

The British Pie Awards 2023

INSTRUCTIONS FOR DELIVERY PIES

Pies Must be Delivered on 7th March Only

In person or by courier between 8.30am – 3.00pm
St Mary's Church, Church Terrace, Melton Mowbray. LE13 0PW

In order to ensure the smooth running of the Awards please read and follow the delivery instructions below very carefully.

Entrants Pack

Firstly download the Entry Pack from our online entry system. You can only do this once you have paid. You will need to enter the online system using your email address and password. If you've a problem with this then please let us know info@britishpieawards.co.uk Tel 07894 229499.

Print off the contents of the Entrants Pack which will contain these instructions and the labels for your entries. If you can't print off the labels then write them by hand. The pack should contain:

1. Your Company Entry Summary, a list of the names of your pies, their entry numbers and class numbers – for your reference when labelling your entries. Make sure you've entered the right class for each of your pies as mistakes are difficult to correct later.
2. Class Entry Number Identification Labels – 1 label per entry, unless entry is for Class 1 then you will receive 2 labels. The label will have an Entry Number and a Class Number. Please check these against the classes you have entered for your pies to make sure you have the right pies in the right classes. **see note below.*
3. One page guide on how to pack your pie
4. 2 x delivery address labels with our address on them. British Pie Awards. St Mary's Church, Church Street, Melton Mowbray. LE13 0PN.
5. 2 x sender address labels with your name, business name and address on them

Please check the details on all of the above and email us at info@britishpieawards.co.uk or phone 07894 229499 if incorrect or incomplete.

Sending Your Pies

Deliveries can be made by courier or in person but MUST be packaged and addressed as specified (below).

All Pies should be thoroughly chilled before packing and actually packed whilst still in chilled (but not frozen) condition (<8°C).

The Pies must be baked ready for eating and supplied cold on arrival. All Pies will be probed for temperature upon arrival. Pies delivered over 8C, frozen or damaged or technically unsafe will be rejected and therefore NOT judged.

Hot eating Pies will be reheated and judged hot on the following day.

If packed properly, wrapped in insulation and surrounded by ice and in a polybox there is no need to use expensive chilled couriers. When packed as above Pies can be sent with a non-chilled Courier on overnight delivery. We advise putting the consignment on a timed delivery to ensure it arrives on time. Many piemakers have used satisfactorily Royal Mail Next Day Delivery (See our one page guide on how to pack a pie that you will have printed off as part of your entrants pack).

Pies must arrive at the judging venue, St Mary's Church, Church Street, Melton Mowbray. LE13 0PN on Tuesday 7th March (from 8.30 onwards and no later than 3pm). Entries received **before** Tuesday 7th March or **after** 15.00hrs on Tuesday 7th March will NOT be eligible for judging. The entrance to Church Street is off Leicester Street on the South Side of the Market Place immediately after The Grapes pub.

Labelling Your Pies

Having printed off your Entrants Pack and arranged delivery of your pies, the procedure for the submission of pies is as follows:

Three things to check before packing your pies

a) Examine the pie to ensure it's the best you can send eg it isn't burnt on the bottom, or is under or over baked etc. These should be the best pies you can make and will represent you at the Awards. Remember the pie must be fully baked and have a pastry lid – no lattices or potato crusts. For clarity, a single hole in the lid of the pie must be no more than 25mm diameter (for steam exit or jellying etc).

b) Check the temperature of the pie. All Pies should be thoroughly chilled before packing and actually packed whilst still in chilled (but not frozen) condition (<8°C).

c) Weigh the pie – all pies in Classes 6-23 must be 660g or less – pies over this limit will be disqualified. The pair of pies submitted for class 1 Melton Mowbray Class must be 454g each.

