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

The President Mr Tom Martin’s annual dinner dance takes place on Saturday, November 17th with - back by popular demand - the fabulous Audio Test Pilots.

The thanks of the Confederation go to all entrants, sponsors, trade stands, advertisers, judges and helpers.

Please show your support for our sponsors, traders and advertisers.

Live music from the Audio Test Pilots

2018 ENTRY FORMS ARE AVAILABLE AT www.greatyorkscomp.co.uk
MAIN COMPETITION CLASSES AGAIN OPEN TO ALL-COMERS
Great Yorkshire Competition returns to Bradford

We’re delighted that the 2018 Great Yorkshire Pork Pie, Sausage & Products Competition this year returns to its regular home in Bradford.

The 30th annual contest will again take place at the Cedar Court Hotel, on Sunday, November 18th, with all the main competition classes again thrown open to all-comers from across the UK.

In addition, the Great Yorkshire, once more organised by The Confederation of Yorkshire Butchers Councils’ (CYBC), also reverts to its more recognised long-established format.

It again features keynote pork pie and sausage classes – supreme and reserve supreme champions will be crowned here – along with black pudding and beef burger classes.

These are all open to all UK butchers, farm shops and bakers who make products on their own premises.

A ‘New Kid on the Block’ competition class also returns. This is open to Yorkshire entrants only and is designed to encourage new blood to enter what remains one of the UK’s biggest and most prestigious regional meat trades product evaluation events.

All championship and 1st prize class winners will receive individual trophies and Yorkshire Rose Award diplomas, with diplomas also presented to 2nd and 3rd prize winners.

We are again delighted to report that this year’s entry fee remains unchanged. Remember, there is NO limit on the number of entries, though all entrants are again reminded that - apart from the speciality pie and sausages classes - they can win only one prize per class. This gives others a chance to figure among the class prizes.

An Entry Form is included with this programme and can also be downloaded and printed from the competition website at www.greatayorkscomp.co.uk where full details are also posted, along with a downloadable programme, plus booking forms for the President’s Dinner Dance and overnight hotel accommodation.

West Yorkshire wholesale butcher and pie maker Tom Martin (pictured), of Eric Richmond Butchers in Ossett, Wakefield, is now into his second term as CYBC president. He will host the President’s Dinner Dance, on Saturday, November 17. See page 12 for full details.

As a special treat again this year, there will be two bottles of wine on every table free of charge. We will also be running a Bumper Charity Raffle with lots of fabulous prizes.

THE OFFICIAL CLOSING DATE FOR POSTAL ENTRIES IS SATURDAY, NOVEMBER 10TH, 2018

Late entries, while accepted until 10am at the very latest on the day of the competition, will be charged extra.

To find out more about the fantastic Lucas Smokehouse range, please call our free Customer Helpline on 0800 138 5837 or visit www.lucas-ingredients.co.uk
ROLL OF HONOUR - 2017 WINNERS

LARGE PORK PIE AND SUPREME PORK PIE CHAMPION
Peter Middlemiss, Geo Middlemiss & Son Butchers, Otley, joined by Judith Johnston, Lucas Ingredients, CYBC president Tom Martin, and

SPECIALITY COLD EATING PIE CHAMPION
Adam Lang, Langs of Wollaston Butchers, and Tom Martin.

SPECIALITY AND SUPREME SAUSAGE CHAMPION
Sarah Scarth with baby Albie, and Peter Hogg, W Fletcher & Sons Butchers, Norton, with Paul Nelson, of Dalziel, and Tom Martin.

SPECIALITY AND SUPREME SAUSAGE CHAMPION
Sarah Scarth with baby Albie, and Peter Hogg, W Fletcher & Sons Butchers, Norton, with Paul Nelson, of Dalziel, and Tom Martin.

SPECIALITY AND SUPREME SAUSAGE CHAMPION
Sarah Scarth with baby Albie, and Peter Hogg, W Fletcher & Sons Butchers, Norton, with Paul Nelson, of Dalziel, and Tom Martin.

SMALL PORK PIE & RESERVE SUPREME PORK PIE CHAMPION
Ira Collier, Dales Traditional Butchers, Kirkby Lonsdale, with trophy presenter Valerie Hall, Tom Martin and Roger Austin and Sat Lola, William Jones Packaging.

