

**CATEGORY: NORTHERN**

ENTRY No.	APERANCE / TEXTURE	AROMA	TASTE AND PALATE	WORKMANSHIP / OVERALL	TOTAL SCORE	NOTES	First Place Second Place Honourable Mention
	5	3	7	5			
	TOTAL	TOTAL	TOTAL	TOTAL			
1 - Andrew and Michelle Gravet	4	2.5	3	2.5	12		
2 - Doug	3.5	3	3.5	2	12		
3 - Athula	4	2	5	4.5	15.5	Bit dry, firm	
4 - Joe Bro's	4	2.5	5	4	15.5	Domated by pepper	
5 - Flaggy Creek Charcuterie Bergamo #2	3.5	2.5	4.5	4	14.5		
6 - Flaggy Creek Charcuterie Soppressata Bresciana #3	3.5	2.5	3.5	3	12.5		
7 - Flaggy Creek Charcuterie Soppressata Bresciana #4	3	2.5	4.5	3.5	13.5		
8 - Fatto in Casa	5	2.5	5	3	15.5	Good texture	
9 - Per la Famiglia	3	3	3.5	3	12.5		
10 - Hansonville Hog Hearders Ginepro	3	2	4	4	13		
11 - Science Experiment No4	3	3	4	2	12		
12 - Secret Squirrels	3	2.5	4.5	3	13		
13 - Hansonville Hog Hoarders Come In Shazza!	4	3	4.5	3	14.5		
14 - Alans Flat Salami	3.5	2.5	5	4	15		
15 - Tilly and Co - Procini and Truffle	3	3	5	3	14		

16 - Tilly and Co - Fennel and Cayenne	4	3	5	3.5	15.5	Well made, bit hot
17 - Cucini Italiani	3	3	4.5	4	14.5	
18 - The Saluminati	4	3	5.5	5	17.5	Good Salami
19 - Hansonville Hog Hearders The Zia D	3.5	3	5	3.5	15	
20 - David Stansell - Cacciatore	4	3	5.5	4	16.5	Well made, balanced
21 - Hansonville Hog Hearders Truffle	3.5	2.5	3	3	12	
<b>22 - MISSCOUNT VOID NUMBER</b>						
23 - Loaded BBQ	4	3	4.5	3.5	15	
24 - David Stansell - Sec	3.5	2.5	4.5	3	13.5	
25 - David Stansell - Crespone	4.5	3	4.5	3	15	
26 - Farmyard JAM - Garlic Northern	4.5	3	5	3	15.5	Well made, little uneven
27 - Leggo Brothers	3	2.5	4.5	3	13	
28 - Alans Flat Salami	3	2.5	4.5	3	13	
29 - Hansonville Hog Herders Sissis	4	3	3	2	12	
30 - David Stansell - Chilli	3.5	2.5	2.5	3.5	12	
31 - the Maltese Falcuns - Garlic, Salt, Pepper	4	3	4	4.5	15.5	Nice salami
32 - Swine and Twine	3.5	2.5	5	3.5	14.5	
33 - Farmyard JAM - Northern	4.5	3	4	4.5	16	Slight soapy finish
34 - Bullanoo Short Goods - Roccioso	3	3	5	4	15	
35 - Bullanoo Short Goods - Blonde	4.5	3	6.5	5	19	Very well made
36 - Curious - Fennel	4	3	5.5	4.5	17	Well made, bit coarse

