



# BRITISH TURKEY CHEF OF THE YEAR AWARD 2009

## ENTRY FORM

NAME: ..... DATE OF BIRTH: .....

HOME ADDRESS: .....

.....

.....

HOME TEL: ..... MOBILE: .....

PLACE OF WORK & POSITION: .....

.....

WORK TEL: ..... WORK FAX: .....

Please indicate the most suitable time to phone you if necessary: .....

BRIEF EMPLOYMENT HISTORY: .....

.....

.....

.....

PLEASE CONFIRM THAT THE TURKEY USED IS 100% BRITISH: .....

NAME OF RECIPE: .....

(Please submit photograph of finished dish)

**CLOSING DATE: FRIDAY 31<sup>st</sup> JULY 2009**

Please see overleaf for the rules and conditions



## RULES & CONDITIONS

1. For your chance to win this prestigious title, send us your original recipe using British Turkey. You can choose from fresh, frozen, whole birds, crown roast or leg joints, or portions such as turkey mince, diced thigh, turkey steaks or breast fillets.
2. Judges will be looking for creative, modern and stylish recipes with British Turkey as the main component of the dish. The winner will be chosen solely on the basis of your submitted recipe so please state all ingredients, preparation, cooking methods and timings accurately and clearly.
3. Please submit a photograph or detailed drawing of the finished dish with your recipe for the judges to see presentation.
4. Shortlisted entrants will be invited to the black tie dinner at Claridge's, London on September 24<sup>th</sup> 2009 when the winner will be announced.
5. Please post/fax/email back entry form with recipe to:  
Emma Turner,  
FML Public Relations  
8 High Street,  
Hurstpierpoint,  
West Sussex, BN6 9TY
6. **Closing date for entries is July 31<sup>st</sup> 2009**

For further information -

email        [emma@fml-pr.co.uk](mailto:emma@fml-pr.co.uk)  
call         01273 834716 ask for Emma Turner/Jane Saward  
fax         01273 834306  
write        As above address (point 5).