



ENTRY FORM

THE VICTORIAN SALAMI FESTIVAL 2020

With everything 2020 has thrown at us, the last thing we wanted to do was cancel this year's competition. So, as they say in the classics, "The show must go on". Albeit in a slightly different format to what we are used to.

In 2020 we will not be able to host our long lunch to celebrate with you all and crown our winners. We will, however, still be running the Salami Competition for 2020. So, for all those salami makers out there, the question will be asked - "Do you have what it takes to make Il Salame Perfetto?" Is your salami the envy of your friends? The long raging debate will finally end this year, when we crown the winner of the 2020 Victorian Salami Competition. Mark this date in your diary - it will be significant.

Please follow the instructions outlined below and be sure to follow Victorian Salami Festival on all socials. Tag us in your 2020 salami process so we can share the love with the rest of our Salami Army.

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 on the other side of this flyer.

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 100grms of salami with your entry form to the relevant address by **October 30th 2020**.

Step 3: Follow Victorian Salami Festival on Facebook and Instagram

We will have several live crosses to the judges table on judging day as well as a live announcement of our winners.

SALAMI DELIVERY ADDRESS

- **My Slice of Life:** Shop 2/159 Vincent Road, Wangaratta, VIC, 3677
- **Dal Zotto Wines:** 4861 Main Road, Whitfield, VIC, 3733
- **The Meat Room:** 26 O'gradys Road, Kilmore East, VIC, 3764

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

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

Dal Zotto Wines: Phone: (03) 5729 8321 Email: info@dalzotto.com.au



Nome del Squadra (Team Name):

Capitano della Squadra (Team Captain):

Only fill in if entry is a team entry

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**
- I HAVE NO STYLE**

If you are unsure of your salami style, please tick the box labelled **I HAVE NO STYLE**. 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, (maybe not so much pepper) cinnamon, cumin and nutmeg as well as the use of garlic. It can be quite boring and very fatty.

Most Northern Style salami is made in casings ranging in diameter 50-60mm.

Southern Style:

Is universally (the universe of the South) regarded by salami aficionados as the best style of salami throughout the civilized world. It can consist 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. If you have ever made salami with a Calabrese your salami will be Southern Style.

Bastado 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, other swear by it.

Description:

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