



RULES AND REGULATIONS

1. Entries will be accepted from any independent butcher in the UK, along with 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 larger wholesalers will not be accepted.
3. All cooked sausages 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 for two years running will be asked to judge in the competition the following year.
6. Entries should be delivered to The Craft Bakers and Butchers Extravaganza at the Yorkshire Event Centre, Great Yorkshire Showground, Harrogate, North Yorkshire, HG2 8NZ, between 9.00am and 10.00am on the day of the competition. **TO SAVE TIME AT REGISTRATION, ALL ENTRIES MUST BE PRESENTED ON WHITE POLYSTYRENE TRAYS AND OVERWRAPPED WITHOUT GARNISH. PLEASE NOTE THAT WHITE TRAYS CAN BE PROVIDED ON THE DAY IF YOU DO NOT HOLD YOUR OWN.** Hygiene Products kindly donated by Dalziels.
7. Judging will commence at 10.30am prompt, with results announce at approx 2.00pm.
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. **BLACK PUDDING.** 454g or over, in rings, sleeves or blocks.