

# SCOTCH PIE CLUB

## WORLD CHAMPIONSHIP & SAVOURIES EVALUATION 17<sup>th</sup> NOVEMBER 2010, Carnegie College, Dunfermline

### ENTRY FORM

Please complete this form in **BLOCK CAPITALS** and forward to  
**Fay Somerville, SAMB, 4 Torphichen Street, Edinburgh EH3 8 JQ** [Tel: 0131 229 1401]

**Entries must be received by 8th November, 2010**

This deadline will be strictly enforced since late entries in 2009 cause difficulties.

**No entries will be accepted after Monday 8<sup>th</sup> November 2010.**

Contact Name:	
Business Name	
Address	
Postcode	

	<b>NEW MEMBER (£30)</b>	£ _____
	<b>RENEWAL (£15)</b>	£ _____
A)	<b>SCOTCH PIES</b> Only one entry per member @ £25	£ _____
B)	<b>SAUSAGE ROLLS</b> Only one entry per member @ £15	£ _____
C)	<b>BRIDIES</b> Only one entry per member @ £15	£ _____
D)	<b>SPECIALITY SAVOURY PRODUCT</b> Extend @ £15 per product entered Enter overleaf names of products entered	£ _____
	<b>TOTAL</b> <b>(please make cheques payable to</b> <b>SCOTCH PIE CLUB)</b>	£ _____

**SPECIALITY SAVOURY PRODUCT ENTRIES:**

Please list names of your products against the category entered in.  
 Entries are restricted to **four** in total across any of the sub categories

SUB CATEGORY	NAME OF PRODUCT
<b>Hot Savoury</b>	
<b>Cold Savoury</b>	
<b>Steak Pie (Individual)</b>	
<b>Vegetarian Savoury</b>	
<b>Fish</b>	

**Entries close on 8th November, 2010**

**No Entries will be accepted after that date.**

**I/we apply to become a member of the Scotch Pie Club. I accept the terms of membership and will comply with all the conditions of membership.**

**I enclose cheque for (enter amount) £\_\_\_\_\_**  
**Made payable to "The Scotch Pie Club"**

**I/We accept that it is a condition of entry that only Scottish beef or lamb will be used in the production of our Scotch Pie entry.**

**Signature \_\_\_\_\_**

**Business Name \_\_\_\_\_**

**Address \_\_\_\_\_**

\_\_\_\_\_

\_\_\_\_\_

**Telephone No. \_\_\_\_\_**

# THE SCOTCH PIE CLUB

## 12th World Scotch Pie Championship and Product Evaluation

Please read this carefully.

### ENTRY INFORMATION

- 1 Only paid up Members of The Scotch Pie Club are eligible for entry to The World Scotch Pie Championship. Only Beef or Mutton/Lamb may be used in the Scotch Pies.
- 2 Entry to the Bridie, Sausage Roll and/or the Speciality Savoury Categories is open to all producers.
- 3 Each Entry should consist of four baked products. This year, all the products will be tasted hot and cold.
- 4 Products should be delivered to Carnegie College, Dunfermline KY11 8DY by **11-30am on Wednesday 17th November, 2010**. Judging will take place that day. Entrants should ensure that products arrive in the best possible condition. It is recommended that polystyrene boxes and ice packs be used but please remain 'green' and don't over package your entries. Limited Short-term car parking will be available. No late entries will be accepted. The College telephone number is 01383-845000. Parcel Delivery /Courier Services are available throughout Scotland and England.
- 5 You will receive one Scotch Pie ticket, and where appropriate one Bridie ticket, one Sausage Roll ticket and one numbered ticket for each Speciality entry. Tickets must be fixed to each individual entry container. No other identification may be included.
- 6 The Winner of The Scotch Pie Category will be declared the WORLD CHAMPION for the year 2011. They will also receive the WORLD CHAMPIONSHIP TROPHY to keep for one year. The winner of The Speciality section will receive The MacLean Cup.
- 7 In addition there will be a first and second Runner-up in all Sections and 5 Gold Awards, 5 Silver and 5 Bronze Awards in all sections. (The judges reserve the right to vary these numbers should the scoring so dictate).
- 8 Any Competitor achieving Gold or better in three Categories shall be declared a MASTER SAVOURY MAKER and shall receive an appropriate award.
- 9 All entries must comply with all current food laws and regulations. Winning products may be subjected to independent analysis.