**CATEGORY: SOUTHERN**

ENTRY No.	APERANCE / TEXTURE	AROMA	TASTE AND PALATE	WORKMANSHIP / OVERALL	TOTAL SCORE	NOTES	<div style="background-color: yellow; border: 1px solid black; padding: 2px;">First Place</div> <div style="background-color: #fff9c4; border: 1px solid black; padding: 2px;">Second Place</div> <div style="background-color: #d9e1f2; border: 1px solid black; padding: 2px;">Honourable Mention</div>
	5	3	7	5			
	TOTAL	TOTAL	TOTAL	TOTAL			
1 - Swine and Twine	3	2	4.5	2.5	12		
2 - Sweet Southern Sowe	2.5	3	3	3.5	12		
3 - Leggo Brothers	3.5	3	4	3	13.5		
4 - Carlo Trecapelli	2.5	3	4	2.5	12		
5 - David Stansell - Gochujang	4.5	2.5	4	3	14		
6 - Nicholas Orr - #1	3.5	2	3.5	3	12		
7 - Three Fat Pigs - Calabrese	3.5	2.5	3.5	2.5	12		
8 - Doug	2.5	2.5	4	3	12		
9 - Rounsey - Green	3	2	4	3	12		
10 - Andrew and Michelle Gravett - Calabrese	4	3	4.5	3.5	15		
11 - Rounsey - Red	3	3	2.5	3.5	12		
12 - Rounsey - Blue c 23	3	3	3.5	2.5	12		
13 - Athula	2.5	2	3.5	4	12		
14 - Joe Bro's	4.5	3	4.5	3.5	15.5	Well made	
15 - Jeremy Johnson	3.5	3	4	3.5	14		
16 - Nicholas Orr - #2	4	3	4.5	3	14.5		
17 - Alans Flat Salami - Calabrese	4	2	5.5	4	15.5	Bit soft/ smeary	
18 - Sam Kerfoot	3	3	3.5	2.5	12		

19 - MCYXIII	3.5	3	4	2.5	13	
20 - Per la Famiglia	3.5	2.5	4	3	13	
21 - Three Fat Pigs - Original	3.5	3	4.5	3	14	
22 - Nicholas Orr - #3	3.5	2	4.5	3.5	13.5	
23 - Hansonville Hog Herders - Fennel	3.5	2.5	3.5	2.5	12	
24 - Hansonville Hog Herders - Calabrese	4	3	5	3.5	15.5	Bit dry, nice flavour
25 - Hansonville Hog Herders - Umami Sardi	2.5	2.5	4	3	12	
26 - Darren Comn	3.5	3	5.5	3.5	15.5	Textural issues, great flavour
27 - Nicholas Hallam	4	3	5.5	4	16.5	Well made, hot but balanced
28 - Cassia Valente	2.5	2.5	4	3	12	
29 - Antonio Formica	4	3	4	4	15	
30 - Calobreazy	3.5	3	3.5	3	13	
31 - Secret Squirrels	4.5	3	6	4	17.5	Well Made Salami
32 - Tilley and Co - Black and White Pepper	3	2.5	3.5	3	12	
33 - Nicholas Orr - #4	3.5	2	4.5	3	13	
34 - Three Fat Pigs - Hot	3.5	2.5	3	3	12	
35 - Tilley and Co - Juniper Berries	3	2.5	3	3.5	12	
36 - Tilley and Co - Cinnamon	3	2	4	3	12	
37 - Cucini Italiani - Campagna	3	2	3	4	12	
38 - Cucini Italiani - Vincentina	3	2	4	3	12	
39 - Cucini Italiani - Calabrese	4.5	3	2.5	3	13	

40 - Wednesday Nighters - Hot Chilli	2	3	4	3	12	
41 - The Saluminati	3	2.5	3.5	3	12	
42 - Mark Tyrell	4.5	3	3	4	14.5	
43 - Giovanni e Pietro	3.5	3	2	3.5	12	
44 - Cucini Italiani - Cacciatore	5	2.5	2.5	3	13	
45 - Elizabeth Lee	5	3	3.5	4	15.5	Good Flavour
46 - The Maltese Falcons - Paprika, Chilli, red wine	4.5	3	4	4	15.5	Nice flavours
47 - Michael Acocks	0	0	0	0	0	Oxidised - could not taste
48 - Loaded BBQ	4.5	3	3.5	4	15	
49 - Paolo Posterino	3	3	4	3	13	
50 - Vincent Musico	5	3	6	3	17	Well Made, good salami
51 - Wednesday Nighters - Chilli, garlic and fennel (mild)	5	3	3	5	16	Well balanced
52 - Hot Southern Sowe	4	3	2	3	12	
53 - Dan Trimble - Chilli	3.5	3	2.5	3	12	
54 - Dan Trimble - Fennel	3	3	3	4	13	
55 - Whistler Ridge - Chilli 23	4	3	2.5	4.5	14	
56 - Bullanoo Short Goods - Hot Chilli	3	2.5	4	2.5	12	
57 - Bullanoo Short Goods - Southern Cross	5	3	2	3	13	
58 - Bullanoo Short Goods - Chilli, Fennel, Handcut Fat	4	3	4	3	14	
59 - Bullanoo Short Goods - Chilli Fennel Pollen	5	3	3	4	15	
60 - Bullanoo Short Goods - Chilli, Fennel	5	3	2	3	13	

