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YOU BY **NZ
PORK**

2023

**COMPETITION
REPORT**

On behalf of NZPork,
our farmers and industry

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COMPETITION OVERVIEW

The 100% New Zealand Bacon & Ham Awards (brought to you by NZPork) has run in various forms since 2008 (a total of 13 competitions). The competition took a break after 2018 but returned in 2022. This year we continued from last year's success to find New Zealand's top bacon and ham products made from PigCare™ Accredited New Zealand Born & Raised Pork.

The competition encompassed seven bacon categories and two ham categories. In 2023, we received 152 entries from 42 retailers. All entries were put to the taste test by a panel of culinary and technical experts.

Retailers were required to send their entries to the Retail Meat New Zealand offices in Auckland for judging. Once the entries were received, they were anonymously coded in preparation for judging.

Judging consisted of two rounds; for the first round, each product was judged by three judges (one butcher, two chefs/food experts). Following this, the top-scoring bacon and ham entries from each category were rejudged to find the Supreme Bacon and Supreme Ham winners for 2023.

The judging panel was assembled from 19 industry experts across a variety of areas including butchers, chefs, food writers and associated fields. Each category panel consisted of at least one technical expert (the butcher), and two aesthetic judges (either chefs, food writers and/or foodies with judging experience). This ensured each entry was scrutinised from all angles including technically, aesthetically or as a consumer, starting with its raw state and onto its cooked presentation, texture, aroma, and flavour.

All results were embargoed until the Awards Dinner which took place on Tuesday 18 July. 113 entrants and industry personnel attended the celebration held at Tote on Ascot in Auckland.

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ENTRIES RECEIVED

In 2023 there were 152 entries in the competition. These were spread over the 9 categories as follows:

16 ENTRIES	-	MIDDLE BACON
15 ENTRIES	-	DRY CURED MIDDLE/ MIDDLE EYE BACON
11 ENTRIES	-	SHOULDER BACON
21 ENTRIES	-	STREAKY BACON
28 ENTRIES	-	DRY CURED STREAKY BACON
9 ENTRIES	-	MIDDLE EYE/ LOIN BACON
8 ENTRIES	-	NATURALLY CURED BACON
26 ENTRIES	-	BONE IN HAM
18 ENTRIES	-	BONELESS HAM



Freshpork NZ is proud to be supporting this event and our local industry

With over 150 entries received, it shows the popularity and sheer determination to produce NZ's finest bacon and ham products (using locally produced pork).

Congratulations to all competitors and thank-you for supporting Freshpork NZ.





CONGRATULATIONS TO OUR WINNERS



2023 SUPREME BACON WINNER: WILD GAME, OLD SCHOOL BACON



2023 SUPREME HAM WINNER: WILD GAME, OLD SCHOOL PRESSED HAM



2023 DOUBLE SUPREME BACON & HAM WINNER



MEDALLISTS

GOLD MEDALLISTS BY CATEGORY:

MIDDLE BACON

Uppercuts Butchery, Loin Bacon
The Kiwi Butcher Shop, Traditional Middle Bacon - Honey Cured Manuka Smoked

DRY CURED MIDDLE/ MIDDLE EYE BACON

Sam's Butchery, Dry Cured Middle Bacon
Westmere Butchery, Dry Cured Bacon

SHOULDER BACON

Sam's Butchery, Dry Cured Rib Eye Bacon

STREAKY BACON

Cameron Harrison Butchery, Manuka Smoked Streaky Bacon

DRY CURED STREAKY BACON

Kiwi Fresh Meats, KFM Dry Cure Streaky

MIDDLE EYE/ LOIN BACON

Wild Game, Old School Bacon

NATURALLY CURED BACON

Salash - Artisan Meats, Cold Smoked Speck Bacon

BONE IN HAM

Pokeno Bacon, Honey Cured, Mauka Smoked Ham

BONELESS HAM

Wild Game, Old School Pressed Ham



MEDALLISTS

SILVER MEDALLISTS BY CATEGORY:

MIDDLE BACON

Westmere Butchery, Ayrshire Unsmoked

DRY CURED MIDDLE/ MIDDLE EYE BACON

Cattermoles Butchery, Dry Cured Bacon

SHOULDER BACON

Franklin Country Meats, Shoulder Bacon

STREAKY BACON

Franklin Country Meats, Streaky Bacon

DRY CURED STREAKY BACON

Harrington's Smallgoods, Harrington's Dry Cured Streaky Bacon

MIDDLE EYE/ LOIN BACON

Harris Farms Ltd, Free Farmed Loin Bacon

NATURALLY CURED BACON

Westmere Butchery, Nitrate Free Bacon

BONE IN HAM

Franklin Country Meats, Double Smoked Ham on the Bone

BONELESS HAM

Aussie Butcher New Lynn, Reubens Manuka Smoked Boneless Ham

MEDALLISTS

BRONZE MEDALLISTS BY CATEGORY:

