



## ENTRY FORM

### THE VICTORIAN SALAMI FESTIVAL 2022

#### HOW TO ENTER

If you think you have what it takes to make the perfect salami and you wish to enter in this year's Victorian Salami Festival, follow these 3 simple steps.

#### Step 1:

Fill out the entry form and email to:

**Dal Zotto Wines:** [events@dalzotto.com.au](mailto:events@dalzotto.com.au)

**The Meat Room:** [info@themeatroom.com.au](mailto:info@themeatroom.com.au)

#### Note: You can enter as a team or an individual

Please be sure to correctly indicate the style of salami you are entering. If you do not indicate a style, one of our "Salami Specialists" will put your salami into the relevant section.

#### Step 2: The Important Part!

Deliver your 200grms of salami to the relevant address by **17<sup>th</sup> September 2022**.

***Please ensure your salami is appropriately packaged, cryovaced is the preferred packaging.***

#### Step 3: Purchase your ticket to the Victorian Salami Festival

Winners will be announced at the 2022 Victorian Salami Festival. Call Dal Zotto Wines or go online to purchase your ticket.

#### SALAMI DELIVERY ADDRESS

##### Northeast Victoria Entries:

- **My Slice of Life:** Shop 2/159 Vincent Road, Wangaratta, VIC, 3677
- **Dal Zotto Wines:** 4861 Main Road, Whitfield, VIC, 3733

##### Melbourne Metro Entries

- **The Meat Room:** 26 O'Gradys Road, Kilmore East, VIC, 3764

**PLEASE NOTE:** the weight of your salami is taken from the finished product before being cryovaced, NOT the weight of raw ingredients.

If you have any questions, please do not hesitate to contact us:

**Dal Zotto Wines:** Phone: (03) 5729 8321 | Email: [events@dalzotto.com.au](mailto:events@dalzotto.com.au)



**Nome del Squadra (Team Name):**

**Capitano della Squadra (Team Captain):**

*Only fill in if entry is a team entry*

**Contact details: Name/ email / phone**

**Lo Stile di Salame (Salami Style):**

Please tick the relevant style box for your salami style

- NORTHERN STYLE**
- SOUTHERN STYLE**
- BASTARDO STYLE**
- I HAVE NO STYLE**

If you are unsure of your salami style, please tick the box labelled **I HAVE NO STYLE**. By ticking this box, you are giving our “Salami Specialists” the authority to put your salami into the relevant section.

If you are unsure what class to enter your salami into, these following pointers may help!

**Northern Style:**

Traditionally made with the use of the following ingredients, pork and a blend of spices including pepper, cinnamon, cumin, and nutmeg as well as the use of garlic. Most Northern Style salami is made in casings ranging in diameter 50-60mm.

**Southern Style:**

It can consist of the following ingredients: pork, chilli, pepper paste and/or fennel seeds as flavouring. Size can range from cacciatore 40mm, salami 50mm or soppressa 80mm.

**Bastardo Style:**

A style of salami that uses any ingredients other than pork. Some say this is blasphemy to make salami from anything other than pork, others swear by it.

**Description:**

Please describe your ingredients and process used to make your salami.