1. Ensure that each pie is individually wrapped. You may use your own company labelled wrapping material which we will remove once the pie has been entered. After entry the pies are placed on a white plate with its Entry Label. All pies are judged blind. The pie may be decorated but must not bear any mark or unique feature which would identify the piemaker. Pastry decorative symbols indicating the filling of the pie eg a fish symbol or chicken symbol etc are permitted.
2. Attach the correct identification label to each entry that you will have printed off yourself as part of your entrants pack. If you can't print these off then write the Entry Number and Class Number on a piece of paper and put this inside the wrapping for each pie. Each entry will consist of ONE Pie with the exception of Class 1 which calls for TWO Pies * see note below.
3. Package pies securely for delivery. Pies MUST be delivered in a sealed box(es) and must be chilled. You can send the pies altogether in one box but make sure each is wrapped individually with its entry label – see below. All Pies should be thoroughly chilled before packing and actually packed whilst still in chilled (but not frozen) condition (<8°C).
4. Ideally the pies should be wrapped individually, then packed with the other pies in an insulated box/container, ideally with frozen ice packs, so the Pies remain chilled. NB: disposable ice packs and polystyrene boxes are recommended. Pack the Pies so they are secure, don't move about or rattle, as movement leads to possible damage. Seal the container, label and dispatch.
5. Note on each label the temperature of your pie at the point of despatch. Take the core temperature not the outside temperature. Don't hope that the pie will cool down significantly in the van on its way to us. We have seen a number of disqualifications from piemakers who have baked their pies on the morning of delivery and blasted them with cold air to cool them. Whilst the outside temperature

may be correct the core temperature (pastry is an insulant) is still high and we will detect this using our probe and so disqualify the pie.

6. If there is a weight restriction on the Classes (6-23) you are entering, weigh your pies to make sure they are not over 660g and so would be disqualified. **Do not send pies that are overweight.**
7. **Make sure your pie is baked ready for eating and that it has a top!** A Pie is 'a filling totally and wholly encased in pastry'. Entries which do not comply e.g. lattice topped, fruit topped, potato topped, samosas or any fried products etc will be disqualified and not be submitted for judging. You are allowed to put garnishes on top of the pastry lid e.g. cheese, chutney etc – but it must have a pastry lid underneath the topping.
8. Put on your box(es) the delivery address labels that you will have printed off as part of your entrants pack. If you can't print them off then write on the box our address. British Pie Awards. St Mary's Church, Church Street, Melton Mowbray. LE13 0PN.
9. Put on the rear of the box(es) the sender address labels that you will have printed off as part of your entrants pack. If you can't print them off then write on the box your name, business name and address.
10. If sending more than one box please indicate on each box the total number of boxes being sent i.e. if sending 3 boxes then mark up as: 1/3, 2/3, 3/3 etc

Notes

**Please note : ONE Pie is required for each entry. With the exception of Class 1 which calls for TWO Pies, as the Pies are judged as a pair.*

PIE AWARDS LUNCH, 10th March 2023, 1pm St Mary's Church, Church Street, Melton Mowbray. LE13 0PN

After judging the pies, the top three entries in each class will be invited to the Awards Lunch by text or email late Wednesday evening 8th March, so please put this date in to your diaries NOW!

You will be allowed a guest (there is no charge for the lunch). We expect all potential winners to attend as the sponsors will want to present their trophy to the winners personally.

After lunch, around 2pm we will announce the winners of each Class along with the Supreme Champion in front of press, sponsors and other invited guests.

If you have any queries or require further information please do not hesitate to contact us via email: info@britishpieawards.co.uk or tel: 07894 229499.

Yours sincerely,

Matthew O'Callaghan

Chairman of the Melton Mowbray Pork Pie Association & Founder of the British Pie Awards

Rules of Entry

Below are the rules for the 2022 British Pie Awards:

1. The British Pie Awards is open to all producers of Pies sold commercially in the UK – Pie makers, butchers, bakers, cafes, pubs, restaurants, sports clubs and those who exhibit at shows, markets etc.
2. Pies entered must either be currently available for sale or available for sale during the Awarding year namely 1st January 2022 until British Pie Awards 2023 at the same standard.
3. All Pies in all Classes of the British Pie Awards must comply with being **‘a filling wholly encased in pastry and baked’**. Entries which do not comply e.g. lattice topped, fruit topped, potato topped, samosas or any fried products etc will not be submitted for judging.
4. It is a condition of entry that the following statements have been confirmed on the [Entry Form](#)

