

2018 QUEENSLAND SAUSAGE KING & BEST BUTCHERS BURGER COMPETITIONS

ABN: 065 990 653 488

E N T R Y F O R M

TAX INVOICE WHEN PAID



ID No: _____

Contact Name: _____

Business Name: _____

Postal Address: _____
 _____ P/Code: _____

Business Address: _____

Telephone: _____ Fax: _____

Mobile: _____ Email: _____

R E G I O N S

REGIONS	TAFE LOCATION	ENTRIES CLOSE	COMPETITION DATE
Brisbane Nth	Eaton's Hill Hotel, 646 South Pine Road, Brendale, Ph: 07 3325 6777	5 th February	20 th February
Brisbane Sth	Norman Hotel, 102 Ipswich Road, Woolloongabba, Ph: 07 3391 5022	26 th February	13 th March
Sunshine Coast	Dickey Beach Surf Club, 1A Coochin Street, Dicky Beach, Ph: 07 5491 6078	5 th March	18 th March
Capricorn	Beef Australia, 134 William Street, Rockhampton, Ph: 07 4922 2989	23 rd April	Week Commencing; 7 th May
Gold Coast	North Burleigh Surf Life Saving Supporters Club, 293 The Esplanade, Miami Ph: 07 5576 5403	14 th May	20 th May
Outback	Jandowae Timbertown Festival, High Street, Jandowae, Ph: 0402 313 096	28 th May	10 th June
Brisbane West	Brothers Leagues Club Ipswich, 26 Wildey Street, Raceview, Ph: 07 3817 2999	4 th June	19 th June
Nth Queensland	Townsville Yacht Club Marina, 1 Plume St, Townsville City, Ph: (07) 4772 1192	11 th June	24 th June
Tropical	Yorkey's Knob Boating Club, 25/29 Buckley Street Yorkey's Knob, Ph: 07 4055 7711	18 th June	1 st July
Wide Bay/Burnett	Brothers Sports Club Bundaberg, 130 Takalvan St, Kensington, Ph: 07 4151 3532	1 st July	15 th July

State Final – Ekka, 19th August 2018

C O N D I T I O N S O F E N T R Y

- Entry is open to current financial members of the Australian Meat industry Council (Qld Division) and non-members at the discretion of the Qld Retail Council. All first place winners must be financial members of AMIC to be eligible for the State Final.
- Entrants may enter 2 entries only in Traditional Australian Beef and 1 entry only in Traditional Australian Pork and up to 5 entries in each Poultry, Australian Lamb/Open, Continental and Gourmet/Open and Best Butchers Burger. **Multiple entries in each of the categories must be of different mixes. The entry fee applies to each entry.**
- The owner or his/her staff must make the sausages/burgers on the premises of the nominating store or at premises owned by the nominating store.
- Sausages/burgers in all categories must be commercially available. Entries must be commercially available by the person/company entering the competition.
- Sausages** can be made with natural or synthetic casings and may be "thick" or "thin" in size.

- Only **fresh sausages/burgers** are eligible for the competition. **Pre or part cooked sausages/burgers are not eligible.**
- Entrants will be responsible for ensuring their product(s) comply with legal requirements specified in the Australian Food Standards Code 1990, (C1, Part 10).
- Sausages** must be provided on **1 X 500g** pre packed tray of at least **5 sausages**. **Burgers** are to be a maximum of **150g in size** on a prepacked tray of at least **4 burgers**. Tray size is to be a uniform 7x8 (18cmx20cm). All products remain the property of the Australian Meat Industry Council.
- Each entrant is responsible for the costs of sausages/burgers supplied.
- Judging will be based on the judging criteria. In the event of a tied score the scores allocated to Texture and Flavour will be used to separate the contestants. The judges' decision will be final.
- AMIC and the organising committee accepts no responsibility for any loss or damage to entries or to entrant's chances of winning the competition for whatever reason.
- All entrants must be willing to participate in publicity surrounding the competition.
- Promotions/advertising and any other publicity must clearly identify the winner and the competition year e.g. "2018 AMIC (Regional/State/National) Sausage King Winner – Traditional Australian Beef Sausage Category" or Best Butchers Beef Burger Winner.

I have read and understood the rules and conditions of entry of the 2018 Queensland Sausage King and Best Butchers Burger Competitions and agree to abide by the same. I understand it is my responsibility to ensure that the products I put forward for judging meet the Australian Foods Standards Code.

