

RULE 12- The results will be published on the Confrerie web site, www.finsgoustiers.com after they have been approved by the Lawyer, in the attendance. This will be on Friday 11th.October 2019. The results will be sent out by post 10 days after the completion of the Competitions.

The Prize giving will take place at our annual Chapter and luncheon on Saturday 16th.November at 14.00 hrs approx. Any competitor who is unable to attend the Prize Giving will be details of how to claim the award(s) which will be included with the letter containing the results.

RULE 13- The organising committee cannot be held responsible for non -compliance with these rules or any other incident of a minor or major nature which may result in these competitionsbeing unable to take place.

All packages which arrive after the closing date, thursday 5 October, will not be entered in the competitions and the entry fee and associated costs will not be refunded.

RULE 14- The Confrerie keeps on record the names and addresses of all competitors for future referance. However, In accordance with data protection under law N0.878-17 dated 6 .Jan.1978 competitors may ask for this information to be deleted or to view it or for it to be reviewed, at any time, by writing to the office of the Confrerie C.F.G.D.A – 25 rue Demées, BP 22—61001 ALENCON Cedex.

RULE 15- The above rules have been translated from the official rules in French. In the event of any dispute the original rules should be refered to.

The rules have been deposited with MAITRE CARO Valerie, Huissier de Justice 39 avenue de Quakenbruck - BP 239 61000 ALENCON

These rules will be sent to all persons requesting them in writing from C.F.G.D.A. - 25 rue Demées - BP 22-61001 ALENCON Cedex.

A self addressed envelope should be enclosed together with the fee for postage.

Dear Sir/Madam,

Since 1973 the Commanderie des Fins Goustiers du Duché d'Alençon has organised both National and European competitions for various meat products. These competitions also promote those products and uphold the standards of production.

It is important that the consumer is assured that he/she is purchasing a high quality product which has been manufactured by a professional butcher.

The achievement of a diploma or a cup demonstrates these qualities to the consumer.

We invite you to enter our competitions in 2019 and the conditions of entry are attached.

We hope that you will enter our competitions and look forward to your participation.

Yours faithfully

*The Grand Master, the Ambassadors
and the other members of the Administrative Council of the Confrerie.*



Commanderie des Fins Goustiers du Duché

D'Alençon – 25 rue Demées

B.P. 22 – 61001 ALENÇON Cedex

**Organise
on the 5th and the 6th of October 2019**



The 46th European Championship
for the best **White Pudding**



The 14th European Championship
for the best **Grilled Pork Sausage**



The 10th European Championship
for the best **Creative Sausage**



The 7th European Championship
for the best **Festive Product**

For further information prior to the competitions
and to Register, please visit **www.finsgoustiers.com**

Or telephone **David Beresford**
On 00353 402 28709 or 085 862 7978

Or e-mail **d.beresford@orange.fr**
site internet : **www.finsgoustiers.com**
e-mail : **confrerie@finsgoustiers.com**

RULE 1 - The Commanderie des Fins Goustiers du Duché d'Alençon organises the following competitions.

- The 46th. European Championship for the best **White Pudding**
- The 14th. European Championship for the best **Grilled Pork Sausage**
- The 10th. European Championship for the best **Creative Sausage**
- The 7th. European Championship for the best **Festive Product**

The competitions will take place on the 5th and the 6th of October 2019 at
“La SALLE de la PRAIRIE” - 19 bis rue du General Leclerc - 61000 ALENCON

RULE 2a - These championships are open to all professional butchers and their staff, who are residents of the E.E.C and who manufacture **White Pudding, Pork Sausages** (for grilling) and other Sausages (for grilling) which can be made of a meat and other ingredients of choice. Sausages must be pre cooked.

The **Festive Product** (for special occasions), must consist of a boneless meat and be of an original personal recipe. It must be pre cooked so that it is eaten cold.

RULE 2b - Festive Products will be divided into three categories :
 - *Category A* : - for meat products, ham, pates and gelatines.
 - *Category B* : - for other meat products, hot products and foies gras.
 - *Category C* : - for creative white puddings.

