



World Cullen Skink Championships 2017

Rules of Entry

General



- The competitions will be held on **SUNDAY 26TH 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 **30TH 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
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 do not 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 30th September 2017





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Cullen Bay Hotel, Cullen, Moray, Scotland



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