





REGISTRATION FORM

Professional Sausage Makers - Compete on Saturday, April 2nd, 2016

Professional Competitors must be commercial sausage makers, i.e. their sausages must be made in a government inspected facility or commercial kitchen and products must be available for purchase in commercial outlets, stores, restaurants or farmers markets/ farm gate. Professional Chefs may also compete in this category, provided their entries are created in a commercial kitchen.

Name:	Email:	
Company Name (if applicable):		
City: Pro	ov: Pho	one:
Names of competitors attending ever	ent (Please Print, we	will be making badges for you):
You may enter as many categories	as vou wish please i	indicate by circling ones you are entering:
Category A	Categor	
Cooked/Smoked Sausage	Raw Uncooke	ed Sausage Charcuterie
A1 German Style Wiener/Frankfurter	B1 German style br	ratwurst C1 Italian Style Salami
A2 Canadian Style Smokie	B2 Mexican style ch	horizo C2 German Style Salami
A3 Farmer Sausage	B3 Italian style	C3 Italian style capicollo
A4 Ukrainian Style Sausage Ring	B4 Poultry breakfas	st C4 German Style Schinkenspec
A5 Pepperoni Snack stick style	B5 English style ba	inger C5 Liver sausage/pate (any ethnicity)
A6 Cooked Salami	B6 lamb mergez	C6 Dry cured link sausage (any ethnicity)
	B7 South African bo	oerwurst
Reg	gistration deadline i	ategory, or any six for \$50. is February 12 th , 2016
•	•	tion form and may be paid with a cheque payable and \$\frac{4}{356} - 15850 - 26 Ave, Surrey, BC V3Z 2N6
You may pay with a credit card by fi	filling out box below a	and faxing this form to our office at: Fax: 604.372.3947
Card type:Visa orMasterCa	ard Card Number:_	
Card Expiry:	Name on Card:	
	Signature:_	
Ougstions? Please contact: Central	Ace Phone 6013	72 4772 or george@executiveevents ca