MIDDLE BACON

Aussie Butcher New Lynn, Reubens Traditional Middle Bacon

DRY CURED MIDDLE/ MIDDLE EYE BACON

Pokeno Bacon, Dry Cured Middle Bacon

SHOULDER BACON

Miller's Meats: Bream Bay Butchers, Miller's Made Shoulder Bacon

STREAKY BACON

The Chopping Block, Coromandel Streaky Bacon

DRY CURED STREAKY BACON

New World Broadway, Streaky Bacon

MIDDLE EYE/ LOIN BACON

Aussie Butcher New Lynn, Reubens Middle Eye Bacon

NATURALLY CURED BACON

Hibbards Butchery, Nitrate Free Streaky Bacon

BONE IN HAM

Aussie Butcher Henderson, COB Ham

BONELESS HAM

Morepork BBQ, Morepork Boneless Picnic Ham

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AWARDS DINNER

To celebrate the 2023 competition, an Awards Dinner was held at Tote on Ascot in Auckland.

The evening provided an opportunity to announce and celebrate the category medallists and 2023 Supreme Award winners.

A selection of bronze, silver and gold medallist products were sampled as part of an entrée platter.

113 people attended the event - a combination of medallists, sponsors and industry personnel.



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PHOTOS

A sample of photos from the Awards Dinner and Judging can be found on the Retail Meat New Zealand Facebook page.





Franklin Country Meats



Uppercuts Butchery & The Kiwi Butcher Shop



Bone-in Ham Category Judging



Matt Melville, Brigid DiMattina & Peter Farrelly



Sam's Butchery



Kiwi Fresh Meats



Lynn Lum & Brian Everton



Ginny Grant, Hannah Miller Childs & Kathy Paterson



Cameron Harrison Meats



The Chopping Block



Streaky Bacon Category Judging



Jason Kim & David Crisp



Westmere Butchery



Wild Game



From left to right; Todd Treadwell, David O'Leary, David Crisp, Jason Kim, Ginny Grant, Clinton Fewtrell



Supreme Judging

NEW ELECTRONIC JUDGING FORMAT

An electronic judging system was introduced this year to streamline the judging process.

Each panel of judges encompassed one technical judge (butcher) and two aesthetic judges (professional chef or food writer), the same as previous years. For the bacon categories, the technical judge would judge the raw sample, while aesthetic judges would judge the cooked samples. For the ham categories, both the technical and aesthetic judges would judge the same sample.

All judges were given a Chromebook and a corresponding electronic judging form powered by Google Forms for each category. They were all asked to evaluate the product based on its individual merits.

In the electronic judging forms, a list of considerations was provided for each judging section to ensure fair and consistent scoring. Bacon and ham categories had their own set of considerations specific to their category. A full list of all considerations can be found on the next page.

The considerations act as quality benchmarks, the considerations were checked off if the criteria were met, and left unchecked if the criteria had not been met. The judge's final score reflects the considerations that were met. It is important to note that each consideration was not assigned a weighted score, it was up to the judges to discern how each consideration would affect their scoring. A comments section was provided for the judges to input positive and constructive feedback to the entrants for each form.

The results released to all entrants will be made up of the considerations that their products were judged against and the judge's additional comments.



NEW DIGITAL JUDGING FORMAT

We have revised the judging system this year.

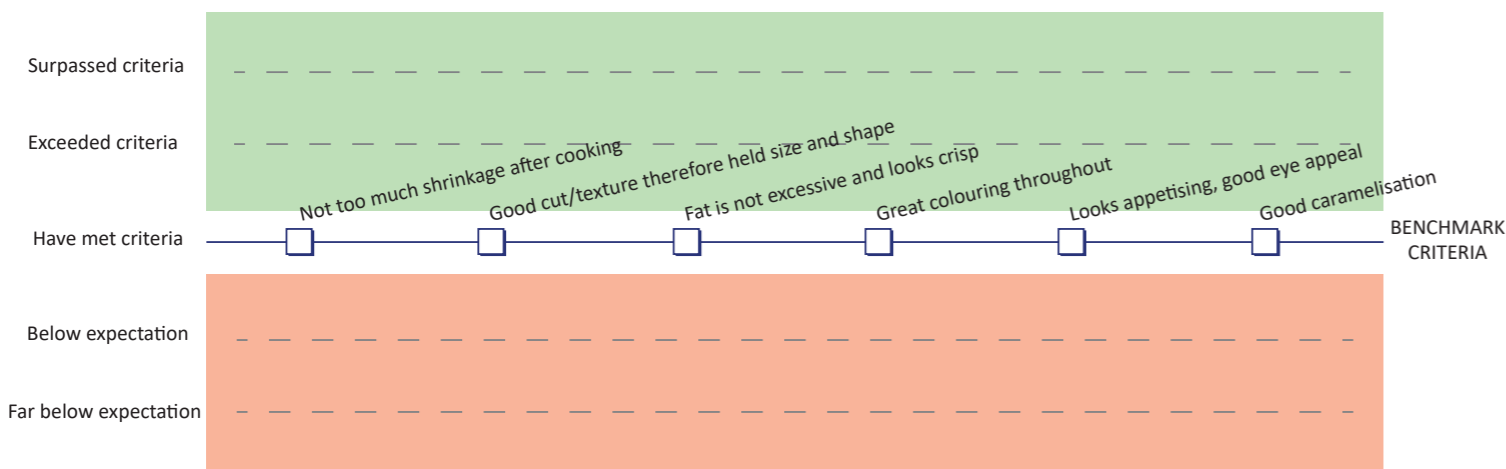
A list of considerations will now be provided for each judging section to ensure fair and consistent scoring.

