


CATEGORY: SOUTHERN

ENTRY	JUDGES COMMENTS	MEDAL
Meat Mavricks	Well made salami, wrong category (northern)	SILVER
Jack Hanna	Very chillie dominant, not bad, could do with more binding	SILVER
The Happy Pig	Nice salami, well made, a little crumbly	SILVER
The Three Fat Pigs	Chewy and firm, a little dry, some case hardening, salty	SILVER
Hansonville Hog Herders	Bit dry and crumbly, wrong category	BRONZE
Tilley and Co.	Nice salami, chillie a bit out of balance and a bit dusty	SILVER
Miki	Nice salami, bit oxidised and smokey aroma to strong	BRONZE
Tilley and Co.	Nice salami, a little low on fat, a touch dry on the pallet	SILVER
MCYXIII	Tasty salami, crumbly, needs better binding	SILVER
Saluminati	Nice salami, a little crumbly, a little dry on the pallet	SILVER
Knives and Wine	Pleasant, some gristle/chewiness in the meat	SILVER
James Henwood	Little bit of oxidation and a bit crumbly but nice flavour	SILVER
Isacc McLeish	Well made salami, subtle, nice balance	GOLD
Coolbreeze 24	Good salami, a little soapy on the pallet, a touch dry	SILVER
Fawknars Finest	Nice flavours, bit lean on fat, a touch dry	SILVER
Farmyard Jam	Very well made salami, good flavours, good balance, meat selection a bit chewey	GOLD
Ian Male	Well made salami, touch out of balance, showing dusty spices	SILVER
Wednesday Nighters	Lacking some fat succulents, bit dry on the pallet	SILVER
Redhill Dads	Nice domestic salami, very dry pallet and a bit crumbly	SILVER
Wednesday Nighters	Bit out of balance and a bit dry but ok	SILVER
Cugini Italiani	Tasty salami, very dry on the pallet, a bit crumbly	SILVER
The Three Fat Pigs	Decent salami, some case hardening, a bit chewey	SILVER
Adam Gordon	Lovely salami, refined, great meat selection	GOLD 
Matt Fowles	Bit dry and crumbly but a nice style, a little bit lean	SILVER
Redhill Dads	Lovely salami but needs more binding, a little dry	GOLD
Team Marongiu	Nice salami, maybe a little coarse for small casings, a touch dry	GOLD
Coolbreeze 24	Nice salami, nice balance, a touch dry	GOLD
Sky High Salami	Tasty salami, a bit crumbly (binding)	SILVER
SCS La Famiglia	A bit dry and crumbly, maybe a little lean but nice enough	SILVER
Anthony Spagnolo	A little funky and a little dry but satisfactory home salami	SILVER
Maltese Falcons	Very well made salami, out of style	GOLD
Jake Sgarbossa	Tasty salami, bit dry and a bit lean	SILVER
Meat Mavricks	Well made, good flavours, meat selection a bit chewey	GOLD
Joe Bros	Nice salami, tastes salty	GOLD
Beakers Swine	Tasty salami, very crumbly, needs more binding	SILVER
The Moro	Good salami, a bit crumbly, needs work on the binding, some chewey bits (meat selection)	SILVER
The Happy Pig	Really well made salami, tasty, little bit of chewiness in meat selection	GOLD
Brent Tilley	Nice well balanced salami, possibly a little lean and a touch chewey	GOLD
Furfaro Salami	Nice homestyle, very lean	SILVER
Alan Bumpstead	Uneven to much fat, to hot which takes over the pork flavour, lacks complexity, great texture, held together well, well cured, fennel is traditionally in Northern salami	BRONZE
Hansonville Hog Herders	Very dry, an enticing aroma but musty flavour on the pallet, unpleasant texture	BRONZE
Farmyard Jam	To much fat to meat ratio, beautiful aroma, to spicy it lingers on the pallet to long	SILVER
Wendy Thorp & Crew	A bit dark in colour, uneven fat to meat ration, a little dry, unpleasant texture	BRONZE
Salami Squad	To much black pepper, great texture, wonderful aroma, judges want to know if tasting mixture,	GOLD
Leggo Bros	Unbalanced, to acidic, to dry, beautiful aroma, not pleasant on the pallet but a nive finish	SILVER
Tassie Devil	Should be in bastardo category, colour not appealing for southern category, uneven cure, smoke overwhelming, amount of spice overwhelms the pork	BRONZE
Jack Hanna	To heavy on the spice which over whelms the overall salami eating experince, wonderful aroma, very well made and great texture	GOLD
The Happy Pig	Dry texture, even mix of meat and fat, a little musty on the pallet, very nice aroma	BRONZE
Salami Squad	To dark in colour, even meat to fat, nice aroma, good texture, to acidic and no lingering flavour	SILVER
The Three Fat Pigs	Hard around the edge with case hardening possibly the temp needs to be reassessed through the curing process, lovely aroma, tough texture due to case hardening	BRONZE
Jeremy Johnson	A little dry but has a wonderful aroma, a little oxidised which gives a soap flavour on the pallet, good salt and well balanced with spice and flavours, appealing texture	GOLD
Salami Squad	A little dull in colour, texture is dry due to case hardning which is mostly likely caused by irregular tempreature, to heavy on the spice so the flavour of the pork is lost	BRONZE
Paul Oats	A very inviting aroma but the texture isn't pleasant, perhaps taste the mixture before proceeding to the next step	BRONZE
Alan Bumpstead	A well made salami, has a traditional aroma, a little bit more spice would be good, there was a slight soapiness taste on the pallet but overall a good family friendly salami	SILVER

