



Traditional Cullen Skink – Entry Rules

The World Cullen Skink Championship title – Traditional Cullen Skink - will be awarded to the competitor creating the best Traditional Cullen Skink made from fresh, local produce.

The Traditional Cullen Skink must be made with smoked haddock and no other fish, smoked or otherwise, may be used. Every competitor is required to submit a recipe for at least 1.5 pints or 750 ml. of Cullen Skink and their method of cooking this special dish. From this, the judges will choose 6 finalists, to take part in the cook off.

The selected finalists must be available to compete in the cook-off on Sunday 22nd November 2015 at 11 a.m. and will be required to produce a batch of 1.5 pints or 750ml. of Traditional Cullen Skink, to be divided into 3 portions for the judges to taste. Presentation bowls will be provided for each competitor to enable them to present their 3 Cullen Skink portions. Judging of the Cullen Skink will be made on the texture, flavour, colour and appearance of the soup.

Competitors can prepare the raw ingredients in advance if they wish but no prior cooking is allowed.

Washing facilities will be made available in the hall.

A table and 2 single gas burners will be provided by the organisers for each competitor. No other equipment is provided by the organisers. The competitors are asked to provide their own favourite pots, boards and utensils, etc. As the dish is being tasted, it is important that food and equipment is stored and used appropriately, thus complying with Food Safety Act and Food Hygiene Regulations. The cook off will start at 11 a.m. and must be completed for 12 noon for the final judging. The award will be presented between 12.30 p.m. and 1 p.m. after the final judging.

There is a registration fee of £5.00 per competitor. The judges will judge the entries in the first instance on the recipe and the method of cooking the Traditional Cullen Skink. 6 finalists will be chosen to do the cook off on Sunday 22nd November 2015 at 11 a.m. Competitors will be notified of the acceptance of their entry into the cook off by **Friday 6th November 2015**.

For those entering both competitions, please advise if you wish your pots and pans cleaned by the hosts, Cullen Bay Hotel, in between the two competitions.

**We look forward to meeting you at
The World Cullen Skink Championship**

Postal Address for entry form and cheque: World Cullen Skink Competition, Cullen Voluntary Tourist Initiative, c/o Cullen Bay Hotel, Cullen, Moray, Scotland AB56 4XA
All Cheques and postal orders to be made payable to **Cullen Voluntary Tourist Initiative**