



## World Cullen Skink Championships 2017

### Rules of Entry

#### General



- The competitions will be held on **SUNDAY 26<sup>TH</sup> NOVEMBER 2017** at the Cullen Bay Hotel, Cullen. AB56 4XA
  - The organisers are the Cullen Voluntary Tourist Initiative [CVTI].
- Each competitor is required to submit a recipe for at least 1.5 pints or 750 ml. of Cullen Skink and their method of cooking for their dish.
  - Competitors can prepare the raw ingredients in advance if they wish but no prior cooking is allowed.
- As all the dishes are being tasted, it is important that food and equipment is stored and used appropriately, thus complying with Food Safety Act and Food Hygiene Regulations
  - Each competitor will be required to produce 3 portions for the judges to taste
    - Cooking time will be 45 minutes
    - The closing date for entries is **15<sup>TH</sup> September 2017**
  - The CVTI uses the winning recipes as promotional material for the Tourist office.
- The Competitors must be available to compete in the cook-off on **Sunday 26th November 2017**
  - Entrants will be advised of the timings once all entries have been received

#### Equipment

- A table and 2 single gas burners will be provided by the organisers for each competitor
  - Presentation Bowls are provided by the organisers for each competitor
- The competitors are asked to provide their own favorite pots, boards and utensils, etc.
  - Washing facilities will be made available in the hall
- For those entering both competitions, please advise one of the organisers if you wish your pots and pans cleaned by the hosts, Cullen Bay Hotel, in between the two competitions.

#### Traditional Cullen Skink

- The Traditional Cullen Skink must be made with Smoked Haddock, Potatoes, Onions, Milk and Seasoning.
  - No other fish smoked or otherwise, may be used.
  - All entries will be independently reviewed by a panel.
- The CVTI reserve the right to reject any entry which is deemed by the panel to be not conforming to the rules
  - Each competitor will be asked present three or four bowls of soup to be judged

#### Cullen Skink with a Twist

- The basic ingredients for Cullen Skink with a Twist must include fish, potato, milk and onion.
  - Any other ingredients and/or recipe variations are down to the contestants.
  - All entries will be independently reviewed by a panel
- Each competitor will be asked present three or four bowls of soup to be judged

#### Registration Fees

Traditional Cullen Skink - £10.00 per competitor.

Traditional Cullen Skink with a Twist - £10.00 per competitor.

Traditional Cullen Skink & Traditional Cullen Skink with a Twist - £15.00 per competitor.

All Cheques, Postal Orders & Money orders to be made payable to Cullen Voluntary Tourist Initiative

#### Judging

- A panel of three or four judges are selected by the CVTI
- Judging is undertaken as a blind tasting and each competitor's bowls are given a number known only by the organisers
- Each competitor is awarded points between one and ten by each judge and the soup with the highest score will be declared the winner

Full details and Entry forms/rules available on [www.discovercullen.com](http://www.discovercullen.com)  
Entry forms/rules also available from the Cullen Bay Hotel and the Cullen Paper Shop.





**World Cullen Skink Championships**  
**Sunday 26th November 2017**  
**Cullen Bay Hotel, Cullen, Moray, Scotland**



Title:	Name:
Address:	
Tel No:	
Mobile No:	
Email:	
Pen Portrait. (Please provide us with a brief background and your interest in Cullen Skink and a photograph of yourself)	
Recipe:	
Method:	
Fee:	The CVTI produce promotional material for tourists, and use the winning recipes as part of this. If you <b>do not</b> wish your Recipe to be used for this purpose, then please tick the box <input type="checkbox"/>
<input type="checkbox"/> I confirm that I have read the rules and agree to abide by them	Date..... Signature.....

Traditional Cullen Skink - £10.00 per competitor.    Traditional Cullen Skink with a Twist - £10.00 per competitor.  
 Traditional Cullen Skink & Traditional Cullen Skink with a Twist - £15-00 per competitor.  
 All Cheques, Postal Orders & Money orders should be made payable to Cullen Voluntary Tourist Initiative

Please post your entries and fees to:-  
 Graham Bell, The Secretary, Cullen Voluntary Tourist Initiative, 23a Seafield Street, Cullen. AB56 4SU  
 All entries must be received by 15<sup>th</sup> September 2017





**World Cullen Skink with a Twist Championships**  
**Sunday 26th November 2017**  
**Cullen Bay Hotel, Cullen, Moray, Scotland**



Title:	Name:
Address:	
Tel No:	
Mobile No:	
Email:	
Pen Portrait. (Please provide us with a brief background and your interest in Cullen Skink and a photograph of yourself)	
Recipe:	
Method:	
Fee:	The CVTI produce promotional material for tourists, and use the winning recipes as part of this. If you <b>do not</b> wish your Recipe to be used for this purpose, then please tick the box <input type="checkbox"/>
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