



You are invited to attend the North West Region forthcoming meeting

Tuesday 12th March 2019

**At The Alfresco Chef, Unit 12 Westby Close,
Whitehills Business Park, Westby Close, Blackpool FY4 5LW
3.00pm start**

The next meeting of the North West Q Guild will be our Annual barbecue competition.

AGENDA

3pm - Meet the Alfresco chef - Alfresco will provide a minimum of 2 BBQs for members to cook their own products on and at least two judges.

4.30pm - 20-minute product demo from IFI

4.50pm - Presentation and meeting from the Q Guild whilst the judging is going ahead.

5.20pm - Category winners.

5.50pm Close.

Barbecue Rules and entry form attached

Please let Philip or Sue know if you are able to attend, email regionalsupport@qguild.co.uk or call Sue on 07857698322

Corporate members are most welcome to attend but please could you let Philip/Sue know of your attendance alternatively you can send me an update or fliers as sorry there is no more presentation time available.

Thank you

Sue Woodall Q Guild Regional Support

07857698322 | www.qguild.co.uk

a Masterclass in Meat...

The Q Guild 8-10 Needless Road, Perth, PH2 0JW
Tel: 01738 633160 Fax: 01738 441059 Email: info@qguild.co.uk



**North West Region -
2019 BBQ Product Evaluation
Tuesday 12th March 2019
At The Alfresco Chef, Unit 12 Westby Close,
Whitehills Business Park, Westby Close, Blackpool FY4 5LW
3.00pm start**

Conditions of Entry

1. The competition is only open to Q Guild Members in the above region.
2. Entry is free.
3. There are 4 categories and each business can enter a maximum of one product in each category.
a - Sausage, b- Burger, c- Sirloin Steak d- BBQ new and exciting innovative product.
4. The steak should be a **Sirloin steak** with only salt and pepper added.
5. Sausage entries should contain a minimum of 500g burgers a minimum of 4, other products should include at least 2 samples, unless small, when 4 products would be required. All products should be as sold in the shop.
6. The cooking order will be drawn on the day.
7. All products should arrive chilled and in good condition.
8. All products should be accompanied by a ticket with the name of the product, description, declaration of meat content, additives and allergens.
9. All products will be cooked on a BBQ/Cooker by the chef.
10. The maximum cooking time for each product should be a maximum of 20 minutes.
11. Please ensure you bring enough products for other members to try.
12. Judging will be by guest judges at the Alfresco Chef and the judges' decisions are final and cannot be appealed against.
13. Products may be awarded a Gold or Silver award.
14. Part of the judging criteria will be based on commerciality and saleability.
15. Winners will receive an A4 certificate along with a press release.
16. All recipes and ideas must be available for exchanging with fellow members.

All enquiries should be directed to Sue Woodall- regionalsupport@qguild.co.uk

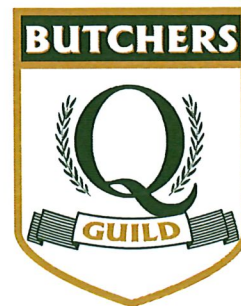
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Q Guild - North West Region

2019 BEST BBQ PRODUCT

to be held on Tuesday 12th March 2019 at 3.00pm
at Alfresco Chef, Unit 12 Westby Close,
Whitehills Business Park, Westby Close, Blackpool FY4 5LW



ENTRY FORM

Please complete this form in BLOCK CAPITALS and return to: Philip Cranston.

CONTACT NAME	
BUSINESS NAME	
ADDRESS	
E-MAIL	

I agree to the rules of the Competition

Signed

CATEGORIES	TICK if entering
1.Pork Sausage	
2.Beefburger	
3.Sirloin Steak (only salt and pepper allowed)	
4. BBQ Product (new and exciting innovative product)	

Entry forms should be returned to:

Philip Cranston
Ullswater Road
Penrith
Cumbria
CA11 7EH
philip@cranstons.net