THE CONFEDERATION OF YORKSHIRE BUTCHERS COUNCILS INVITE YOU TO ENTER AND ATTEND THEIR 30th ANNUAL COMPETITION AND TRADE FAIR TO BE STAGED AT THE CEDAR COURT HOTEL MAYO AVENUE, BRADFORD, ON SUNDAY, NOVEMBER 18th, 2018

Main Competition classes are open to ALL UK butchers, farm shops and bakers who make products on their own premises. *New Kid on the Block open to Yorkshire entrants only.

CHAMPIONSHIP CLASSES

SUPREME CHAMPION PIE OF CLASSES 5 & 6

THE TED JONES SUPREME PIE TROPHY
awarded annually, plus Great Yorkshire Trophy + Diploma

SPONSORED BY DALZIEL

RESERVE SUPREME CHAMPION PIE
awarded annually, plus Great Yorkshire Trophy + Diploma

SPONSORED BY WILLIAM JONES PACKAGING

SUPREME CHAMPION SAUSAGE OF CLASSES 1 & 2

SUPREME CHAMPION SAUSAGE - THE DALZIEL TROPHY
awarded annually, plus Great Yorkshire Trophy + Diploma

SPONSORED BY DALZIEL

RESERVE SUPREME CHAMPION SAUSAGE - THE DEVRO CUP
awarded annually, plus Great Yorkshire Trophy + Diploma

SPONSORED BY LUCAS INGREDIENTS

PLEASE LIST A BRIEF DESCRIPTION, AS APPROPRIATE, FOR EVERY PRODUCT ENTERED IN EACH CATEGORY, ESPECIALLY THE SPECIALITY SAUSAGE & COLD EATING PIE COMPETITION CLASSES TO ASSIST THE JUDGES

SAUSAGE CLASSES
SPONSORED BY LUCAS INGREDIENTS

There will be 3 classes of Sausage - Thin Pork, Thick Pork and Speciality Sausage. Each variety must be named. Each entry to consist of 2 samples - 1 x 454g uncooked + 1 cooked, weighing 454g before cooking. Any type of casing may be used linked any number per 454g.

CLASS 1 - THIN PORK SAUSAGE
SPONSORED BY ORIS

1st Prize THE ORIS SHIELD - awarded annually, plus Great Yorkshire Trophy + Diploma

1......................................................................................................................................................................................
2......................................................................................................................................................................................
3......................................................................................................................................................................................

CLASS 2 - THICK PORK SAUSAGE
SPONSORED BY RIPON SELECT FOODS

1st Prize THE RIPON SELECT FOODS SHIELD - awarded annually, plus Great Yorkshire Trophy + Diploma

1......................................................................................................................................................................................
2......................................................................................................................................................................................
3......................................................................................................................................................................................

CLASS 3 - SPECIALITY SAUSAGE
SPONSORED BY THE DALESMAN GROUP

1st Prize THE GORDON RHODES SHIELD - awarded annually, plus Great Yorkshire Trophy + Diploma. Please name ingredients

1......................................................................................................................................................................................
2......................................................................................................................................................................................
3......................................................................................................................................................................................

Winners of the above 3 classes qualify for the Supreme Champion Sausage, which will also qualify for the 2019 National Champion of Champions Sausage Competition

CLASS 4 BLACK PUDDING
SPONSORED BY W.R. WRIGHT & SONS

454g or over, in rings, sleeves or blocks. 1st Prize THE W.R. WRIGHT & SONS TROPHY - awarded annually, plus Great Yorkshire Trophy + Diploma

1......................................................................................................................................................................................
2......................................................................................................................................................................................
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PIE CLASSES  There will be 2 classes of Pork Pie - Large and Small, plus a Speciality Pie class.

CLASS 5 - 2 X 454G PORK PIES 2OZ TOLERANCE  SPONSORED BY LUCAS INGREDIENTS
1st Prize THE LUCAS TROPHY - awarded annually, plus Great Yorkshire Trophy + Diploma

CLASS 6 - 4 X 126G TO 152G PORK PIES  SPONSORED BY INTERBAKE
1st Prize THE INTERBAKE SHIELD - awarded annually, plus Great Yorkshire Trophy + Diploma

Winners of the above 2 classes will qualify for Supreme Champion Pork Pie

CLASS 7 - SPECIALITY COLD EATING PIE ANY WEIGHT, TWO IF UNDER 680G
3. Speciality Class - can be any size cold eating pie sold whole or by portion, and can contain a mix of any meat, including sausage, with any addition of fruit, cheese or pickle etc. Ingredients for each entry should be named below.
1st Prize THE JOHN SPENCER MEMORIAL TROPHY - awarded annually, plus Great Yorkshire Trophy + Diploma

CLASS 8 BEEF BURGER  SPONSORED BY WR WRIGHT & SONS
Each entry to consist of 4 Beef Burgers - 2 cooked, 2 uncooked, wt. not to exceed 120g before cooking.
1st Prize THE W.R. WRIGHT & SONS SHIELD - awarded annually, plus Great Yorkshire Trophy + Diploma

CLASS 9 ‘NEW KID ON THE BLOCK’ - open to Yorkshire entrants only, can be any product entered plus special trophy for the best newcomer to the competition

Diplomas will also be awarded to 2nd and 3rd prize winners in each competition class

NB: IF ENTERING MORE THAN 3 PRODUCTS IN ANY CATEGORY PLEASE SPECIFY CATEGORY/PRODUCTS ON SEPARATE SHEET

The cost of each entry to be received by the closing date below is £12.00
Total No. of entries ........ Total Fee Payable £ ..........

YOUR DETAILS (please complete in block capitals)
First Name .................................................. Surname ........................................................................
Business Name (for inclusion on certificates) ............................................................................................
ADDRESS......................................................................................................................................................
...........................................................................................................................................................................
POSTCODE ............Tel: .................................... Email ...................................................................................

The closing date for entries is SATURDAY, NOVEMBER 10TH, 2018, and all entries on the day of the competition MUST be received no later than 10am, prior to the start of judging at 10.30am prompt. Please complete this form and return together with your remittance to CYBC Competition, Roy Dykes Butchers LTD, Unit 2/3, The Canopy KEIGHLEY MARKET, KEIGHLEY, WEST YORKSHIRE  BD21 3PQ. Phone 01535 605808. Please make cheques payable to CYBC.
PAYMENT can also be made by Card if preferred. Please call.
Entrants who cannot attend in person can also send their entries to Roy Dykes Butchers, but they MUST arrive by 5pm at the latest on Friday, November 16th. Further Entry Forms can be downloaded at www.greatyorkscomp.co.uk
NB: Entries received after the closing date + no later 10am on Nov 18th will cost £15 each due to additional administration costs

Further enquiries: Mike Ward, Secretary, CYBC, 07712 631742, maward11@btinternet.com Terry McEvoy 07984 908808.
Event Management & PR Robin Moule, Moule Media 01756 794027, robin@moulemedia.com

I have read and agree to abide by the rules and conditions of entry

Signature ............................................................................................................................................ Date ................................