

Guest Judge's: Paul Mercuiro and Tom Bouchier

Entries Due: Wednesday 6th March 2024 – No late entries accepted

Exhibits Due: Show Day, Saturday 9th March 2024 (between 10am & 12pm) at the Cooking Stage

Or Artisan Bottega

Judging: Show Day, Saturday 9th March 3.15pm (this may change)

Entry Fee: \$3.00 (2 Sausages to be supplied per entry)

Exhibits Released: Prizes awarded at the conclusion of the competition

PRIZES Major Sponsor

Classes 1st Rosette & Certificate

2nd & 3rd Society Ribbon & Certificate

Roger Cornish Fencing

Best in Show \$500 Cash Prize Perpetual Trophy & Certificate

Section	Class No.	Class
Sausage	737	Beef Sausage -
		Sausages entered in this category must be made 100% beef
		plus meal (optional) spices and/or flavourings and water.
		They must not contain any additional ingredients such as
		tomato.
Sausage	738	Pork Sausage –
		100% Pork sausage. Only additives allowable are spices
		and/or flavourings.
Sausage	739	Flavoured Sausage –
		Entries may be made of mixed species and can be highly
		flavoured. This category encourages innovation.

SECTION REGULATIONS: (To be read in conjunction with General Regulations)

- 1. The Red Hill Sausage Competition is open to Home & Commercial Sausage Makers
- 2. Sausages to be delivered on Show Day, 9th March 2024, to the MP Paddock Cooking stage between 10am & 12pm or deliver to the Artisan Bottega details TBA
- 3. 2 Sausages to be supplied per entry. Entries must be clearly labelled with Class & Entry Number
- 4. Please transport Sausages in a car fridge or cooler bag. Sausages will be refrigerated on site
- 5. Sausages will be cooked onsite & presented for live Judging (currently scheduled at 1.00pm but this may change)
- 6. This Schedule, Prizes & Sponsors may change at any time without notice

Red Hill A&S Society Red Hill Show 2024 Exhibitor Guide - Red Hill Sausage Competition