The purpose of this event is to help you promote your business should you be successful. Much publicity, both local and national can be achieved, with just a small amount of effort. And just imagine what effect being WORLD CHAMPION would have on your pie sales and your business. Support this Competition and help to put the best private bakers and butchers back in the headlines.

All our past champions have experienced substantial benefits from their success and their victories have worked wonders for them and sales of pies and savouries have boomed. It could be your turn next.

## SOME HELPFUL HINTS FROM PREVIOUS AWARD WINNERS

- 1 Don't change your recipe for the day. Trust in your tried and tested recipe, but take extra care with every step of production. Make sure you taste the product from the batch you are selecting from. Pay particular attention to the smallest details and final presentation. When you see how good your products look ask yourself why they don't look like that EVERY day.
- 2 Take special care with the packing of your precious products, especially if using a courier or parcel delivery service. Stress the delicate nature and importance of the contents and highlight the delivery deadline. Late deliveries will not be accepted.

## THE GOLDEN GOODIES

A reminder of some of the Speciality Products that have struck Gold or better.

### **Diamonds:-**

Lamb & Mint Pie	Fisher & Donaldson, Cupar.
Quiche Lorraine	Trotters Family Bakers, Seahouses.
Lamb, Mint & Rosemary Pie	The Tower Bakery, Perth
Chicken & Cranberry Pie	Thos Auld & Sons Ltd
Venison & Cranberry Pie	Dougies Pies, Colinsburgh
Cullen Skink Pastie	Nevis Bakery, Ft William
Lamb Rosti Pie	Ballard Butchers, Castle Douglas
Turkey & Cranberry Pie	Thos Auld & Sons Ltd
Lamb & Mint Pie	Kassy's Kitchen, Cowdenbeath

### **Gold:-**

Chicken & Ham Turnover	Murdoch Bros, Forres.
Smoked Salmon Quiche	John Short & Sons, Irvine.
Steak Pie	Nevis Bakery Ltd, Ft. William.
Oriental Spicy Beef Pie	Crombies, Edinburgh
Chicken & Mealie Pie	Bruce of the Broch
Lamb & Ginger Pie	G & B Grossett, Dundee
Guinness Steak Pie	Chalmers Bakery
Wild Argyle Venison Pie	Nevis Bakery Ltd
Mince & Onion Pie	James Chapman Wishaw.
Cheese, Tomato & Bacon Puff	Bradfords of Glasgow.
Big Breakfast Pie	D & P Thomson, Hawick.
Venison in red wine sauce Pie	J B Penman, Crail.
Pork, Cider & Apple Pie	J B Penman, Crail.
Lamb & Mint Pie	Duncan Fraser, Inverness.
Lasagne Pie	Bruce of the Broch
Chicken Curry Pie	Andrew Gillespie & Son, Glasgow.
Pork & Apple Pie	Nicolls Rosebank Bakery
The Torry Fish Pie	Chalmers of Bucksburn
Ricotta & Spinach Roll	Fisher & Donaldson, Cupar
Mince & Mealie Pie	IJ McIntosh, Fraserburgh
Pork & Apple Pie	Aulds of Greenock
Quiche Lorraine	Trotters of Seahouses
Hot 'n' Spicy Chicken Pie	Fisher & Donaldson of St Andrews
Beef Stroganoff Pie	Nevis Bakery Ft William
Poached Haddock Pie	Boghall Butchers, Boghall
Turkey & Cranberry Pie	Prentice Butchers, Duns
Duck in Plum Sauce	Boghall Butcher, Boghall