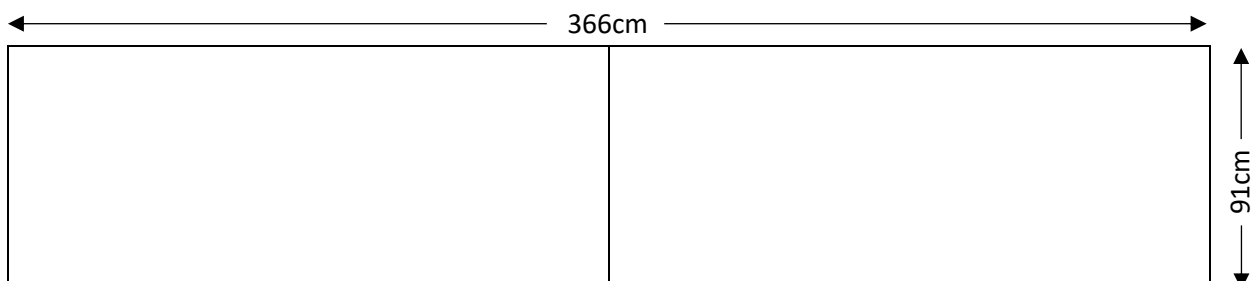


Battle of the Butchers 2025 – GYS (Conditions of entry and rules)

1. On each competition day, each team will consist of two butchers.
2. The entry fee is £100 Inc. VAT per team.
3. Only 18 team placements (teams of 2 people) are available, and entry will be on a first-come basis.
4. Each team member must bring their own butchery tools (knives, meat saw, burger pressers etc.), appropriate clothing, and appropriate safety clothing must be worn (chainmail gloves and aprons).
5. Each team will be provided with the following meat primal cuts:
 - Side of Pork
 - Whole Lamb
 - Thick Flank of Beef (knuckle of beef)
 - Three Chickens
6. Each team will need to bring their own fresh ingredients and herbs for making value added meat products or for garnishing.
7. Each team can bring additional ingredients to aid the making of value-added products, for example - pastry, cheeses, sliced bacon, charcuterie sliced meats, tinned kidney beans, tinned pineapple, tinned fruit, dried fruit, black pudding, and haggis.
- 8. PLEASE NOTE:**
 - **Not allowed to bring any other pre-made value-added meat products.**
 - **Not allowed to bring any other branded blended dry ingredients.**
 - **Not allowed to bring any other branded marinades, sauces, or coatings.**
9. **All teams must bring and use ingredients manufactured by our key sponsors, Lucas, Verstegen, RAPS and MRC. Teams are free to choose any flavours from our sponsor's ranges. You may also create your own blended seasonings if you wish.**
10. Display area, each team will be provided with two 6ft x 3ft trestle tables (183cm x 91cm).

The display area will consist of two 6ft x 3ft trestle table



11. Display area, each team must organise everything they need for their display, each team must bring their own display cloths, display trays, display bowls, risers, banners, and props.

12. Display area, each product in the display must be accompanied by a ticket which details the product name and cooking instructions.
13. Display area, each team must have a creative, encouraging, and inspiring theme.
14. Each team will have a work station – 2 x work top tables, 2 x large cutting boards, mixing bowls, waste bin and meat waste trays.
15. A communal machinery station will be available – 2 x mincers, 2 x scales, 2 x sausage power fillers.
16. A communal sink and wash area will be available (hot and cold water).
17. Each Team will have **2 hour** to prepare and complete their counter display.
18. Display counter and work station can be assembled 30mins before the competition starts – setting up back drops, banners, trays, and tickets etc. And, organise your work station.
19. The competing teams will be judged on the following criteria – Team's theme, butchery skills, innovation, display skills, workmanship, health and hygiene, cleanliness, utilisation of waste and trim, amount and quality of products produced in time allocated.
20. When the display is completed, the judges will choose their best innovative meat products from each meat species. Products will be nominated for the following awards:
 - Best Innovative Pork Product
 - Best Innovative Beef Product
 - Best Innovative Lamb Product
 - Best Innovative Chicken Product
 - Best Innovative Sausage
 - Best Innovative Burger
21. Judges will examine each nominated product and will be judged on the following criteria – raw appearance, cookability, commercially viable, taste, innovation and creativity.
22. Nominated products will be announced at the end of each day, and the overall 2025 winners will be announced at the awards ceremony on Friday 10th July 2025.
23. The overall judge's decisions are final.

COMPETITION DAYS

– Tuesday 8th July to Thursday 10th July 2025

Two heats per day:

08:30 – Teams arrive to Arena

09:30 – First Heat Begins

11:30 – First Heat Finishes

12:45 – Teams Arrive to Arena

13:45 – Second Heat Begins

15:30 – Second Heat Finishes

16:45 – Announcement of Team Nominees & Product Nominees

BATTLE OF THE BUTCHERS AWARDS CEREMONY – Friday 11th July 2025

Celebration with all the key media – BBC and local media

11:30 - Battle of the Butchers Awards Ceremony:

- **Best Innovative Pork Product 2025**
- **Best Innovative Lamb Product 2025**
- **Best Innovative Beef Product 2025**
- **Best Innovative Chicken Product 2025**
- **Best Innovative Sausage 2025**
- **Best Innovative Burger 2025**

- **Battle of the Butchers 2025 – Winning Team**