61 - Andrew and Michelle Gravett - Red wine, Chilli , Fennel	4	3	3	3	13	
62 - Curious - Hot Chilli	5	3	2	2	12	

**CATEGORY: BASTARDO**

ENTRY No.	APPERANCE / TEXTURE	AROMA	TASTE AND PALATE	WORKMANSHIP / OVERALL	TOTAL SCORE	NOTES
	5	3	7	5		
1 - Joe Bro's - Truffle	4.5	2	4.5	5	16	Well made except for the rosemary
2 - Joe Bro's - SGT Pepper	4.5	2.5	5	4	16	Well made
3 - Per la Famiglia	3	2.5	3.5	3.5	12.5	
4 - I've got a bad idea... You in?	2.5	3	3.5	3	12	
5 - Tilley and Co - Porcini	3.5	3	3.5	5	15	Dry, bit coarse
6 - Tilley and Co - Garlic Powder and Sweet/Smoked Paprika	2.5	3	3.5	4	13	
7 - Cucini Italiani - Beef	3.5	2	4	4	13.5	
8 - Andrew and Michelle Gravett Venison	4	3	6	5	18	Lovely Salami
9 - Michael Acocks	2.5	3	6	5	16.5	Nicely made, little unbalanced
10 - Jarred Burder	4	3	4	4	15	
11 - Leggo Brothers	3.5	3	4	3.5	14	
12 - Science Experiment No4	2.5	2.5	4	3	12	
13 - Secret Squirrels	2.5	2.5	2.5	5	12.5	
14 - Nicholas Orr	3	3	5	3	14	
15 - Travis Sullivan - Venison 23	3	3	3	4	13	
16 - Travis Sullivan - Mild 23	3.5	3	6	4.5	17	Tasty Salami, lovely
<b>17 - MISSCOUNT VOID NUMBER</b>						

18 - Andrew and Michelle Gravett - Hungarian	3.5	3	4.5	5	16	Slightly unbalanced, coarse
19 - Andrew and Michelle Gravett - Black Garlic	4.5	3	4.5	4	16	Nice flavour but salty/dry
<b>20 - MISSCOUNT VOID NUMBER</b>						
21 - Rounsey	3	3	2.5	3.5	12	
22 - Tilley and Co - Pistachios	3	2	5	3.5	13.5	
23 - Mark Tyrrell	2.5	2	3	4.5	12	
24 - Curious - Hungarian	3.5	2	2	4.5	12	

First Place
Second Place
Honourable Mention



<b>2023 Victorian Salami Festival - Salami Competition Winners</b>		
	TOTAL	
<b>Northern Style</b>		
<b>First Place</b>		
35 - Bullaroo Short Goods - Blonde	<b>19</b>	<b>Overall Winner</b>
<b>Runner Up</b>		
18 - The Saluminati	<b>17.5</b>	
<b>Honourable Mention</b>		
Athula, Joe Bro's, Fatto in Casa, Tilley and Co – Fennel and Cayenne, David Stansell – Cacciatore, Farmyard JAM – Garlic Northern, The Maltese Falcuns – Garlic, Salt and pepper, Farmyard JAM – Northern,		
<b>Southern Style</b>		
<b>First Place</b>		
31 - Secret Squirrels	<b>17.5</b>	
<b>Runner Up</b>		
50 - Vincenzo Musico	<b>17</b>	
<b>Honourable Mention</b>		
Joe Bro's, Alans Flat Salami – Calabrese, Hansonville Hog Herders – Calabrese, Darren Comn, Nicholas Hallam, Elizabeth Lee, The Maltese Falcuns, Wednesday Nighters – Chilli, Garlic and Fennel (mild).		
<b>Bastardo Style</b>		
<b>First Place</b>		
8 - Andrew and Michelle Gravett - Venison	<b>18</b>	
<b>Runner Up</b>		
16 - Travis Sullival - Mild 23	<b>17</b>	
<b>Honourable Mention</b>		
Joe Bro's – Truffle, Joe Bro's Sgt Pepper, Tilley and Co – Porcini, Michael Acocks, Andrew and Michelle Gravett – Hungarian, Andrew and Michelle Gravett – Black Garlic.		

Total Entries 122

36 Northern, 62 Southern and 24 Bastardo