



Homemade Sausage/Beef Jerky Competition

Chief Steward: Percy Scobie

Contact: theresa.charles@bigpond.com

*Entries to be delivered for judging to the ICPA tent on Saturday, 17th June by 10:00am.
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*