Vincenzo Musico	Has a great aroma, a little dry and needs to be mixed more to get better evenness of fat to meat, looks well cured, needs to bit more complexity	SILVER
Redhill Dads	Texture is a little dry but has a nice fruity aroma, could use a little more spice and lacks a bit of complexity, has it been aged to fast?	BRONZE
Brent Tilley	Texture is a little dry and unfortunatley has an over whelming smell and taste of wine, was there enough curing time? It was mixed very well and has a great fat to meat ratio	BRONZE
Hansonville Hog Herders	Dry with case hardening and crumbly, check humidity when curing, lovely use of fennel	BRONZE
Leggo Bros	Dry, lovely furry peppery aroma, to dark in colour, to much acidity, good length and great flavour, good balance of ingredients	SILVER
Cugini Italiani	Nice floral aroma, great texture and flavour, slightly dry	GOLD
Brent Tilley	Not appealing in appearance, well cured, even balance of fat and meat, a little dry with too much acidity, but a very well made salami	BRONZE
Matt Fowles	Well made, good technique has been used, not enough seasoning, pleasant but lacking in punch and personality	BRONZE
The Happy Pig	Lacks depth of flavour, to much of a fruity flavour and not enough pork flavour	BRONZE
Tilley & Co.	Nice lingering flavour, judges really like the earthy flavour, consider the amount of pepper used next time as it was over powering	SILVER
Bargo Dom' Salami	To dry, amazing flavour but not a pleasant experience on the pallet due to dryness	BRONZE
Sky High Salami	To much paste has been used, fell apart as to dry, pleasant spice, consider recipe used, was it mixed well enough and rested properly because it fell apart, loads of potential with the flavour	BRONZE
Elsty del Squadra	Case hardening, to dry, fatty feeling on the pallet, may need to look at the curing process	BRONZE
Marc Venturini	To dry with an overwhelming earthy mushroom flavour which over powered the pork flavour	BRONZE
La Vespa	Salami compromised due to packaging being unsuitable for delivery making it inedible	N/A
Farmyard Jam	Has great colour with a beautiful aroma, balanced flavour and great texture	GOLD
Farmyard Jam	To much fat to pork ratio, beautiful aroma, because of the fatty texture the spice is sticking to the fat, nice lingering flavour just not balance with fat to meat ratio	SILVER
Bullanoo Small Goods	To soft would question the curing, good fat to pork ratio with nice aromatic balance of fennel and chilli.	SILVER
Bullanoo Small Goods	Very soft and doesn't look like it has been cured fully, pleasant aromatics and spice but looks a little short on fat. Great chilli but it does dominate the flavour a little	SILVER
Bullanoo Small Goods	A lot of fat, looks to be about 40% but it could be a mixing issue, cured very well. Nice aromatics, sweet pork flavours but to fatty on the pallet, great balance of flavour	SILVER