

2020 VICTORIAN SALAMI COMPETITION		
SOUTHERN STYLE		
ENTRY #	TOTAL	COMMENTS
Dean Hogan	19.5	Soft, great appearance. Great Balance, flavour, great chilli late. Continually wanted more.
MCYVII - Neil Membrey	18.5	Great flavour. Enjoyable salami, great heat. Good balance
Mario Latina	18	Nice chilli, good balance of flavours. Lingers
Amici Di Horsley - Fennel	17.5	A nice salami, well made.
Amici Di Horsley - No Fennel	17.5	Nice chilli, capsicum, nice flavour. Slightly hard.
Vincenzo Musico	17.5	Nice aromatics, good appearance, slightly dry.
Andrew Morabito - Cicciatore	17.5	Great appearance and flavour. Well made salami. I'd eat again.
Lyndon Ryan - Calabrese	17	Nice fennel, hint of garlic, chilli, nice texture.
Mario Latina - Hot	17	Dominated by Chilli. Capsicum, chilli, pepper, very chewy. Hot.
Kane Sacco - Salami 2	16.5	Good Flavour and balance.
Kane Sacco - Salami 1	16	Nice looking salami, well balanced.
Fetta Di Paradiso (Slice of Heaven)	16	Very pleasant salami, well made.
The Salami Army	16	Pleasant, nice balanced salami. Paprika.
Lyndon Ryan - Cacciatore	14.5	
Team Perry-Heyden	14.5	
Chop It Like Its Hot	14	
Renkin - Yellow "2020GT"	14	
Mario Latina	14	
Steve Leonard	14	
Renkin - Blue 2020	13.5	
Swine and Twine	13	
Ken Hicky	13	
Moreland Meat Mistresses - Southern Style Pork	13	
Renkin - Red "2020 C"	13	
Moreland Meat Mistresses	13	
Graham Sawyer - Fennel	13	
Daniel Cavendon	13	
Scott Fraser	13	
Scott Fraser	13	
ENTRY #	TOTAL	COMMENTS

1 Overall Winner

2

3

General Comments

A very big class with a wide range in style. The key here is ensuring there is balance of flavour.

2020 VICTORIAN SALAMI COMPETITION		
NORTHERN STYLE		
ENTRY #	TOTAL	COMMENTS
Sol's Sausage		Not judged - Bag popped, sorry couldn't taste.
Lyndon Ryan - Finocchian	18.5	Strong Fennel, good balance, pepper.
Dean Hogan	18	Pepper, garlic. Nice balance.
Andrew Morbito - Truffle	17.5	Garlic and truffle dominant. Nice flavour.
Daniel Cavedon	17	Fennel, garlic, nice texture.
Graham Sawyer	16	Nice garlic, white wine, great appearance.
The Salami Army	15	Nice aroma, nice chilli, slightly chewy.
Swine and Twine	14	
Cody Meloury	13	
Renkin	13	
Lyndon Ryan - Sopressata	13	
ENTRY #	TOTAL	COMMENTS

1
2
3

General Comments

Strong class not a lot separating the salami. The major difference being the higher scoring salami had a more consistent texture. The class gets better each year.

2020 VICTORIAN SALAMI COMPETITION			
BASTARDO STYLE			
ENTRY #	TOTAL	COMMENTS	
Kane and Nerida Sacco - Not Quite Traditional	17	Balanced, punched me in the face. Good texture and nice flavour.	1
Jake and Thor - Pork and fennel	16.5	Dry, smells nice, chewy, hard. Okay flavour.	2
Jake and Thor - Texas BBQ	16	Nice aromatics, sweet, dry, flavour as recipe indicates.	3
Jake and Thor - East 'Meats' West	16	Nice aromatics, dry, good flavour.	3
Mystery Salami	15.5	Nice initial flavour, sour finish.	
Chop It Like Its Hot - Venison Salami - southern style	13		
Chop It Like Its Hot - Venison Salami w/ red wine	13		
Lyndon Ryan - Venison Milaro Salami	13		
Kev Wallace	13		
Jake and Thor - Pork and wine	13		
Moreland Meat Mistresses - Truffle	13		
Middle Eastern	13		

General Comments

As mentioned at the event it is great how we aren't restricted by tradition in Australia. However when experimenting with different meat, herbs, spices and other flavour components in the salami it is important to ensure balance.