Considerations act as quality benchmarks, check off if criteria are met and left unchecked if not. Your scores should reflect the considerations which you have checked off.

Judges should use the comments section to highlight product strengths and areas for improvement regarding criteria.



Example:



AESTHETIC - BACON

APPEARANCE CONSIDERATIONS

- Not too much shrinkage after cooking
- Good cut/texture therefore held shape
- Fat is not excessive and looks crisp
- Great colouring throughout
- Looks appetizing, good eye appeal
- Good caramelization

AROMA/ TEXTURE/ TASTE CONSIDERATIONS

- Pleasant aroma
- Aroma true to name (e.g., additional flavours present)
- Appropriate even moisture level in texture
- Balanced meat to fat ratio in texture
- Good texture (initial bite, meat fibre/fat)
- Cuts well
- Pleasant mouthfeel
- Balanced flavours
- Noticeable pork flavour coming through
- Taste true to name (e.g., additional flavours present)
- Good aftertaste
- Well-seasoned
- Good cure and smoked flavours

TECHNICAL - BACON & BONELESS HAM

APPEARANCE CONSIDERATIONS

- Looks appetising
- Even colour throughout (not patchy or spotty)
- Clean, fresh aroma
- Even thickness (of slices throughout sample)
- Even portion size (size of product throughout sample)

TECHNICAL COMPOSITION CONSIDERATIONS

- Balanced meat-to-fat ratio
- Appropriate even moisture level
- Good visual texture (feel, touch, appearance, grain)
- Slices/cuts easily
- Good curing and smoking techniques

AESTHETIC - HAM

APPEARANCE CONSIDERATIONS (BONELESS HAM)

- Looks appetising
- Even distribution of colour
- Balanced meat-to-fat ratio
- Looks moist and tender
- Even thickness and good shape (of slices throughout sample)

APPEARANCE CONSIDERATIONS (BONE-IN HAM)

- Looks appetising
- Even distribution of colour
- Balanced meat-to-fat ratio
- Looks moist and tender
- Good shape and size

AROMA/ TEXTURE/ TASTE CONSIDERATIONS

- Pleasant aroma, that stimulates the palate
- Aroma true to name (e.g., additional flavours present)
- Appropriate even moisture level in texture
- Balanced meat-to-fat ratio in texture
- Good texture (initial bite, meat fibre/fat)
- Cuts well
- Pleasant mouthfeel (sensation created in the mouth upon chewing)
- Balanced flavours
- Noticeable pork flavour coming through
- Taste true to name (e.g., additional flavours present)
- Good aftertaste
- Well seasoned
- Good cure and smoked flavours

TECHNICAL - BONE -IN HAM

APPEARANCE CONSIDERATIONS

- Good outer appearance (no hair, no blemishes, even smoked colour)
- Good shape and size
- Looks appetizing
- Clean, fresh aroma
- Even meat colour throughout

TECHNICAL COMPOSITION CONSIDERATIONS

- Balanced meat-to-fat ratio
- Appropriate even moisture level
- Good visual texture (feel, touch, appearance, grain)
- Slices cuts easily
- Good cooked/cured/ smoked techniques, bone intact

JUDGES' BIOS – TECHNICAL

BRIAN EVERTON is a director and commercial manager of Cabernet Foods Group. Brian has been involved in farming, processing, wholesaling and meat retailing from a young age. He holds a Trade Certificate in Meat Retailing, a Massey University Meat Technology Diploma and has completed the Australian Institute of Food and Grocery Management Meat Executive Programme at the University of Melbourne. Brian has previously been a judge at the ANZCO Foods Butcher Apprentice of the Year regional competitions and National finals. Brian is also a regular technical judge of the Great NZ Sausage competition.

DAVID CRISP started his apprenticeship in 1970 at Auckland Meat Co. in Mt Albert. After working in Sydney's North Shore gourmet shops and at Gear Meat Co. in Gisborne, he opened Seaview Meats in Milford and has since been one of Auckland's longest owner/operators with 35 years and counting. All three of his sons have been apprentices in the business.

DAVE PORTER has been part of the trade for 40 years. A qualified butcher who spent four years working in the UK. Dave has been part of the Harmony Brand for 20 years and part of Neat Meat for 14 of these years. Proud to have been part of the first Sharp Blacks team, Dave is passionate about helping the young butchers and apprentices do well at the annual butchery competitions and to keep improving their outcomes in the trade.