‘Please tick the box to confirm your business is a registered food business’

‘With which Authority is your food business registered:’

‘Please tick the box to confirm that your business has a HACCP plan in place that covers the manufacture and supply of the Pies that you have entered’

5. An allergen declaration **must be supplied** with each Pie entered in the Awards.
6. Entries must comply with the rules for the Class in which they are applying.
7. The Entrant must ensure the safe packaging, transport and delivery of Pies to the venue and on time. A number of Entrants have asked for clarification & advice re packaging & temperature control of their Entries. It is not necessary to send pies by the very expensive chilled courier. A number of piemakers have sent their pies successfully in the past by Royal Mail Next Day Delivery, however the pies must be properly packed and insulated. It is therefore recommended:

✓ All Pies should be thoroughly chilled before packing and actually packed whilst still in chilled (but not frozen) condition (<8°C)

✓ Pack the Pies in an insulated box/container, ideally with frozen ice packs, so the Pies remain chilled. NB: disposable ice pack and polystyrene boxes are recommended. All the entries may be packed in the same box but must be individually labelled with their own unique entry label. These will be emailed to you upon completion of entry.

✓ Pack the Pies so they are secure, don't move about or rattle, as movement leads to possible damage.

✓ Seal container, label and dispatch.

✓ When packed as above Pies can be sent with a non-chilled Courier on overnight delivery. We advise putting the consignment on a timed delivery to ensure it arrives on time.

✓ Alternatively deliver your Entries in person, but the Pies still need to arrive chilled.

8. The Pies must be baked ready for eating and supplied cold on arrival. All Pies will be tested for temperature upon arrival. Pies delivered over 8°C, or damaged or technically unsafe will be rejected and therefore **NOT** judged. Many pies have been disqualified in the past as they have been baked on the day of entry and blast chilled or transported in a chilled van which has chilled the outside of the pie but not the inside. Remember pastry is an insulant.

Pies for the Hot Eating Classes (6-23) will be weighed and must be 660g or less. Pies for the Melton Mowbray Class 1 must be 454g.

9. The Pies **MUST** be delivered to the venue on the date and time specified on the entry form.

10. Hot eating Pies will be reheated and judged hot.

11. Whilst the packaging/wrapping sent with the pies may identify the business, the pies themselves must not contain any unique identifying marks which would directly link the pie to your business. Symbols in pastry on the top such as a fish, chicken etc to distinguish one flavour of your pies from another would be permitted. All Pies are judged blind.

12. All Pies will be judged on plain white polystyrene plates or trays without garnish or decoration.

13. All Pies will be disposed of by the Organiser after the Event.

14. The Judges' assessment notes will be passed on to the Entrants, but are for the guidance of Entrants only and **MUST NOT** be made public or revealed to third parties.

15. Entrants whose Pies have won awards may use the British Pie Awards logo in their own publicity. The logo may **only** be used for the Pies which have received an award and must mention the year of the award. The Pie which won the Award **MUST** be mentioned underneath the logo. The British Pie Awards logo may **NOT** be used to universally promote a business. The logo may only be used in relation to the Pie (& year) which received the award. The name of the pie must be exactly the same name as that entered into the Awards.

16. Judges may not submit entries into the competition.

17. No correspondence may be entered into after the competition.

18. The verdict of the Chairman of the Judges is final.

Terms & Conditions

1. Important Note

The Melton Mowbray Pork Pie Association Limited, organisers and hosts of The British Pie Awards (“We”, “Our”, “Us”) (Company No. 05730244) Registered Office PO Box 5540, Melton Mowbray, Leicestershire. LE13 1GYU. Vat No. 115479117. If you need to contact us for any reason, then please see the full details under Contact us

Entry in to the British Pie Awards from this Website is governed by our Rules of Entry. By using our online entry system you agree to be bound by our Rules of Entry and the Conditions of Website Use. Before proceeding to enter the British Pie Awards, we ask that you read these terms and conditions carefully.

2. Entering

Please refer to our Rules of Entry for details.

