

Award

CATEGORIES

1. **Traditional Pork Sausage** can include traditional regional variations e.g. Lincolnshire, Cumberland, Lorne etc. (Quantity 500 gram).
2. **Innovative Sausage** This should be of your own making - not an “off-the-shelf” innovation. What’s the twist? What makes it innovative? New trend? Local ingredients? It’s your call. (Quantity 500gram).
3. **“Simply Cook” Product** where all ingredients should be contained for uncomplicated cooking at home. Meat should be raw with added ingredients. (Quantity – enough for 2 adult servings - **full cooking instructions must be included**).
4. **Burger** - Just what it says - how you interpret that is up to you! (Quantity - 4 if large/6 if small – uncooked)).
5. **Hot Eating Pie** - Pre-cooked or uncooked pastry permitted – any size. (Quantity - 2 family size or 4 Individual size - **full cooking instructions must be included**).
6. **Cold Eating Pie** - any size. (Quantity – Minimum 1 large, 2 medium or 4 mini).
7. **BBQ product** - ideally a value added product but does not include burgers or sausage as those are already covered in other categories. Must be capable of being cooked in under 30 minutes. (Quantity: enough for 2 adult main meals).

8. **Speciality Game Meat Product** - Hot Eating - using any game such as pheasant, partridge, woodcock, grouse, duck etc. Note - to be considered game, it must be wild - Guinea Fowl for example is not regarded as game in UK as it is reared not wild. (Quantity – enough for 2 adult servings - **full cooking instructions must be included**).
9. **Best Butcher's Steak** this year it's an 8 oz Sirloin (Quantity 4 x 8 oz with NO added seasoning).
10. **Home-cured Bacon** must be produced from pork - any flavour. (Quantity – minimum weight 300g).
11. **Cooked Meat Product** - A wide scope here - from traditional sliced cooked meats to the more bespoke continental or further afield meats but no pastry or Scotch Eggs please! (Quantity -minimum weight 300g).

The following category is FREE to all who enter:

12. **Q Guild Young Butcher of the Year** open to all butchers aged under 24 years on 1st January 2024. Nominations to come from the business owner or shop manager they work for and should ideally include a description and picture* of a new product they have developed and sold in the shop, together with a description of other work or personal attributes/ skills that sets them apart from the rest and deserved of the title of Q Guild Young Butcher of the Year (approx. 250 words). Pictures, to include one of the young butcher, must be print quality/ high resolution. Please note: each of the finalists chosen in this category must be able to attend the lunch on 24th April in London

*picture(s) can be emailed separately if preferred to info@qguild.co.uk