RESERVE SUPREME SAUSAGE CHAMPION
Carl Webster, Riverside Butchers, Stamford Bridge, with daughter Lilly, Judith Johnston, Lucas Ingredients, and Tom Martin.

THICK PORK SAUSAGE CHAMPION
Carl Webster, Riverside Butchers, Stamford Bridge, with daughter Lilly, Glen Caldwell, Ripon Select Foods, and Tom Martin.

BLACK PUDDING CHAMPION
Colin Robinson, Weetons Food Hall & Restaurant, Harrogate, and Tom Martin.

THIN PORK SAUSAGE CHAMPION
William Gill, Villa Farm Shop, Huddersfield, Roger Kelsey, chief executive of the National Craft Butchers, and Tom Martin.
The No 1 Business Partner
FOR BUTCHERS & FARM SHOPS

THE MEAT INDUSTRY EXPERTS

★ Help and support includes:
- Food hygiene
- Employment Issues
- Health & Safety
- Training
★ Access to money saving products & services
★ Promotion of members to consumers at
www.nationalcraftbutchers.co.uk

For further information:
01892 541412  info@nationalcraftbutchers.co.uk
www.nationalcraftbutchers.co.uk

NEW
Dalesman
Fat Replacer

Proud manufacturer of award winning ranges including Country Fayre®, Desire® & Dalesman.

Sausages
Burgers
Meatballs
Kebabs

Supporting Yorkshire’s Finest Butchers with the Finest Packaging for over 20 years

Our wide range of packaging branding includes
- Meat Saver Paper
- Grease Resistant & Kraft Paper Bags
- Re-sealable Bags
- Eco-friendly Bags

Supporting Yorkshire Butchers in their pursuit of excellence

WILLIAM JONES PACKAGING LTD
F: 029 2048 6262  E: sales@wjpkg.co.uk
www.wjpkg.co.uk
CHAMPIONSHIP CLASSES

SUPREME CHAMPION PIE OF CLASSES 5 & 6
1ST PRIZE - THE TED JONES SUPREME PIE TROPHY
Awarded annually in memory of the late competition stalwart
Plus Great Yorkshire Trophy and diploma
Kindly sponsored by Dalziel

RESERVE SUPREME CHAMPION PIE
1ST PRIZE - WILLIS HALL CUP FOR PORK PIE EXCELLENCE
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by William Jones Packaging

SUPREME CHAMPION SAUSAGE OF CLASSES 1 & 2
1ST PRIZE - THE DALZIEL TROPHY
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by Dalziel

RESERVE SUPREME CHAMPION SAUSAGE
1ST PRIZE - THE DEVRO CUP
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by Lucas Ingredients

SAUSAGE CLASSES

There will be three classes of sausage - thin pork, thick pork and speciality sausage. Each variety must be named. Each entry to consist of two samples - 1 x 454g uncooked and 1 cooked, weighing 454g before cooking. Any type of casing may be used linked any number per 454g

Kindly sponsored by Lucas Ingredients

CLASS 1 - THIN PORK SAUSAGE
1ST PRIZE - THE ORIS SHIELD
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by Oris

CLASS 2 - THICK PORK SAUSAGE
1ST PRIZE - THE RIPON SELECT FOODS SHIELD
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by Ripon Select Foods

CLASS 3 - SPECIALITY SAUSAGE
1ST PRIZE - THE GORDON RHODES SHIELD
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by The Dalesman Group

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

CLASS 4 - BLACK PUDDING
1ST PRIZE - THE W.R. WRIGHT & SONS TROPHY
Awarded annually plus Great Yorkshire Trophy and diploma
454g or over. In rings, sleeves or blocks.
Kindly sponsored by W.R.Wright & Sons

PIE CLASSES

CLASS 5 - 2X 454g PORK PIES
(2oz tolerance)
1ST PRIZE - THE LUCAS TROPHY
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by Lucas Ingredients

CLASS 6 - 4X 125g TO 152g PORK PIES
1ST PRIZE - THE INTERBAKE SHIELD
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by Interbake

Winners of the above two classes qualify for the Supreme Champion Pork Pie.
Please note - warm products will, without exception, be DISQUALIFIED

CLASS 7 - SPECIALITY COLD EATING PIE
ANY WEIGHT, TWO IF UNDER 680G
1ST PRIZE - THE JOHN SPENCER MEMORIAL TROPHY
Awarded annually plus Great Yorkshire Trophy and diploma

Can be any size cold eating pie, sold whole or by portion. Can contain a mix of any meat, including sausage, with any addition of fruit, cheese or pickle etc.
All ingredients should be named.