3. Prices

The prices we charge you will be the prices displayed on this website at the time we receive your entry but, whilst we try to ensure that such prices are accurate, we reserve the right to correct the prices if we discover an error. In this event, you will be entitled to cancel your entry or re-confirm it at the correct price.

Subject to the paragraph above, the total value of the entry will be displayed on the entry confirmation screen. The displayed price is the amount in pounds sterling that you will pay. We only accept payment in pounds sterling. If you are ordering from a non United Kingdom address with a credit card, your credit card company will apply what it considers to be the appropriate exchange rate.

4. Delivery

a) To ensure delivery of awards that you may win and invoices that we issue, accurate information is vital. Please ensure that all names, addresses and telephone numbers are accurate. Please note that we must have a delivery address postcode and we must have a contact telephone number. The invoice address must however be that of the person making the payment.

b) Delivery of awards, certificates or any British Pie Awards related literature can only be made to mainland UK addresses.

c) We will deliver to the address as you enter it and cannot accept any liability for late or failed delivery if the quoted address is incorrect. We advise that if you are not sure of the address you should check it using the Post Office Address Finding Service. Please note that this external site link will open in a new window.

d) Deliveries will be made to the address specified. In the event that you select a business address, we will be deemed to have delivered the product to its intended recipient by delivering to the reception area of the business address and receiving a signed receipt of delivery.

e) If entries are received by us after the published deadlines for a specified delivery date and time they will not be judged, as per the Rules of Entry.

5. Payment

We take payment at the time of entry, this is to ensure that we are able to avoid any potential hitches preventing your goods being entered on time in to The British Pie Awards.

We accept payment by Visa, Mastercard, Maestro (Switch) and Solo via Sage Pay's secure e-payment facility. We also accept BACS payments.

All credit card orders are positively credit card sanctioned prior to despatch, so please ensure that all details provided are correct. We cannot accept responsibility for an entry being held back as a result of incorrect or invalid payment details being given. We require you to supply the registered address of the credit card holder, which is used to validate the entry with your selected credit card company. Failure to supply the correct details will result in your entry being held back.

6. Liability

- a) We shall accept no liability for late entries nor late deliveries of products since dates for entries deadline and deliveries are clearly stated in our Rules of Entry.
- b) We shall have no liability to you for:
 - i) The condition in which we receive your entries for judging
 - ii) loss of profits or indirect or consequential loss if we have to disqualify your entries for one or more of the reasons stated in our Rules of Entry
 - iii) We will accept liability if any entry received is damaged in our care and offer either a refund or free entry in to the next British Pie Awards

7. Events outside our control

We shall have no liability to you if we are delayed in performing or are unable to perform our obligations to you due to any event outside our control including but not limited to Act of God, act of government and legislation enacted by any government.

8. Security

Our on-line entry system incorporates PayPal's secure e-payment system. Once you reach the entry payment process you will notice a padlock appear at the bottom of your browser window. At no time do we see any of your credit card information.

