**HOW TO ENTER**

**ENTRY FORM**

**The Victorian Salami Festival 2017**

If you think you have what it takes to make the perfect Salami & you wish to enter in this year’s Victorian Salami Festival, follow these 2 simple steps:

**Step 1**

Contact either Dal Zotto Wines or The Meat rRoom via email or phone using the contact details below or download the form from our websites. Then fill in the salami festa entry form and email to:

**Dal Zotto Wines**

(03) 57 298 321 or Email – info@dalzotto.com.au or [www.dalzotto.com.au](http://www.dalzotto.com.au/)

**The Meat Room**

0419 242 815 or Email – info@themeatroom.com.au or [www.themeatroom.com.au](http://www.themeatroom.com.au/)

**Entry Costs**

$30 per entry (FOR SALAMI)

$25 per salami, if you are entering more than 3 styles

**NOTE: You can enter in as a team or an individual.**

**Note:** Please be sure to correctly indicate the style of salami you are entering

If you do not indicate style one of our “Salami Specialists” will put your salami into the relevant section.

**Step 2 – The Important Part!**

Deliver your Salami to the relevant address by September 23rd 2017.

**Delivery Address: North East Entries**

 Dal Zotto Wines

 4861 Main Road, Whitfield, vic, 3733

**Metro Entries**

 Home Make It

 265 Spring st, Reservoir

**IMPORTANT**

**Delivery 500grms of each salami entered into the competition by August 30th 2016**

Please note – the weight of your salami is taken from finished product before being cryovaced. Not raw ingredients.

If you have any questions, please call or email us:

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**The Meatroom**

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**ENTRY FORM**

**The Victorian Salami Festival 2017**

**Nome del Squadra (Team Name): Capitano della Squadra (Team Captain):**

*Only fill in if entry is a team entry*

**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 in doubt as to which category your salami belongs to. Please tick the box labelled: **I have no style**.

By ticking this box you are giving one of 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, a blend of spices including pepper

(maybe not so much pepper) cinnamon, cumin, nutmeg and the use of garlic. It can be quite boring and

very fatty.

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

If you have ever made salami and heard the words, your salami will be Northern Style!

**Southern Style:**

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 the use of 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 it is blasphemy; to make salami from anything other than pork! But others swear by the style.

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