GRANT WRIGHT has been in the meat industry for over 40 years. He started out as an apprentice with R&W HELLABYS in 1977 and worked his way up to shop manager. His career has taken him from small private shops to working for the Alliance Group to owning his own shop, Highbury Butcher. At present, he is working for Wash Creek Organic.

HANNAH MILLER CHILDS is an American, turned Kiwi, and the owner/operator of A Lady Butcher in Auckland. She specialises in producing whole muscle charcuterie from 100% NZ ingredients and works with local farmers to do so. She has been a member of the Hellers Sharp Blacks and has competed with the team in two competitions. She loves being able to represent NZ and taking Silver in the 2018 World Butchers' Competition was a highlight of her career. She is married to the owner of Behemoth Brewing, Andrew Childs, so often finds herself organising meat and beer events around the country.

PETER FARRELLY started out in the trade as a 15-year-old apprentice, in a butcher shop opposite the Auckland Ferry Building. This is where he fell in love with the trade, enjoying all parts of it from dressing up the shop window each morning with delectable fresh steaks, chops, sausages, and roasts, serving customers with a bit of cheek and banter, and doing the wash-up at the end of the day. As times changed and supermarkets became more dominant in the trade, Peter worked his way up to a Meat Specialist in the Head Office where he learnt a different side of the business. Peter is passionate about development within the trade and went on to run the company's apprentice butcher program. More recently, Peter has worked in the food service side of the trade and currently works for Wilson Hellaby.

TODD TREADWELL has over 30 years of experience in the butchery industry. Three years after being the Executive Butcher at Well Hung, he is now the owner of the business. An artisan butchery that has two stores in Milford, Auckland, specialising in a premium selection of NZ-grown, grass-fed Angus Pure and First Light Wagyu beef aged up to 100 days. They also stock free-range and organic poultry, grass-fed lamb, free-farmed pork, gluten-free made in-house sausages and cured meats sourced from New Zealand's top producers.

JUDGES' BIOS – AESTHETIC

BOB SPENCER is the owner and Managing Director of Pacific Flavours & Ingredients Ltd. A Bachelor of Agricultural Science from Massey University and his love for science has led him to grow a thriving flavour and ingredients company. He has over 35 years of experience in the food ingredient, flavour and cosmetic ingredient industry.

BRIGID DIMATTINA's career started in hospitality management, during which she worked at some great kitchens in Wellington. Today, she wears many hats as a freelance writer, photographer, recipe tester, hospitality staff trainer, and gardener. You can find her delicious Italian-inspired recipes in her new book, Nostrana, inspired by her Italian grandparent's kitchen and garden.

CLINTON FEWTRELL is a London City & Guilds trained professional chef with 15 years culinary experience in 5-star hotels overseas and in New Zealand. Clint now works as a Technical Sales Manager for Pacific Flavours, combining sales and supply of specialist ingredients to various sectors of the food processing industry. He has been involved in judging a variety of culinary competitions over recent years.

DAVID O'LEARY has been in the industry for 25 years starting off at a friend's cafe washing dishes. He has since taken his career as a chef to many parts of the world including Australia, England, and Hong Kong. He is currently the Executive Chef at Rydges Formosa Golf Resort.

GARETH HUGHES is the owner of Victory Knives, this is his second time judging the 100% NZ Bacon & Ham Awards and he has also judged the past three Great NZ Sausage competitions. He is a lover of all things meat. "Having a good palate is all about good articulation of flavours you experience".

GINNY GRANT has had a varied culinary career in restaurants and catering companies as well as teaching in a cooking school. Currently a senior food writer at Cuisine magazine, she has been involved in judging a number of culinary competitions including the Steak of Origin and Cuisine's Good Food Awards.

GREIG BUCKLEY runs an online food business called Kai which is dedicated to promoting and selling artisan NZ foods to New Zealand and the world. This involves tasting and evaluating a wide range of foods from across the country. Aside from running his business, he is a food activist, which includes being a supporter of Garden to Table an initiative that teaches kids to grow, cook and eat real food, and a volunteer with Everybody Eats.

JASON KIM graduated from AUT in 2008 with a Diploma in Culinary Arts. He has worked in several of Auckland's best restaurants including Jervois Steak House, Euro, The Grove, Cassia and Sidart. You can find him at his newest restaurant serving modern Korean fare, at Tokki in Milford where he is the owner and Head Chef.

JONATHAN THEVENARD has been in the industry for over ten years, with experience working in Australia, UK and New Zealand. His career started in 2009 at The Grove working under Ben Bayly. He now owns his own restaurant, Pici in St Kevin's Arcade on Karangahape Road and is co-owner of Ooh fa Pizza/wine bar.

KATHY PATERSON is a food writer, food stylist, food photographer and keen gardener, writing regular features in Nourish Magazine and recipes for The NZ Outstanding Producers website. Her recipes can be found on the Beef + Lamb website - recipes.co.nz and The NZ Herald Eat Well website. The author of Meat & Three, Kathy has a significant interest in our farming sector, enabling her to be the "Meat Sommelier" for Alliance Farmers' Produce.

