 2019, 8 Needless Road, Perth, PH2 0JW

Entries cannot be accepted after 18th July

Name:	
Address	
Postcode	

I agree to the rules of the awards

Please print name below signature

(Signed)

(Print)

I enclose cheque for £_____ for _____ entries or BACS reference_____.
 Entries close midnight 18th July 2019 and are ONLY accepted when accompanied by payment.
 BACS payments should be made to SFMTA account no. 10023331 Sort Code: 83-47-00

Category please tick	Name of Product
A) Traditional Steak Pie £18 per entry	<i>Steak Pie</i>
B) Speciality Pie £18 per entry	1. _____ 2. _____
C) Family Mince Round £18 per entry	<i>Mince Round</i>

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

OR if you wish to take advantage of a collection point, deliver there by 11.00am on Thursday 8th August 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	
Duncan Fraser, Queensgate, Inverness. Tel: 01463 233066	
Scottish Craft Butchers, Office, 8 Needless Road, Perth PH2 0JW. Tel: 01738 637472	