Signature: _____ Date: _____

Category	No of entries	TOTAL
Traditional Australian Beef	@\$33.00	
Traditional Australian Pork	@\$33.00	
Poultry	@\$33.00	
Australian Lamb/Open Class	@\$33.00	
Continental	@\$33.00	
Gourmet/Open Class	@\$33.00	
Best Butchers Beef Burger	@\$33.00	
Best Butchers Gourmet/Open Class Burger	@\$33.00	
TOTALS		

Please return your Entry Form together with your Cheque/Credit Card Authorisation
 Include Remittance Advice if paying by EFT or BPay (contact AMIC on 02 9086 2213 for details)
AMIC, PO Box 266, Red Hill, QLD, 4059 Email: qldadmin@amic.org.au Fax: 07 3352 4755
By the closing date as per table

Your entry will be confirmed and further details regarding judging and delivery will be advised.

Visa MasterCard
 Card Holders Name: _____
 Card Holders Signature: _____
 Expiry Date: _____ Amount: \$ _____
 Charge Card Number:

ENTRY FEE: \$33.00 (incl. of GST) per entry (see over for details)



NUMBER OF ENTRIES

DESCRIPTION OF YOUR ENTRIES

Please read the Category Descriptions carefully to ensure correct selection for your entries. For verification of category you must provide a brief description of each entry i.e. Lamb and Rosemary, Bratwurst, Chicken & Chive. We will advise if any corrections to the categories selected are required.

Traditional Australian Beef

1. _____
2. _____

Traditional Australian Pork

1. _____

Poultry

1. _____
2. _____
3. _____
4. _____
5. _____

Australian Lamb/Open Class

1. _____
2. _____
3. _____
4. _____
5. _____

Continental

1. _____
2. _____
3. _____
4. _____
5. _____

Gourmet/Open Class

1. _____
2. _____
3. _____
4. _____
5. _____

Best Butchers Beef Burger

1. _____
2. _____
3. _____
4. _____
5. _____

Best Butchers Gourmet/Open Class Burger

1. _____
2. _____
3. _____
4. _____
5. _____

CATEGORY DESCRIPTIONS

1. **TRADITIONAL AUSTRALIAN BEEF**
Sausages entered in this category **must be made of beef**, plus meal (optional) spices and water. **They must not contain any additional ingredients such as tomato, etc.**
2. **TRADITIONAL AUSTRALIAN PORK**
Sausages entered in this category **must be made of pork** plus meal (optional) spices and/or flavourings and water. **They must not contain any additional ingredients such as tomato, etc. Entries must not include bratwurst, Italian traditional and other continental type sausages.**
3. **POULTRY**
Sausages entered in this category can be made of poultry products and can be highly flavoured and may contain additives e.g. Turkey with onion and fresh sage. Additives such as corn, tomato, apple, cheese are permitted.
4. **AUSTRALIAN LAMB/OPEN CLASS**
Sausages entered in this category must be made of lamb and can be highly flavoured and may contain additives e.g. Lamb with rosemary and sundried tomato. Additives such as corn, tomato, apple, cheese are permitted.
5. **CONTINENTAL**
Sausages entered in this category include Bratwurst, Italian traditional, Chorizos and other continental type sausages. They can be made of beef and/or lamb and/or pork and can be highly flavoured and spiced e.g. Italian pork with spices and garlic.
6. **GOURMET/OPEN CLASS**
Sausages entered in this category can be made of, beef and/or lamb and/or pork and/or game meats and can be highly flavoured, e.g., Pork with apple or Beef with red wine and mushrooms. Additives such as corn, tomato, apple, cheese are permitted.
7. **BEST BUTCHERS BEEF BURGER**
Burgers entered in this category **must be made of beef**. There is no restriction on the additives that can be added to the burger. Any additives must be evenly distributed with the mix. Entries may have crumbed coatings but cannot have external wrappings such as bacon, pastry, fruit or vegetables.
8. **BEST BUTCHERS GOURMET/OPEN CLASS BURGER**
This is an open species category, you may enter any typical gourmet burger that you produce and sell. There is no restriction on the additives that can be added to the burger. Any additives must be evenly distributed with the mix. Entries may have crumbed coatings but cannot have external wrappings such as bacon, pastry, fruit or vegetables.