



VICTORIAN SALAMI COMETITION ENTRY FORM 2025

HOW TO ENTER

If you think you have what it takes to make the perfect salami and you wish to enter in this year's Victorian Salami Festival, follow these 3 simple steps.

Step 1:

Fill out the entry form and email to: events@dalzotto.com.au

Note: *You can enter as a team or an individual*

Please be sure to correctly indicate the style of salami you are entering. If you do not indicate a style, one of our "Salami Specialists" will put your salami into the relevant section.

Step 2: The Important Part!

Deliver your minimum, 200grams of salami to your closest drop off point by **5th September 2025**.

Please ensure your salami is appropriately cryovacced and labelled with your name.

Please address your package "ATTN: EVENTS – SALAMI" if you are sending via post so our team can ensure proper storage of your entry.

NO PAPER WRAPPING PLEASE

SALAMI DROP OFF POINTS

- | | |
|--|---|
| • Dal Zotto Wines
4861 Wangaratta-Whitfield Rd
Whitfield VIC 3677 | • My Slice of Life
161 Vincent Rd, Wangaratta VIC
3677 |
|--|---|

PLEASE NOTE: the weight of your salami is taken from the finished product before being cryovacced, **NOT** the weight of raw ingredients.

Step 3: Purchase your ticket to the Victorian Salami Festival

Winners will be announced at the 2025 Victorian Salami Festival. Head to our website to purchase your tickets.

If you have any questions, please do not hesitate to contact us:

Dal Zotto Wines:

Phone: (03) 5729 8321

Email: events@dalzotto.com.au



Name (Individual or Team Name):

Contact details:

Name:

Email:

Phone:

Lo Stile di Salame (Salami Style):

Please tick the relevant style box for your salami style

- ☐ **NORTHERN STYLE**
- ☐ **SOUTHERN STYLE**
- ☐ **BASTARDO STYLE**
- ☐ **UNSURE**

If you are unsure of your salami style, please tick the box labelled **UNSURE**. By ticking this box, you are giving our "Salami Specialists" the authority to put your salami into the relevant section.

Alcuni Suggerimenti (A Few Tips)

If you are unsure what class to enter your salami into, these following pointers may help!

Northern Style:

Traditionally made with the use of the following ingredients: pork and a blend of spices including pepper, cinnamon, cumin, and nutmeg as well as the use of garlic. Most Northern Style salami is made in casings ranging in diameter 50-60mm.

Southern Style:

Consists of the following ingredients: pork, chilli, pepper paste and/or fennel seeds as flavouring. Size (diameter) can range from cacciatore 40mm, salami 50mm or soppressa 80mm.

Bastardo Style:

A style of salami that uses any ingredients other than pork.

Some say this is blasphemy to make salami from anything other than pork, others swear by it.

Description:

Please describe (briefly) your ingredients and process used to make your salami.