



**AGRIFEST SOUTH WEST  
ROYAL SMITHFIELD CLUB  
BEEF RIBS & SADDLE OF LAMB COMPETITIONS  
At Westpoint, Clyst St Mary, Exeter, Devon EX5 1DJ  
WEDNESDAY 8<sup>th</sup> NOVEMBER 2017**

**SCHEDULE**

**BEEF RIBS**

**Class 1:** Beef ribs from Steer or Heifer, any breed or cross

Maximum whole carcass cold weight 380 kg.

No age limit (other than 30 month rule, unless rule amended or rescinded)

**Slaughter:** The abattoir to slaughter the animal approximately 8 – 10 days prior to the event.

**Preparation of Entry:** The abattoir to butcher the carcass so as to present The Primal Cut:

- A four-bone forerib cut from a nine-bone forequarter
- Ribs to be taken from the left hand quarter (viewing live animal from rear; right of carcass when hung)
- Rib length not less than 2" and not more than 4" from edge of eye muscle
- Ribs to be untrimmed

**SADDLE OF LAMB**

**Class 2:** Lamb Carcass, Any Breed or cross

Maximum whole carcass cold weight 23 kg.

**Slaughter:** The abattoir to slaughter the animal approximately 5 – 7 days prior to the event.

**Preparation of Entry:** The abattoir to butcher the carcass so as to present The Primal Cut:

- Full saddle
- Cutting 6<sup>th</sup> rib from forequarter to the Chump
- Leaving Kidney knob in
- Breast off

**Entry Form/Fees:** Only entries for which an entry form has been lodged with the organiser by the entries close date of **16th October** together with entry fee(s), will be eligible to compete.

**Judging:** Will take place early on Wednesday 8<sup>th</sup> November and the entries will be displayed, with prizes, after judging completed, during the event.

**Prizes to Exhibitors:**

Champion - £50, Reserve Champion - £30, 3rd - £20, 4<sup>th</sup> - £10

The above prizes will be accompanied by a Prize Card and Rosette.

Prize Money, rosettes and prize cards will be sent to Exhibitors after the event.

**To Purchasers/Abattoirs:** The purchaser (or abattoir if entry collected) will receive the rosette (if applicable) displayed on the entry at the event.

Contd. over

**The Chief Steward reserves the right to:**

Limit the number of entries in the event of excessive entries being received;  
Lightly trim the entry for presentation;  
Reject any entry on the grounds of poor quality;  
Reject any entry on grounds of temperature exceeding 5°C on delivery;  
Rule on any matter not covered within the schedule;  
Cancel the competition at any time if demanded by prevailing circumstances.

**PARTICIPATING ABATTOIRS**

Exhibitors may use their own choice of abattoir on condition that the exhibitor confirms directly with the abattoir that they are willing to handle the competition entry under the following rules:

Slaughter and sale of the whole carcass is under normal commercial arrangements between the exhibitor and the abattoir.

**Live Animal Delivery:** The abattoir to take delivery of the live animal on a day and at a time to be agreed with the Exhibitor.

**Information:** The abattoir to notify details of the entry (Sex; Breed, Whole Carcass Weight, and Date of Birth (for beef entries), to the organiser on a form which will be provided, by 5 pm on slaughter day.

**Identification:** The abattoir to identify the Primal Cut with a label, giving the entry catalogue number as notified by the organiser on the entry information form provided, prior to delivery.

**Delivery of Entry:** The abattoir to arrange delivery of the entry to the competition stands Agrifest South West, Westpoint, Exeter EX5 1DJ by **6 p.m. on Tuesday 7<sup>th</sup> November**.

**Butcher/Delivery/Removal – Alternative Arrangements:** If a person (other than the nominated abattoir) is preparing the primal cut and/or delivering/collecting the entry, the exhibitor must inform the organiser so that appropriate instructions/passes are posted to the correct person.

**Beef Ribs - Champion & Reserve Champion – Assessment:** Should facilities at the event permit, a cookery tasting assessment may take place and a rib from the Champion & Reserve entries will be non-returnable. The abattoir will be reimbursed at a price per kilo based upon the maximum figures shown in the latest edition of The Meat Trades Journal.

**Sale of Entries:** The Abattoir to notify the organiser by 5 pm on slaughter day

- if they wish the entry to be sold on their behalf, with the proceeds donated to Cancer Research or
- if they wish to arrange to collect the entry by **6 p.m. on Wednesday 8<sup>th</sup> November**.

Any entries not collected by the above time will be disposed of with any proceeds donated to charity. The abattoir will be responsible for paying the exhibitor for the entry.

**COMMUNICATIONS** relating to this competition should be addressed to the organiser:

Vicky Smith, Little Orchard Farm, Thelbridge, Crediton, Devon. EX17 4SJ; Tel: 01884 361352;  
Email: natbeefsw@gmail.com



AGRIFEST SOUTH WEST STEAK AND BURGER AWARDS  
Wednesday 8<sup>th</sup> November 2017



This competition is to find the tastiest steak and the most delicious and attractive burger, therefore a greater emphasis will be given to the taste and appearance of the product, rather than technical marks for construction.

