



The Great Lamb Recipe Competition

Sheepvention 2010

Application Form and Terms & Conditions

The Great Lamb Recipe Competition is aiming to unearth great local cooks and will be run in the preceding weeks to Sheepvention. The winner will be announced during Sheepvention 2010. Proudly supported by ACE radio, The Hamilton Spectator, Café Catalpa and Charollais Lamb.

The winning entrant will receive a 2 night accommodation package in Melbourne including \$300 spending money. There will also be highly commended awards

Entrants are required to submit their favourite lamb recipe with step by step instructions for making the recipe along with a coloured photograph or photographs of the finished dish.

The best entries will be selected and reproduced by qualified chefs and tasted by a panel of local dining experts. The winning dish will be reproduced at Sheepvention in the Taste of the Great South West marquee during a cooking demonstration and will be available for tasting.

Entries must be received by Friday the 9th July at the Sheepvention office.

Terms and conditions:

- All recipes must be original
- Entries must be from amateur cooks only, no professional chef entries allowed
- All entries must include a copy of ingredients and step-by-step method as well as a colour photograph of the dish
- The best entries will be cooked and tasted by a panel of Sheepvention judges
- The entrant gives permission for their recipe to be reproduced at various times throughout Sheepvention and to be published and used in Sheepvention marketing
- All entries must be received by Friday the 9th July
- The judges decision is final



APPLICATION FORM

Please complete this form, attach photograph of your dish and send to:
Hamilton P & A Society
Lamb Recipe Competition
PO Box 276
Hamilton, Victoria, 3300

Name: _____
Address: _____
Email: _____
Phone: _____ Mobile: _____

I have read, understood and accept the terms and conditions of the Sheepvention Great Lamb Recipe Competition

Signature: _____ Date: _____



RECIPE

Entrant Name: _____

Recipe Name: _____

Number of serves: _____

Serving suggestions: _____

INGREDIENTS:

Quantity	Item
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METHOD: Please write clearly and in point form (eg 1, 2, 3 etc) all stages of preparation, including oven temperature (if used)