

Smithfield Awards 2023

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. **Gourmet Burger** - Judges will be recognising that your customer will be paying extra for the word “*gourmet*” so will be expecting something a bit special. (Quantity - 4 if large/6 if small – uncooked)).
4. **BBQ Product** – a wide category here but does not include burgers or sausages! Must be capable of being cooked in under 30 minutes. (Quantity : enough for 2 adult main meals)
5. **Delicatessen Product** – Something you expect to be served from the ‘Deli’ counter – from sliced cooked meats to the more bespoke salami, chorizo, or pâté but no pastry or Scotch Eggs please! (Quantity -minimum weight 300g)
6. **Kitchen Ready 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**)
7. **Speciality Game Meat Product** – Hot Eating - using any wild game such as pheasant, partridge, woodcock, grouse, duck etc. (Quantity – enough for 2 adult servings - **full cooking instructions must be included**)
8. **Best Steak Pie** – Must be beef! Pre-cooked or uncooked pastry permitted – any size. (Quantity - 2 family size or 4 Individual size **full cooking instructions must be included**)
9. **Best Traditional Pork Pie** – any size. (Quantity – Minimum 1 large, 2 medium or 4 mini)
10. **New Best Innovative Hot Eating Pie** – again, a wide landscape but, as with the innovative sausage category, ask yourself, what makes it innovative? (Quantity – Minimum 1 large, 2 medium or 4 mini)
11. **Artisan Home-cured Bacon** – must be produced from pork - any flavour. (Quantity – minimum weight 300g)
12. **Gluten-Free Product** – a wide remit here but must be a home produced ‘manufactured’ product or portioned with a sauce or marinade (Quantity - dependant on product – use above category quantities as a guideline)
13. **Best Butcher’s Steak** - this year it’s an 8 oz Rib Eye (Quantity 4 x 8 oz with NO added seasoning)
14. **Best Black Pudding** – self explanatory (Quantity – minimum 225 gram)
15. **New Best Energy Efficient Hot-eating Product** - this could include Air Fry or microwave methods but the entire dish/helping must be able to be cooked in 10 minutes or less. (Quantity: dependant on product – use above category quantities as a guideline - **full cooking instructions must be included**)

16. **New The Judge's Wild Card Award (free entry)** – all entries will be automatically entered for this Award. Doesn't necessarily have to be a winner from any of the categories – just something that catches the judge's eye and/or taste buds

The following Categories are free to all those who enter 5 or more categories

17. **Masterclass in Meat Display** – You must submit 5 photographs that best presents your display which will measure up to 1 meter in length. Note, one picture should include a photograph of the butcher(s) that created it. Please make sure these are good print quality, high resolution pictures.
18. **Q Guild Young Butcher of the Year** – open to all butchers aged under 24 years on 1st January 2023. Nominations to come from the business owner or shop manager they work for and must 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.

The Awards

Entries will be received on 14th March and evaluated on the following 2 days using a well-proven rating system from which will be selected Gold and Silver Award winners. All Gold Award winning products in each category will then be assessed for the category champion Diamond Award. New for 2023 is the Coronation Award which will be presented to the overall "best of the best" chosen from a shortlist of Diamond Award Winners on the morning of the Awards lunch at Butchers Hall on Wednesday 19th April.

Diamond award winners and the Coronation Award winners will be announced at the Awards Lunch.

Good luck.