- Class 1A) Fillet Steak
- Class 1B) Sirloin Steak
- Class 1C) Rump Steak
- Class 1D) Rib Eye Steak
- Class 2 Beef Burgers
- Class 3 Lamb Burgers
- Class 4 Other Burgers

Entry Fee                    **£15 plus VAT** (£18.00) for NBA members  
                                     **£20 plus VAT** (£24.00) for non-NBA members

Prize cards: (Gold/Silver/Bronze) will be offered for the three places in each of the seven classes.

Prize money: **£10** will be awarded to the first prize winners in each of the five classes, with **£50** to the Champion and **£25** to the Reserve together with a Champion and Reserve Champion rosette *kindly sponsored by The National Beef Association*

- Each steak entry is to be 8oz of steak, sent in raw.
- We reserve the right to amalgamate steak classes if there are not sufficient entries in any one class.
- Each burger entry is to be a total weight of 8oz, and must comprise at least two burgers (ie. 4oz each)
- The steak and burger entries will be blind judged and tasted; the packaging is not vital but will be judged if there is a joint winner.
- The top two entries in each class will be judged against each other to find an overall Champion and Reserve Champion steak/burger of the Show



**AGRIFEST SOUTH WEST STEAK AND BURGER AWARDS**  
**Wednesday 8<sup>th</sup> November 2017**



**ENTRY FORM**

**Entries close 12<sup>th</sup> October 2017**

Company Name.....

Contact Name.....

Address.....

Postcode.....

Telephone.....

Email.....

Mobile.....

	Number entered	Entry fee
Class 1A) <b>Fillet Steak</b>		
Class 1B) <b>Sirloin Steak</b>		
Class 1C) <b>Rump Steak</b>		
Class 1D) <b>Rib Eye Steak</b>		
Class 2 <b>Beef Burgers</b>		
Class 3 <b>Lamb Burgers</b>		
Class 4 <b>Other Burgers</b>		
Total number of entries		
Total entry fee	-	
VAT at 20%	-	
<b>Total Fee Payable</b>	-	

Payment may be made by BACS Account number 14069334 Sort code 53-61-44

Cheques should be made payable to **South West Beef Council**

Please complete this form and send it with your payment to:

NBA South West, Little Orchard Farm, Thelbridge, Crediton, Devon EX17 4SJ  
 Delivery instructions, and one entry ticket, will be sent to you a week before the competition.  
 Exhibitor details will be listed in the show catalogue, if anyone would like to place a full  
 advert in the catalogue please contact Vicky for details at [natbeefsw@gmail.com](mailto:natbeefsw@gmail.com)



**AGRIFFEST SOUTH WEST**  
**ROYAL SMITHFIELD CLUB – BEEF RIBS & SADDLE OF LAMB COMPETITION**  
**AT WESTPOINT, CLYST ST MARY, EXETER, DEVON EX5 1DJ**  
**ON WEDNESDAY 8<sup>th</sup> NOVEMBER 2017**



**BEEF RIBS & SADDLE OF LAMB ENTRY FORM**

**ENTRIES CLOSE DATE – 16th October**

The Entry Form to be returned with remittance to: Vicky Smith, Little Orchard Farm, Thebridge, Crediton, Devon. EX17 4SJ  
 (Cheque payable to South West Beef Council) BACS payment details A/c number 14069334 sort code 53-61-44 (NBA) VAT Reg. No 747 6388 83  
 By Entries Close Date 16<sup>th</sup> October 2017

PLEASE COMPLETE ALL DETAILS IN BLOCK CAPITALS:

Name of Owner (Exhibitor).....

Full Address (to be published in catalogue).....

.....

..... Post Code.....

Tel No:..... Mobile No:.....

Fax number:..... E-mail:.....

Farm Assured Scheme Name/Number (if applicable).....

Address for communications (if different from above).....

.....

Post Code..... Contact Name.....

Nominated Abattoir (full name & address).....

.....

Post Code..... Contact Name.....

Tel No:..... Mobile No:.....

Fax number:..... E-mail:.....

Preparation/ Delivery (if not nominated abattoir)

Prepared and/or delivered (delete as applicable) by (full name and address).....

.....

Post Code..... Contact Name.....

Tel No:..... Mobile No:.....

Fax number:..... E-mail:.....

A FORM WILL BE SENT TO THE NOMINATED ABATTOIR TO PROVIDE ADDITIONAL INFORMATION ON YOUR ENTRY/IES FOLLOWING SLAUGHTER.

I CONFIRM: That the Nominated Abattoir has agreed to handle my entry/ies in accordance with the rules and regulations printed on the schedule.

I CERTIFY: That the animal/s is/are my own property, and duly qualify, in accordance with the regulations and conditions as printed in the Schedule, to compete in the class entered.

I ENGAGE: To conform to all the Regulations, Conditions and Orders of the Organisers; to hold the Organisers blameless in the event of any illness, loss, or damage occurring through or to any entry I may enter or exhibit at the event, or of mis-delivery of the same; and to indemnify the Organisers against any legal proceedings arising from any such illness, loss, damage, or mis-delivery.

I AGREE: That the details provided on this form may be published by the Organisers.

Details to whom Prize Money to be payable if not owner/exhibitor

Name.....

Signed..... Date .....2017  
 Exhibitor or Authorised Agent)

<b>ENTRY FEES</b>		
I wish to make ..... Beef Rib entries @ £18.00 Inc. VAT per entry		
I wish to make ..... Saddle of Lamb entries @ £18.00 Inc. VAT per entry		
<b>TOTAL PAYABLE</b>		

