

33rd National Velvet & Trophy Antler Competition

Sponsored by **PGG Wrightson**

TAX Invoice
GST No. 62 657 359

Enquiries to Peter Allan (Competition Committee Chairman) Ph/Fax 03-201 6313

Awards Dinner Tickets (Cost \$100 incl GST) contact Don Johnston Ph 03-207 1872 Email: velvetcompticket@gmail.com

Competitor

Address

..... Telephone/Fax

Name to be displayed in Catalogue

Stag Name Sire

Breed Return Instructions

Classes Age..... DINZ Tag Numbers

Entry Fees: \$60 (\$40 for 3 year heads). ENTRY FEES MUST BE PAID prior to judging for heads to be eligible for the competition.

Cheque to SDFA or Direct Credit Bank Account No. BNZ 020957 0071534 00

Please include surname and initials as reference

I declare these details to be true and will abide by the rules.

..... Signature / / Date

Fill in a separate form for each entry and attach the details below to each stick of Velvet or antler. (Please advise return or sale instructions for your entry)

Classes

1. Open Red
2. Elk/Wapiti Supreme
3. 3 year Red
4. 4 year Red
5. 5 year Red
6. 3 year Elk/Wapiti
7. 4 year Elk/Wapiti
8. Restricted Southland Red and Elk/Wapiti
9. Trophy Antler, Red, Elk/Wapiti & Fallow

The SUPREME CHAMPION is judged from first place in classes 1, 2, 4, 5, and 7.

A copy of this entry must be posted/faxed/emailed to:

Brian Russell Ph/Fax 03-248 5007

Dipton West

RD Dipton 9791 Email:deerpark@farmside.co.nz

by Saturday 6th December 2014

Craig's 176867



COMPETITOR

STAG NAME

CLASSES

DINZ TAG No.

RETURN INSTRUCTIONS



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STAG NAME

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RETURN INSTRUCTIONS

33rd National Velvet & Trophy Antler Competition

Invercargill 8th and 9th December 2014

Sponsored by PGG Wrightson
Mission Statement

“To improve, promote and display quality New Zealand Velvet and Hard Antler nationally and internationally through competition”

LUCKY PRIZE: Every entry has a chance to win a weekend for two at Millbrook Resort

Competition Rules

1. All entries at the owners risk.
2. All velvet will be judged according to Industry Agreed Velvet Grading Guidelines
3. A completed copy of the entry form must be received by Brian Russell no later than Saturday 6th December. Another copy must accompany the velvet.
4. **ENTRY FEES MUST BE PAID prior to judging for heads to be eligible for the competition.**
5. **All entries must have identification on each stick of velvet or antler and match the information on the entry form that has been submitted. USE THE CUT OFF STRIPS FROM THE OTHER SIDE OF THIS FORM and include DINZ tags.**
6. Velvet and hard antler must be in the PGG Wrightson freezer Invercargill by noon Saturday 6th December 2014.
7. Velvet/Hard Antler must be of this year's crop. i.e. cut after the closing date of last years competition.
8. The committee reserves the right to disqualify any velvet that is **overgrown, damaged, or not frozen and will not display such velvet.**
9. All heads must be grown in New Zealand and the animals able to be inspected at the judges and the committee's discretion.
10. Hard Antler must be fully dry Red, Elk/Wapiti or Fallow type and non-odorous.
11. Three year old Elk/Wapiti Supreme velvet is eligible for the 3 year old class.
12. All Elk/Wapiti supreme must be of no less than 20cm between bez and trez.
13. The Restricted Southland Section is for velvet grown in Southland. Once the velvet from any given stag has won this section his velvet is not eligible for entry in this section in future.
14. Judges decision is final and no correspondence will be entered into.
15. Entrants must be fully paid members of deer organisations.

Packaging and Transport

Velvet should be packaged in suitable containers and be serviceable for the return journey. Refrigerated road freight will be provided by our sponsor PGG Wrightson. Contact your local PGG Wrightson branch for details and deadlines. Please supply clear instructions and responsibility for the velvet/antler return. Results and trophy presentations will take place at the Awards Dinner, Ascot Park on Tuesday evening the 9th December 2014. All velvet and hard antler will be on display at the Awards Dinner from 5.30p.m.