LYNN LUM started working at Manhattan and Trillo's reception lounge. He spent two years as Banquet and Production chef at Sheraton and Towers Hotel then was a chef for over 30 years at Ellerslie Racing Club and Function Centre. He has judged in Hospitality Culinary Competitions, and has also been judging the Great NZ Sausage Competition for several years.

MATT MELVILLE together with his wife Tracey own a family-run business called Rum and Que. Originally a competitive BBQ team, they now create award-winning BBQ rubs and pitmaster sauces. The products they bring to market also have a huge amount of passion behind each and every one. They jump at the chance to work closely with other foodies and within the great network of butchers.

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MEDIA REPORT

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MEDIA REPORT

The 100% New Zealand Bacon and Ham Awards Dinner 2023 took place at the Tote on Ascot in Auckland on Tuesday 18 July.

We began engaging with media prior to judging and offered selected media the opportunity to be involved in a number of ways including attending the judging, or a bespoke option to suit them.

While there were no media interested in the judging, The Project did indicate at this stage that they would be very interested in covering the results as an exclusive. Unfortunately, a week before the awards this piece was cancelled due to operational issues. Upon receiving this news, our media team reached out to further outlets and AM (formerly AM Show) indicated they were keen to do a shout out to the winner while tasting some of the winning bacon and ham on air. This aired on the AM Show on Wednesday 19th July.

Prior to the judging, there were a couple of great articles in Stuff and the Taranaki Daily News that featured one of the contestants 'Patea Butchery', and made mention to the upcoming competition.

Press Release

A general press release was sent out straight after the awards were announced on Tuesday 18 July (around 10pm), which included quotes from the winners and a link to photos of the Supreme winners and full results. This was sent to TV, radio and print media contacts.

This year, we were lucky enough to have the farmer where the product had come from at the awards dinner so took the opportunity to include a quote from him in the press release too.

Regional press releases were also sent out to all relevant areas, highlighting medal winners.

After the announcement of the Supreme award winner, Jordan undertook a number of radio interviews and Hawkes Bay Today visited him at his butchery and wrote a substantial piece for Hawkes Bay Today.

Coverage

Coverage of the awards follows (ASR value noted beneath each screenshot for significant values). ASR value in total has been around \$166,000.

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FOR IMMEDIATE RELEASE
18 JULY 2023

NEW ZEALAND'S TOP BACON AND HAM ANNOUNCED

Images can be downloaded [here](#)

A Hawke's Bay butchery has been announced as the Supreme Winner in both bacon and ham categories of the 100% New Zealand Bacon & Ham Awards. Wild Game in Hastings has taken out New Zealand's top bacon award with their middle eye/loin entry and New Zealand's best ham award for their boneless ham.

Wild Game owners Jordan and Varnnah Hamilton-Bicknell run a boutique butchery in Camberley, Hastings where they create quality products which are sold both in-store and online.

Jordan, who has a passion for hunting and the outdoors, started his butchery trade at the age of 15 in a butcher shop in Woodville. After working six years for the previous owner of Wild Game, Jordan took over the business and takes great pride in crafting his award-winning products.

Jordan says "it blows me away to be the supreme winner of both the bacon and ham awards. It's the first time I have entered and I never thought I would win both."

"My secret is really just keeping it real, creating old school bacon and ham, using good quality New Zealand pork - keeping it simple and doing it well."

It's a local success story with the pork being supplied by Dean Nikora of Crackling Good Farm also in the Hawkes Bay.

Dean, who was in attendance at the event was delighted to have played a part in Jordan's success, saying "supplying someone like Wild Game is critical to us because it helps us to grow, in terms of offering a specialised product, caring for the animal really well and being able to present it to Jordan in the way that he needs it. This allows him to create a superior product."

Judging took place over three days, with a team of butchers and culinary experts inspecting and sampling our country's finest bacon and ham products, all produced from 100% New Zealand born and raised New Zealand pork. Gold, silver and bronze medals were awarded in each of the seven bacon categories and the two ham categories. From there, all gold medal winners were re-judged against each other to then find New Zealand's supreme bacon and ham.

Judge and food writer, Ginny Grant said it was wonderful to see such a high standard of entries this year.

"The judging panel were looking for great flavour, good salt levels, subtle smokiness and a nice even distribution of fat. It's important to get those attributes right to allow the flavour of the pork to shine through." Says Ginny.

"The Supreme Bacon winner was a great piece of bacon with a lovely balance of flavour. Smoke didn't dominate and most importantly it tasted of pork."

A less traditional ham took out the supreme award and judges said it was quite unique but refreshing to see a pressed shoulder ham win a national award.

Ginny said: "The winning ham was a beautiful piece of meat – it looked and tasted amazing with a lovely texture."

Aside from the traditional ways of cooking, Ginny's top tip is to use bacon and ham as flavouring ingredients in the base of soups or pasta sauces to add depth and richness to various dishes.

"I like to use bacon or ham at the beginning of a dish to get all the flavour of the fat out into the final dish – as we know fat is flavour," says Ginny.