CLASS 8 - BEEF BURGER
1ST PRIZE - THE W.R.WRIGHT & SONS SHIELD
Awarded annually plus Great Yorkshire Trophy and diploma
Kindly sponsored by W.R.Wright & Sons

CLASS 9 - NEW KID ON THE BLOCK
Open to Yorkshire entrants only - can be any product entered

A special trophy for the best newcomer of the competition

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

COMPETITION DAY FORMAT

7am - Trade stands and officials arrive for set-up and preparation
9am-10am - All entries to be delivered by entrants
10am - Judges arrive
10.30am - Judging commences
2pm - Sponsors and officials gather for awards presentation.

2.30pm - Presentations begin. Press pictures to be taken.
Circa 3pm - Presentations end.
Pictures taken of individual champions

Please note - absolutely no entries will be accepted after 10am. Warm entries will be immediately disqualified.
The Confederation President Mr Tom Martin invites all to attend the Annual Dinner Dance (black tie) on SATURDAY, November 17th, 2018, at Cedar Court Hotel, Bradford, with great dance music from THE AUDIO TEST PILOTS back by popular demand.

DINNER STARTS 7.30pm PROMPT

BEEF KINDLY SPONSORED BY DALZIELS

Dinner: The cost this year is retained at £35 per person, to include 4-course dinner, plus two bottles of wine on every table free of charge, with live entertainment and dancing included.

Please note: We have to pay for a minimum of 200 people at the Dinner Dance, so please make every effort to attend.

Accommodation: We have again agreed a special overnight B&B package with the hotel at £60 per room in a twin or double, or £50 per single room.

Dinner Dance & Hotel Accommodation Booking Forms can be downloaded at www.greatyorkscomp.co.uk Please note: Dinner and accommodation bookings are again separate. Forms for the dinner dance should be completed and returned no later than Friday, November 2 to: Mike Ward, Secretary, CYBC, Middle Hob Cote Farm, Hob Cote Lane, Oakworth, Keighley BD22 0RW. Tel: 07712 631742 Enquiries also to Terry McEvoy on 07984 908809

Hotel Accommodation Booking Forms should be completed and returned direct to Cedar Court Hotel.
The Confederation of Yorkshire Butchers Councils would like to warmly thank all trade stands, sponsors and programme advertisers. Please show your support for them.

**DALZIEL**
Unit F1, Whistler Drive, Summit Park, Glasshoughton, West Yorks WF10 5HX. Contact Paul Nelson, Site Director on 01977 605590, 07778 461666 Email: paul.nelson@dalziel.co.uk www.dalziel.co.uk
See us at the Lucas trade stand

**INTERBAKE LTD**
Unit 2, Bridge Mills, Rochdale Road, Edenfield, Ramsbottom, Bury, Lancs BL0 0RE. Contact David Dunne, Sales Director, on 01706 825596. Fax: 01706 826686. E: lesley@interbake.co.uk www.interbake.co.uk

**LUCAS INGREDIENTS**
t/a Kerry, Kerry, Bradley Road, Royal Porthbury Dock, Bristol BS20 7NZ Contact Judith Johnston, Sales Development Manager, Mobile: +44(0) 7748 807 893 Email: Judith.Johnston@kerry.com www.lucas-ingredients.co.uk
PLUS TRADE STAND (with Dalziel)

**Dalesman (Gordon Rhodes & Son)**
Dalesman House, Chase Way, Bradford, West Yorks BD5 8HW. Contact Gemma Richardson, Sales Office & Export Manager, or Jayne Robinson, Sales Office Supervisor. Tel: 01274 758000. Fax: 01274 758000. E: taste@thedalesmangroup.co.uk www.thedalesmangroup.co.uk
PLUS TRADE STAND

