

## National Final

### The Q Guild Butchers BBQ Championships 2015

Birmingham Road, Allesley, Coventry CV5 9AL

Sunday 31<sup>st</sup> May 2015



Q Guild  
8 Needless Road  
Perth PH2 0JW  
Tel: 0844 800 6560

Congratulations on making this year's final with your product/s. I do hope that you will be bringing your winning products to the final or arranging for someone to bring them for you. If you are not please let me know.

There are six categories

Pork Sausages: minimum 500g

Beefburger: 2 samples min 113g, unless small, when 4 products

Steak: - The steak should be naked! Not seasoned nor marinated.

Speciality Sausage: minimum 500g

Speciality Burgers: 2 samples min 113g, unless small, when 4 products

Speciality BBQ Products: 2 samples, unless small, when 4 products

All products should be as sold in the shop.

Cooking will commence at 2.30pm so please make sure you and/or the products arrive by no later than 2.00pm.

All products should arrive chilled and in good condition.

All products should be accompanied by a ticket with the name of the product, description, declaration of meat content, additives and allergens.

All products will be cooked on a BBQ by Richard Holden, formerly of the Weber Grill Academy staff. The cooking time for each product should be a maximum of 20 minutes.

Products will be judged to establish a national champion in each category and then overall as a Supreme BBQ Champion.

Part of the judging criteria will be based on commerciality and saleability.

Winners will receive a trophy along with a press release.

All recipes and ideas must be available for exchanging with fellow members.

All enquiries should be directed to me at the Q Guild office or on Saturday or Sunday of competition weekend on 0795 784 2299.

Good luck, I look forward to seeing you at the Windmill.

Regards

Douglas Scott  
Q Guild Admin

Email:  
[info@qguild.co.uk](mailto:info@qguild.co.uk)

Website:  
[www.qguild.co.uk](http://www.qguild.co.uk)

Honorary President:  
Gordon Hepburn

## THE 2015 FINALISTS

Pork Sausage	Region
Walter Smith Fine Foods Albrighton	Midlands
James of Shepperton	South
Martin Player, Cardiff	SW & S Wales
Walter Smith, Huntingdon	East
Ellisons, Cullingworth	North East
Cranstons Ltd., Penrith	North West
S Collins & Son, Muirhead	Scotland
Beefburger	Region
Walter Smith Fine Foods Albrighton	Midlands
Chadwicks, Balham	South
Moody Sow, Old St Mellons	SW & S Wales
Bradwell Butchery, Great Yarmouth	East
Ellisons, Cullingworth	North East
Cranstons Ltd., Penrith	North West
Robert Alexander Ltd. Port Glasgow	Scotland
Steak	Region
Walter Smith Fine Foods, Lichfield	Midlands
James of Shepperton	South
Martin Player, Cardiff	SW & S Wales
Andrew Quality Butchers, Hadleigh	East
Addys, Holmfirth	North East
H Clewlow Butchers, Nantwich	North West
Davidsons Specialist Butchers, Inverurie	Scotland
Speciality Sausage	Region
Walter Smith Fine Foods Albrighton	Midlands
Black Barn Butchers	South
Moody Sow, Old St Mellons	SW & S Wales
James Archer, Norwich	East
Wilsons, Crossgates	North East
Cranstons Ltd., Penrith	North West
James Ewart, Monifieth	Scotland
Speciality Burger	Region
Walter Smith Fine Foods Albrighton	Midlands
Tilehurst Village Butchers	South
Moody Sow, Old St Mellons	SW & S Wales
Walter Smith, Huntingdon	East
Ellisons, Cullingworth	North East
Frasers Butchers, Bolton	North West
S Collins & Son, Muirhead	Scotland
Speciality BBQ Product	Region
Owen Taylor & Sons, Alfreton	Midlands
Owtons, Southampton	South
Moody Sow, Old St Mellons	SW & S Wales
Walter Smith, Huntingdon	East
George Payne, Gosforth	North East
H Clewlow Butchers, Nantwich	North West
T Johnston, Falkirk	Scotland



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*Honorary President:*  
 Gordon Hepburn