



Homemade Sausage/Beef Jerky Competition

Chief Steward: Percy Scobie

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Entries to be delivered for judging to the ICPA tent on Saturday, 11th June by 1:00pm. Sausages will be cooked on the BBQ at the venue so please present them raw.

*Entries will be judged after cooking. Results and prizes will be presented after judging.
Entry Fee: \$1.50*

Prizes: First Prize \$10 Certificate & Ribbon
Second Prize \$5 Certificate & Ribbon

Class 1 Plain Beef Sausage

Class 2 Flavoured Sausage

Sausages will be judged on the following criteria

*Visual Appearance Texture
Visual Cooked
Flavour*

- *Each competitor must present 4 uncooked sausages*
- *All sausages must be made under hygienic conditions*
- *All entries must be fit for human consumption*

Class 3 Beef Jerky

Jerky will be judged on the following criteria

*Visual Appearance
Texture
Flavour*

- *Each competitor must present approximately 100 grams*
- *All products must be wrapped in cling film in a tray with a flavour label*
- *All jerky must be made under hygienic conditions*

•*All entries must be fit for human consumption*