



THE ROYAL SMITHFIELD CLUB BEEF RIBS & SADDLE OF LAMB COMPETITIONS 2020

Royal Smithfield Club – Agrifest South West

Wednesday 11th November 2020 at Westpoint, Clyst St Mary, Exeter, Devon EX5 1DJ

JUDGE: TBC

SCHEDULE FOR ABATTOIR

BEEF RIBS

CLASS 1 BEEF RIBS, from Steer or Heifer, any breed or cross

Maximum whole carcass cold weight 380kgs, no age limit (other than 30-month rule, unless rule amended or rescinded)

SLAUGHTER: The abattoir to slaughter the animal approximately 8-10 days prior to the Event.

PREPARATION OF ENTRY: The abattoir 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

SADDLE OF LAMB

CLASS 2 LAMB CARCASS, any breed or cross

Maximum whole carcass cold weight 23kgs

SLAUGHTER: The abattoir to slaughter the animal 5-7 days prior to the event.

PREPARATION OF ENTRY: The abattoir to butcher the carcass so as to present The Primal Cut:

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

ENTRY FORM/FEES

Only entries for which an entry form has been lodged with the organiser by the entries close date of **1st October 2020** together with the entry fee(s), will be eligible to compete.

JUDGING

Will take place early on Wednesday 11th November and the entries will be displayed, with prizes, after judging is completed during the event.

PRIZES TO EXHIBITORS

CHAMPION: £50.00 RESERVE CHAMPION £40.00 3rd £20.00 4th £10.00

Royal Smithfield Club Perpetual Trophy to Champion Lamb Saddle. Royal Smithfield Club Perpetual Trophy to Champion Beef Rib. The above prizes to be accompanied by a Prize Card and Rosette. Rosettes and prize cards will be sent to exhibitors along with the prize money, unless the exhibitors are at the event then prize cards and rosettes can be collected.

TO PURCHASERS/ABATTOIRS:

The Purchaser (or abattoir if entry collected) will receive the rosette (if applicable) displayed on the entry at the event.

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 ground of poor quality; reject any entry on grounds of temperature exceeding 5 degrees centigrade on delivery; cancel the competition at any time if demanded by prevailing circumstances; cancel or amalgamate classes if insufficient entries; split classes by weight or sex at their discretion; rule on any matter not covered within the schedule

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:

Slaughter and sale of the whole carcass is under normal commercial arrangements between the exhibitor and 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 abattoir to notify details of the entry (Sex; Breed; Whole Carcass Weight and Date of Birth for beef entries), to the organiser on a form which will be provided, by 5pm on slaughter day.

IDENTIFICATION: The abattoir to identify the Primal Cut with a label, giving the entry catalogue number as notified by the organiser on the entry information for provided, prior to delivery.

DELIVERY OF ENTRY: The abattoir to arrange delivery of the entry to the competition stands Agrifest South West, Westpoint, Exeter EX5 1DJ by **6pm on Tuesday 10th November**.

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 organiser so that appropriate instructions/passes are posted to the correct person.

BEEF RIBS-CHAMPION & RESERVE CHAMPION-ASSESSMENT

Should facilities at the event permit, a cookery tasting assessment may take place and a rib from the Champion & Reserve entries will be non-returnable. The abattoir will be reimbursed at a price per kilo based upon the maximum figures shown in the latest edition of The Meat Trades Journal.

SALE OF ENTRIES

The abattoir to notify the organiser by 5pm on slaughter day: if they wish the entry to be sold on their behalf, with the proceeds donated to charity or if they wish to arrange to collect the entry by **5pm on Wednesday 11th November**.

Any entries not collected by the above time will be disposed of with any proceeds donated to charity. The abattoir will be responsible for paying the exhibitor for the entry.

CONTACT DETAILS

All communications relating to this competition should be addressed to the organiser:
Rebecca Hurd, Agrifest South West, Whitefield Farm, Whitefield, Wiveliscombe, Somerset TA4 2UW
Tel: 07584 130061 Email: info@agrifestsouthwest.co.uk