Whichever way you choose to serve your bacon and ham, you can check out where all the medal winners are located [here](#).

-ENDS-



Love Your Local: The teacher who bought a small town butchery

Catherine Groenestain - 05:00, Jun 07 2023



Keeping a long-standing butchery business in Patea open are butcher Mark Parata, apprentice butcher Jack Tamakohu and owner Ingrid Frangley-Vaipuna.

ASR value \$30,021



The teacher loving life as a Patea butchery owner

South Taranaki
Catherine Groenestain

After a lifetime of teaching, Ingrid Frangley-Vaipuna is learning about the art of butchery and how to make delicious meat products from a former teacher.

The 57-year-old Frangley-Vaipuna and her husband, Paul Vaipuna, bought the Patea Butchery, which opened in 1980, in 2018. The business is now in the hands of the couple and their son, Jack.

Frangley-Vaipuna was a teacher for a long time, but she decided to make a change. She moved to Patea, New Zealand, and started teaching at Patea Primary School. It was there that she met Paul, who was also a teacher. They got married and moved to Patea, where she was head of English at Patea High School and he was head of English at Patea High School.

Frangley-Vaipuna has been a teacher for 30 years. She says she loves teaching and that she has learned a lot from her students. She also says that she has learned a lot from Paul, who has been a teacher for 20 years. She says that she has learned a lot from him about the importance of hard work and dedication.

Frangley-Vaipuna says that she is enjoying her new life as a butchery owner. She says that she is learning a lot about the art of butchery and that she is enjoying the challenge of running a business. She says that she is also enjoying the support of her husband and son.

Frangley-Vaipuna says that she is proud to be a part of the Patea community and that she is grateful for the support of her customers. She says that she is committed to providing high-quality products and excellent service to her customers.

ASR value \$3,871

AM - 19 JULY



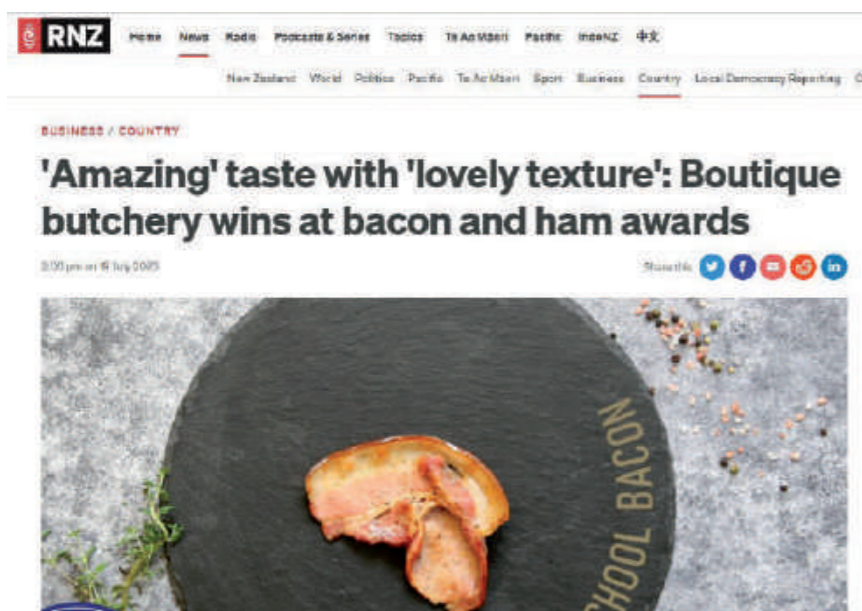
ASR value \$1,952

RADIO NZ - 19 JULY



ASR value \$21,007

RNZ ONLINE - 19 JULY



THE HERALD COUNTRY - 20 JULY



ASR value \$39,575

NORTHERN ADVOCATE ONLINE - 20 JULY

Bronze for butchers

Miller's Meats: Bream Bay Butchers in Ruakākā scooped a bronze medal for their Miller's Made shoulder bacon at the 100% NZ Bacon and Ham Awards. Judging took place over three days, with a team of butchers and culinary experts inspecting and sampling the country's finest bacon and ham products. A Hawke's Bay producer scored double gold and took out the overall supreme award for both the bacon and ham categories. Wild Game in Hastings impressed the judges with their middle eye/loin bacon and boneless ham entries.

ASR value \$11,139

New Zealand Bacon and Ham Awards: Waikato butcheries scoop up gold and bronze medals

Waikato butcheries are a pig deal after the 100% New Zealand Bacon and Ham Awards. The Chopping Block have scooped medals at this year's 100% New Zealand Bacon and Ham Awards.

Pokeno Bacon received a gold medal for their honey-cured manuka smoked bacon in ham and a bronze medal for their dry-cured bacon, while The Chopping Block took home a bronze medal for their Cotswold streaky bacon.

ASR value \$7,309

'Amazing' taste with 'lovely texture': Boutique butchery wins at bacon and ham awards

A boutique Hawke's Bay butchery has nabbed the top top prizes at The 100% New Zealand Bacon and Ham Awards.

