

BEEF RIBS & SADDLE OF LAMB CONDITIONS OF ENTRY

The Chief Steward reserves the right to:

limit the number of entries in the event of excessive entries being received.

lightly trim the entry for presentation.

reject any entry on the grounds of poor quality.

reject any entry on grounds of temperature exceeding 5°C on delivery.

rule on any matter not covered within this schedule.

cancel the competition at any time if demanded by prevailing circumstances.

PARTICIPATING ABATTOIRS

Exhibitors may use their own choice of abattoir on condition that the exhibitor confirms directly with the abattoir that they are willing to handle the competition entry under the following rules: i.e. Slaughter and sale of the whole carcass is to be under normal commercial arrangements between the exhibitor and the abattoir.

Live Animal Delivery: The abattoir to take delivery of the live animal on a day and at a time to be agreed with the Exhibitor.

Information: The exhibitor is to notify details of the entry (Sex; Whole Carcass Weight; Breed), to the secretary on a form which will be provided in the exhibitor pack.

Identification: The abattoir is to identify the Primal Cut with a label, giving the entry catalogue number as notified by the English Winter Fair Secretary, prior to delivery.

Butcher/Delivery/Removal - Alternative Arrangements: If a person (other than the nominated abattoir) is preparing the primal cut and/or delivering/collecting the entry, the Exhibitor must inform the English Winter Fair Secretary, so that the appropriate notes & passes are posted to the correct person.

Sale of Entries: The exhibitor to notify the stewards

- if they wish the entry to be sold on their behalf
- if they wish the entry to be sold on their behalf, with the proceeds donated to Charity
- if they wish to arrange to collect the entry by 5pm Sunday 20th November



**SATURDAY 19th & SUNDAY 20th
NOVEMBER 2022**

**Incorporating the
ROYAL SMITHFIELD CLUB**

**BEEF RIBS
&
SADDLE OF LAMB
COMPETITIONS**

Kindly Supported by Staffordshire Turkeys



www.royalsmithfieldclub.co.uk

**For further entry details please visit our website
www.staffscountyshowground.co.uk
or contact the Show Secretary on Tel: 01785 258060
Email: sue@staffscountyshowground.co.uk**

ROYAL SMITHFIELD CLUB COMPETITIONS

Kindly Sponsored by Staffordshire Turkeys

Entry Fee: SBAS & RSC Members -£8 Non-Members—£10

Prizes: 1st - £40; 2nd - £30; 3rd - £20;

Entries Close: 16th November 2022, (entries received after 7th November will not be included in the catalogue)

Judge: Mr D Morland, Tebay, Cumbria

Judging will commence at 8.30am on Saturday

BEEF RIBS

Class 154 Heifer

Class 155 Steer

Classes will be amalgamated if there are less than 5 entries forward in either class. Maximum whole carcass cold weight 380 kg.

All steers and heifers must be under 30 months of age.

Preparation of Entry:

The abattoir is to butcher the carcass so as to present The Primal Cut -

- a four-bone forerib cut from a nine-bone forequarter
- ribs to be taken from the left-hand quarter (viewing live animal from rear; right of carcass when hung)
- rib length not less than 2" and not more than 4" from edge of eye muscle
- ribs to be untrimmed

Slaughter: The abattoir is to slaughter the animal approximately 8-10 days prior to the show

Delivery of Entry: The abattoir or producer is to arrange delivery of the entry to the Carcass Hall by 8am Saturday 19th November 2022.

Sp.99 The Champion Beef Rib will receive, **The Royal Smithfield English Winter Fair Perpetual Beef Rib Trophy & £50** kindly offered by the Staffordshire & Birmingham Agricultural Society

Sp. 100 The Reserve Champion Beef Ribs will receive £25 from the **Staffordshire & Birmingham Agricultural Society**

SADDLE OF LAMB

Entry Fee: SBAS or RSC Member £8 Non-Members £10

Prizes: 1st - £40; 2nd - £30; 3rd - £20;

Class 156 Lamb Carcass, Any Breed or Cross

Entries will be divided into 2 classes, on weight, subject to entries forward. Maximum whole carcass Weight 23kg.

Preparation of Entry:

The abattoir is to butcher the carcass to present The Primal Cut -

- Full Saddle
- Cutting 6th rib from forequarter to the Chump
- Leaving Kidney knob in
- Breast off

Slaughter: The abattoir is to slaughter the animal approximately 5-7 days prior to the show

Delivery of Entry: The abattoir or producer is to arrange delivery of the entry to the Carcass Hall by 8am Saturday 19th November 2022

Sp.101 **The Champion Saddle of Lamb** will receive, **The Royal Smithfield English Winter Fair Perpetual Lamb Saddle Trophy & £50** kindly offered by the Staffordshire & Birmingham Agricultural Society

Sp. 102 **The Reserve Champion Saddle of lamb** will receive £25 from the Staffordshire & Birmingham Agricultural Society

Any entries not collected by the above time will be disposed of with any proceeds donated to charity.