



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

1. Small pork pie 4 x 126g to 152g Pork Pies
 2. Large pork pie 2 x 454g Pork Pies
 3. Speciality Class - can be any size cold eating pie sold whole or by portion. It will contain a mix of any meat, including sausage, with any addition of fruit, cheese or pickle etc. The ingredients should be named.
10. BLACK PUDDING. 454g or over, in rings, sleeves or blocks.