Jordan and Vannah Hamilton-Edmond, who run Wild Geese in Hastings, won the supreme bacon award with their middle eye loin waxy and the best ham awarded for their boneless ham.

Jordan Hamilton-Edmond, who has a passion for hunting and began his butchery trade at just 13, said he was blown away by the honour.

"It's the first time I have entered and I never thought I would win both," he said.

"It's a really nice feeling to be recognised as an old school bacon and ham, using good quality New Zealand pork - keeping it simple and doing it well."

The pork used in the winning products is supplied by Donald Mann of Cumbilang Good Farms, in Hawke's Bay, who also attended the awards dinner in Auckland last night.

"Supplying someone like Wild Geese is critical to us because it helps us to grow, in terms of offering a specialised product, coming for the animal really well and being able to process it in a way that he needs it. This allows him to create a superior product," Mann said.

Judging took place over three days, with teams of butchers and culinary experts inspecting and sampling New Zealand's finest bacon and ham products.

Gold, silver and bronze medals were awarded in each of the seven bacon categories and the two ham categories.

From there, all gold medal winners were re-judged against each other to then find New Zealand's supreme bacon and ham.

Judge and food writer Corey Geare said there was a really high standard of entries this year.

"Judges were looking for great flavour, good salt levels, subtle smokiness and a nice even distribution of fat. We'd expect to get those attributes right to allow the flavour of the pork to shine through."

The Supreme Bacon winner was a great piece of bacon with a lovely balance of flavour. Smoked didn't dominate and most importantly, it tasted of pork.

Geare said the winning ham was from Wild Geese was a beautiful piece of meat.

"It looked and tasted amazing with a lovely texture," she said.

Aside from the traditional ways of cooking, Geare's top tip is to use bacon and ham as flavouring ingredients in the base of soups or pasta sauce to add depth and richness to various dishes. (RNZ 05/07)

ASR value \$995

Sizzling win for Hawke's Bay butchery

Wild Geese Butchery in Hawke's Bay has won the supreme bacon award at the 100% New Zealand Bacon and Ham Awards.

The butchery, which is run by Jordan and Vannah Hamilton-Edmond, has won the gold medal for their honey-cured manuka smoked bacon in ham.

The butchery is a real success story, with the winning award being awarded to them in the 100% New Zealand Bacon and Ham Awards.

Hamilton-Edmond said the award was a real honour and a testament to the quality of their products.

"It's a real honour to be recognised as a supplier of quality products," she said.

The butchery is a real success story, with the winning award being awarded to them in the 100% New Zealand Bacon and Ham Awards.

ASR value \$4,466

Sizzling result for Hawke's Bay butchery

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ASR value \$2,208

Butcher sizzles up bacon title!

The real butchers - who you can meet face-to-face to ask all your meat questions at Kiwi Fresh Meats at Gate 26 - are now award-winning bacon producers.

Owner-operators Jason and Debbie Ann have carved up gold in the City Cured Smoked Bacon in the 2023 New Zealand Bacon & Ham Awards announced this month.

Jason and Debbie bought the Atlantic Butchery store at Gate 26 two years ago, after emigrating from South Africa in October 2018.

Enhance flavour

The couple renovated the shop Kiwi Fresh Meats, with Jason saying the store has gone from strength-to-strength. "Dry cured bacon has always been a popular product in the store - we've just slightly modified the recipe to enhance the flavour."

"Once I did this, sales started to pick up because I thought, 'Oh well, it's selling good, people like it, so I'll create a new one because we've got gold.'"

The new recipe has a sweet flavour and "crisp up well," say the couple, who bring truckloads of experience in the butchery trade.

Debbie's father is Tony Robinson, founder of one of South Africa's largest butchery groups Bluff Meat Supply. Her experience in the industry started at a young age, Jason has been a butcher for 25-plus years.

He says Kiwi Fresh Meats aim to give customers high quality products at affordable prices, which are rare for an actual butcher.

"It's not often you can find a butcher so close to the meat you want to," says Jason.

"That's how we differ from supermarkets."

Jason will give up four every morning to work alongside his wife, says Debbie.

His old workplace

ASR value \$1,493

Wild Game owners win supreme in 100% New Zealand Bacon & Ham Awards

By Linda Hall
28 Jul 2023 12:08 PM



Wild Game owners Vannah and Jordan Hamilton-Bicknell. Photo: Vannah Bicknell

The owner of a local boutique butcher is "stoked, blown off his feet and chuffed about our achievement".
And rightly so.
Wild Game owners Jordan and Vannah Hamilton-Bicknell were named Supreme Winner in both bacon and ham categories of the 100% New Zealand Bacon & Ham Awards.
Wild Game in Camberley Hastings took out New Zealand's top bacon award with their middle eye/loin entry and New Zealand's best ham award for their boneless ham.

ASR value \$13,655



Butchery on the mark with its bacon

By Shaan McAlvinue
Rural Life - Red Meat



ASR value \$1,014

Bring home the BACON

By Linda Hall
28 Jul 2023 12:08 PM

Boutique butcher "blown away" at being named supreme winner at national awards, writes Linda Hall.