**LEEDS BACON CO (LBC)**
102-106, Henconner Lane, Bramley, Leeds LS 13 4LG. Contact Sharon Campbell, Director. Tel: 0113 255 7166. Fax: 0113 236 0049. E: sharon@leedsbacon.co.uk www.leedsbacon.co.uk

**ORIS LIMITED**
The Parade, Hendon, Sunderland, Tyne & Wear SR2 8NT Tel: 0191 565 9755. Fax: 0191 567 3613. Contact Mike Giblin, Sales Manager, 07951 715214 E: oris-sales@oris-uk.com www.oris-uk.com

**PENDRED RETAIL SOLUTIONS**
PENTIC TICKETING
Unit B1 Broomsleigh Business Park, Worsley Bridge Road, London SE26 5BN. Contact Lesley Anne Hunt Business Development Manager & Design Consultant Pentic Price Ticketing Direct 020 84619389. Mobile: 07875 050390 lesley@pendred.com or ticketing@pendred.com www.pentic.com
PLUS TRADE STAND

**RIPON SELECT FOODS LTD**
Dallamires Way North, Ripon, N. Yorks, HG4 1TL Tel: 01765 601711. Fax: 01765 607481 E: ingredients@rsf.co.uk www.rsf.co.uk

**WILLIAM JONES PACKAGING**
Unit B5, Southpoint Industrial Estate, Foreshore Road, Cardiff CF10 4SP. Contact Alwyn Evans, Sales Director, on 07866 433251. Tel: 02920 486262. Fax: 02920 481230. E: alwyn@wjpackaging.co.uk www.wjpackaging.co.uk
PLUS TRADE STAND

**W.R. WRIGHT & SONS**
110-118, Cherry Lane, Walton, Liverpool L4 8SF. Contact Ian Wright, Sales Director: Tel: 0151 270 2904. Fax: 0151 226 8833. E: sales@wrwright.co.uk www.wrwright.co.uk
PLUS TRADE STAND
RULES AND CONDITIONS OF ENTRY

1. Entries for the main competition classes will be accepted from any independent butcher in the UK - from either members or non-members of the National Craft Butchers. Entries are also open to UK farm shops and bakers who make products on their own premises.

2. All entries must be produced on the entrant’s own premises. Entries from large wholesalers will not be accepted.

3. All cooked sausages and pies must be cold on delivery. Warm products will, without exception, be DISQUALIFIED.

4. Judges are not allowed to enter and their decision is final. No correspondence can be entered into after the event.

5. Any competitor winning the supreme sausage or pie championship for two years running will be asked to judge in the competition the following year.

6. Entries should be delivered to the Cedar Court Hotel, Bradford, on the day of the competition. They must be received no later than 10am, prior to the start of judging at 10.30am prompt.

7. Judging will commence at 10.30am, with the final at approx 2.30pm.

8. ENTRIES WILL NOT BE RETURNED AND THEY WILL BE DISPOSED OF BY THE ORGANISERS AT THE END OF THE EVENT.

9. SAUSAGES. 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.

10. PIES. There will be 2 classes of Pork Pie - Large and Small, plus a Speciality Pie class.

11. BLACK PUDDING. 454g or over, in rings, sleeves or blocks.

12. BEEFBURGER Each entry to consist of 4 Beefburgers - 2 cooked, 2 uncooked, weight not to exceed 120g before cooking.

13. NEW KID ON THE BLOCK – open to Yorkshire entrants only. The judges will choose what they consider to be the best product from first-time entrants.

All Championship Winners, plus 1st prizewinners in each class will receive a trophy and diploma. Diplomas will also be awarded to 2nd and 3rd prize winners in each competition class.

An Entry Form can be downloaded and printed at: www.greatyorkscomp.co.uk

Please complete the Entry Form details & return with your remittance by the closing date of Saturday, November 10th, 2018.

NB: While there is no limit to the number of entries in each class, please note that each entrant can win only ONE prize per class. This ruling does not apply to Speciality Sausage & Speciality Pie classes.
See us at the Lucas Stand

Bringing innovation and new exciting recipes to the traditional values of your business.

Sponsors of:
Supreme Champion Pork Pie Class
Supreme Champion Sausage Class

Dalziel. Quality where it counts. Talk to us.

Dalziel Ltd, Unit F1 Summit Park, Whistler Drive, Castleford WF10 5HX
01977 605 590