In entering these competitions, the candidates promise, on their honour, that the product(s) are of their or their employees own manufacture and recipe.

RULE 3 - The products will be judged by country and in the following categories :
 - White Pudding-France, Germany, Belgium, Great Britain and Ireland, other countries
 - Sausages-France, Germany, Belgium, Great-Britain and Ireland, other countries
 - Festive product-France, Germany, Belgium, Great-Britain and Ireland, other countries.

RULE 4 - The candidates should submit their entries and fees, as per the enclosed entry form. This must arrive no later than **thursday 3rd October 2019** (the closing date). The entry fee is **42 euros per product (4 or 2 White puddings, depending on size, 4 sausages, 1 Festive product between 500g and 1kg)**, must be submitted. For Creative Sausage and Festive Product, please enter on a separate sheet of paper the exact contents of that product and in the case of the Festive product whether it should be eaten hot or cold.

eg.: Pork sausage with apple and mustard. More than one entry may be made for each competition(42 Euros per entry), but only the best entry will be eligible for a prize. The entry fees may be sent in the form of a bankers draft or by electronic transfer to the : Commanderie des Fins Goustiers du Duché d'Alençon. The fees are non refundable.

RULE 5 - The products must be sent double wrapped with the name and address of the competitor CLEARLY marked together with the contents of the package both on the outside and the inside of the package. (in a protected envelope on the inside.) The products may be sent by fast letter post (very small packages and letters only) to **C.F.G.D.A. 57 route d’Hesloup—61000 ST GERMAIN du CORBEIS - France.** or for most entrants by fast transporters (such as DHL) where they should be delivered ONLY to **C.F.G.D.A.-57 route d’Hesloup—61000 ST GERMAIN du CORBEIS - France.**

The products must arrive on **2nd and 3rd October 2019** and will be kept in cold storage.

RULE 6 - There will be no refund of the entry fee should the products not arrive in good condition or arrive after the closing date.

RULE 7 - The Grand Master, overseen by the attending Lawyer, will assign a number to each product. The Lawyer will be the only person who can identify the number assigned to each entrant, until after the competition.

RULE 8 - The Judges appointed by the Grand Master, will compose of members of the Confrerie des Fins Goustiers du Duché d’Alençon, members of other Confreries, qualified persons in the Catering or other relevant industries, butchers and retired butchers and members of the general public.

RULE 9 - Marks for each product will be awarded as follows.

White Pudding and Grilled Pork Sausage, Creative Sausage :	Festive Product :
- Appearance cold 10 points,	-Presentation and appearance40 points -Taste 60 points
- Appearance when reheated.10 points,	
- Seasoning15 points,	
- Aroma15 points,	
- Taste50 points,	

Each product is judged simultaneously by two different tables of Judges, the tables are well separated. The final marks for each entry are obtained by adding together the total marks given by each table. The final mark being out of 200. Should the difference in the marks between the two tables judging the products be more than 20 marks on a particular product, then a special judgement will take place by members of the Confrerie as appointed by the Grand Master. The marks awarded will then be averaged with the other closest mark. **If you enter more than one product in the same category and you wish to know the mark corresponding to each entry, you must number each package (e.g. Grilled sausage –1, Grilled sausage –2). The products will then be registered separately enabling the mark for each entry to be identified (e.g. 1 →3104, 2 → 3105 etc).**

RULE 10 – Should the total marks result in a tie, the products will be rejudged by a panel of experts, appointed by the Grand Master and overseen by the attending Lawyer. In the case of the Creative Sausage and Festive Product only the winning products will appear on the official results sheet. However, all entries in these categories will receive a Certificate of Commendation issued by the Confrerie.

RULE 11 - The decision of the Judges is final. All publicity for prizes won must mention the name of the Confrerie, the product receiving the prize and the year in which that prize was won. The prize winning product must continue to be produced to the same quality and standard as it was when it won the prize. Should the business winning the prize be sold, the new owner may not exhibit or advertise the previous owners awards. Should the above conditions not be complied with, the Competitor may be excluded from future competition