Wild Game owners Vannah and Jordan Hamilton-Bicknell were named Supreme Winner in both bacon and ham categories of the 100% New Zealand Bacon & Ham Awards. Wild Game in Camberley Hastings took out New Zealand's top bacon award with their middle eye/loin entry and New Zealand's best ham award for their boneless ham.

ASR value \$2,319

Butchery on the mark with its bacon

Upstart Butchery in Winton won a gold medal for its loin bacon in the 100% New Zealand Bacon and Ham Awards by Auckland. Shaan McAlvinue talks to butchery owner Matt's Koun about the win and the appetite for bacon in the South.

Q What were the reasons for the award?
A We were lucky because of the quality of the meat, the way we handle it, and the way we cook it. It's a combination of things that we do well at.

Q How does the award affect your business?
A It's a great boost for our business. It shows that we're doing things right and that our customers are happy with what we're doing.

Q What are your plans for the future?
A We're looking at expanding our product range and improving our marketing. We want to be a household name.

Q Why did you start the business?
A I started the business because I love meat and I wanted to provide a high-quality product to my community.

Q What advice do you have for other butchers?
A Focus on quality and customer service. It's the key to success in this industry.

ASR value \$783

OTHER COVERAGE



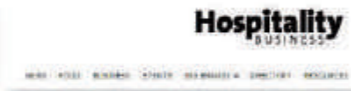
Recipe win brings home the bacon

Weekly business snippets from around Taranaki Maunga By Deena Coster

Butchery wins gold... Weekly business snippets from around Taranaki Maunga By Deena Coster

Butchery fare snags top gongs

A Hawke's Bay producer has scooped double gold at the 100% New Zealand Bacon & Ham Awards. Judging took place over three days, with a team of butchers and culinary experts inspecting and sampling the country's finest bacon and ham products. A Hawke's Bay producer scored double gold and took out the overall supreme award for both the bacon and ham categories. Wild Game in Hastings impressed the judges with their middle eye/loin bacon and boneless ham entries.



Hastings boutique butchery takes top pork prizes

Wild Game Butchery has won the Supreme Award for both Bacon and Ham categories of the 100% New Zealand Bacon & Ham Awards. Wild Game in Hastings has impressed the judges with their middle eye/loin bacon and boneless ham entries.

Kaipoi bacon takes medal

A Kaipoi butcher has won a medal for the quality of his bacon. The Supreme Award for Bacon was won by Wild Game in Hastings. The runner-up was Kaipoi Butchery.

Bronze for butchers

Miller's Meats Bream Bay Butchers in Ruakaka scooped a bronze medal for their Miller's Made shoulder bacon at the 100% NZ Bacon and Ham Awards. Judging took place over three days, with a team of butchers and culinary experts inspecting and sampling the country's finest bacon and ham products. A Hawke's Bay producer scored double gold and took out the overall supreme award for both the bacon and ham categories. Wild Game in Hastings impressed the judges with their middle eye/loin bacon and boneless ham entries.

Winton butchery brings home the bacon at award

Winton Butchery has won the Supreme Award for Bacon at the 100% New Zealand Bacon & Ham Awards. The runner-up was Kaipoi Butchery.



NEW ZEALAND BACON AND HAM AWARDS SUPREME WINNER. Wild Game Butchery has won the Supreme Award for both Bacon and Ham categories of the 100% New Zealand Bacon & Ham Awards.



NZPORK CHANNELS

We utilised NZPork social and EDM channels and announced the winners of the 100% New Zealand Bacon and Ham Awards across these platforms.

Social media reach: 25K followers on Facebook, 1.6K on Instagram

EDM reach: 12K, average open rate 30%

Need to know where to find the best NZ bacon and ham? Well we can tell you. The 100% New Zealand Bacon & Ham Awards have named Wild Game in Hastings the Supreme Award winner for both Bacon and Ham in 2023. We know what's on the menu for lunch today! To check out the full medal list and see if your local favourite has taken home a medal check out <https://www.nzpork.co.nz/bacon-and-ham-awards-2023>



And the winners are...

This year the Supreme Award for both bacon and ham went to Wild Game in Hastings.

Head Judge of the competition, food writer Ginny Grant, said the standard of entries this year was very high.

Read more about the winner and check out a full list of the medalists below.

Learn about the best bacon and ham for 2023

New Zealand's best bacon and ham

It's official, the judging is complete and New Zealand's best bacon and ham have been identified for another year in the 100% New Zealand Bacon and Ham Awards.

This year the Supreme Award winner in both the bacon and ham categories is Wild Game from Hastings.



Wild Game owner Jordan and Veronika from Miller's Made have a boutique butchery in Hastings where they create quality products which are sold both in-store and online.

Jordan who has a passion for hunting and the outdoors started his butchery trade at the age of 16 in a butcher shop in Woodville. After working as a chef for the previous owner of Wild Game, Jordan took over the business and takes great pride in getting the award-winning products.