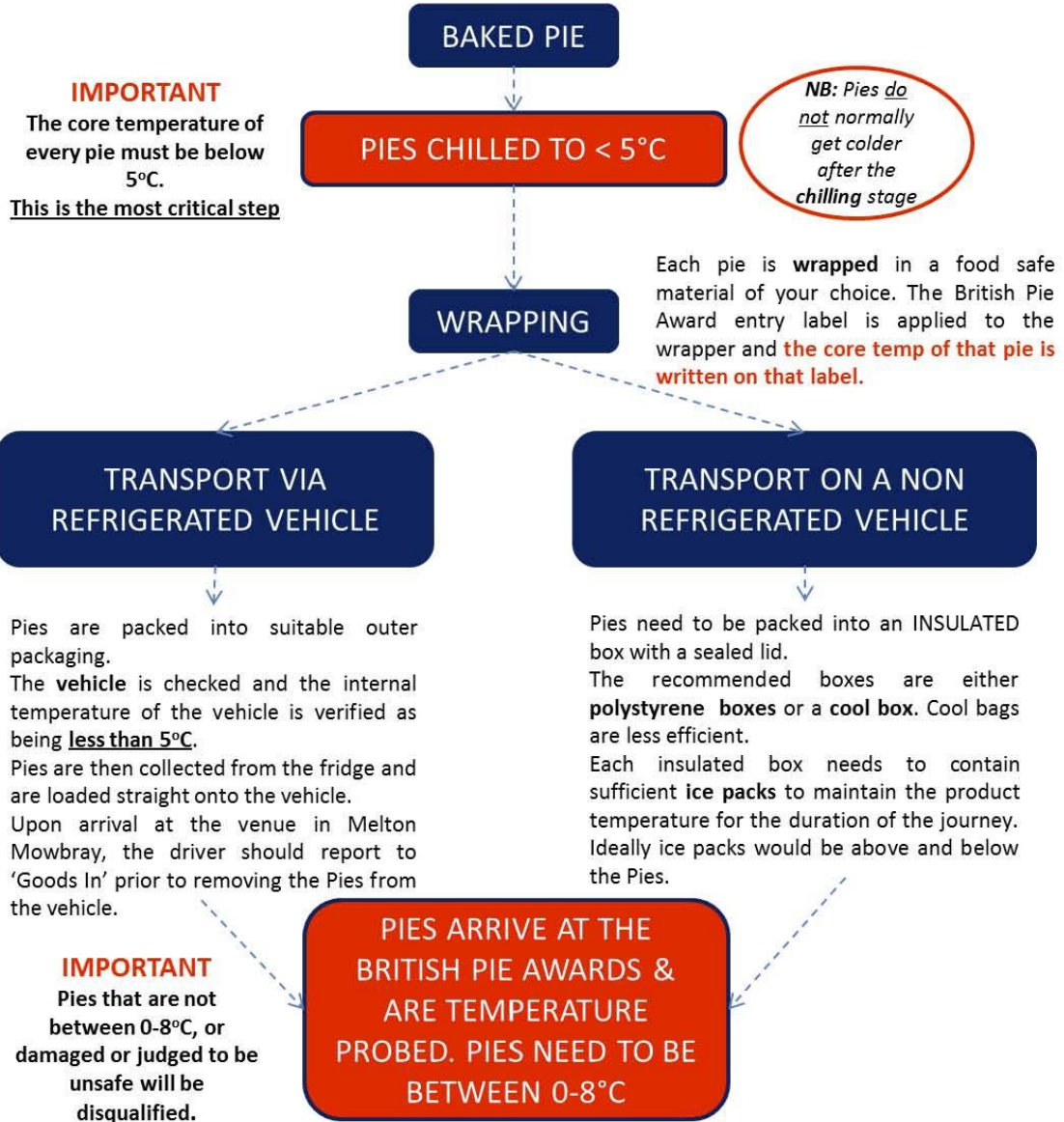
9. Law

English law shall apply to any contracts for the sale of products by us to you and the English courts will have jurisdiction in the event of any dispute.



What do I need to do to get my Pies to the British Pie Awards without them being rejected on arrival due to incorrect temperature?

The British Pie Awards team is very concerned by the number of Pies that were rejected in 2014 due to incorrect temperature upon delivery. This guide may be teaching you how 'to suck eggs'; at this year's Awards we really want to avoid rejections, so all Pies can therefore be judged.



PLEASE HELP US TO ENSURE LESS PIES ARE REJECTED THIS YEAR

Sent From,
A Piemaker,
1 Baker's Road,
Pietown,
My County.
PE1 0XX

Sent From,
A Piemaker,
1 Baker's Road,
Pietown,
My County.
PE1 0XX

Deliver To,
The British Pie
Awards 2023,
St Mary's Church,
Church Street
Melton Mowbray,
Leicestershire,
LE13 0PN

Phone 07894 229499
(Matthew O'Callaghan)

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Phone 07894 229499
(Matthew O'Callaghan)

ENTRY: 4118

CLASS: 2

TEMP AT DISPATCH

ENTRY: 4119

CLASS: 23

TEMP AT DISPATCH