



# 2023 SPECIALITY MEAT PIE EVALUATION

Sponsored by John Scott Meats

---

## A COMPETITION TO FIND SCOTLAND'S BEST SPECIALITY ASHETTE PIES

The Category winner will receive a Diamond award certificate.  
Gold and Silver Awards to all those worthy of such recognition.

**To be held on Wednesday 13<sup>th</sup> September 2023**

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

### CONDITIONS OF ENTRY- Note:- this is not an evaluation for handheld pies

1. Entries will only be accepted from members of Scottish Craft Butchers.
2. Each entry with the exception of the pastry must be made by the retailers staff.
3. Pies must contain meat, e.g. beef, lamb, pork, chicken, game meat.
4. Only two Speciality Pie entries accepted per shop.
5. Entries must be delivered at a temperature below 50C with a minimum of two days shelf life.
6. Each entry must be a typical example of the product as sold in the member's retail premises.
7. Product entry stickers will be sent to the entrant to attach to their products by 5<sup>th</sup> September.
8. Pies can be submitted with specific firing instructions for baking off. (i.e. temperature, settings for top and bottom heat, time.)
9. **1 sample of each product must be provided to allow judging. Pie size- ¾ lb. / 340g MAXIMUM ( please do not send in pies over 1lb/454g in weight )**
10. The product must comply with statutory regulations.
11. Nowhere should business names or identifiable brands be used on packs, pastry or ashettes.
12. The organiser 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 and their decision is final.
15. Entries, successful or otherwise, will not be returned.
16. Entry is £18 per product (non refundable) and completed entry forms should be submitted to the Scottish Craft Butchers by Thursday 10th August 2023.
17. All products must be submitted on Wednesday 13<sup>th</sup> September 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 must arrive on  
Wednesday 13<sup>th</sup> September 2023.
18. Results will be announced at regional meetings from 23<sup>rd</sup> October to 26<sup>th</sup> October and will be posted on [www.craftbutchers.co.uk](http://www.craftbutchers.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.
19. For ongoing promotional purposes, awards must be described with the prefix 2023.

# PRODUCT EVALUATION JUDGING FORM

ENTRY NUMBER:

PRODUCT NAME:

Cooked Appearance	Product Composition			Smell	Texture	Taste	Overall Appeal	
Extremely raw, burnt 1	Unacceptable 1			Extremely Unpleasant 1	Extremely tough dry 1	None /extremely unpleasant 1	Unacceptable 1	T O
Very raw, burnt 2	Extremely poor 2			Very unpleasant 2	Very tough dry 2	Very unpleasant /bland 2	Extremely poor 2	T
Raw, burnt 3	Very Poor 3			Unpleasant 3	Tough, dry 3	Slightly unpleasant or overpowering 3	Very Poor 3	A
Slightly raw, burnt 4	Poor 4			Poor 4	Chewy 4	Palatable 4	Poor 4	L
Acceptable 5	Acceptable 5			Appropriate 5	Acceptable 5	Acceptable 5	Acceptable 5	
Good 6	Good 6			Good 6	Tender, moist 6	Good 6	Good 6	S
Very good 7	Very good 7			Very pleasant 7	Very tender / moist 7	Very Flavoursome 7	Very good 7	C
Extremely good 8	Extremely good 8			Extremely pleasant 8	Extremely tender /moist 8	Extremely Flavoursome 8	Extremely good 8	O
Excellent 9	Excellent 9			Exceptionally pleasant 9	Excellent 9	Excellent 9	Excellent 9	R
Superb 10	Superb 10		+	Superb 10	Superb 10	Superb 10	Superb 10	E
Add scores	+	+	+	+	+	+	+	
Judge's Comments								
<i>(circle number which best represents products attributes)</i>		<b>SCORING: 60-50 = Gold</b>			<b>49-40= Silver</b>			



# ENTRY FORM

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

**Entries cannot be accepted after 10<sup>th</sup> August 2023**

Name:	
Address	
Postcode	

I agree to the rules of the awards

	(Signed)
Please print name below signature	(Print)

I enclose cheque for £\_\_\_\_\_ for \_\_\_\_\_ entries @£18 each.  
or BACS payments can be made to Scottish Craft Butchers

Sort Code: 83-47-00 Account No. 10023331

Entries close 10<sup>th</sup> August 2023 and are ONLY accepted when accompanied by payment.

Name of Product	Description (keep this brief, a full list of ingredients is not required) e.g. Steak & Kidney, Chicken & Ham.

If you wish to take advantage of a collection point, deliver there by 11.00am on **Wednesday 13<sup>th</sup> September** and indicate below which point you will drop off at.  
**(The transportation from the collection point leaves at 11 am and cannot be delayed.)**

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306	
Gordon McWilliam (Aberdeen) Ltd, 37 St Clement St, Aberdeen, AB11 5FU Tel: 01224 211174	
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	