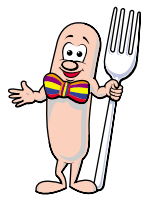


STICKY SAUSAGES

Simply prepared and great for just tucking into - double up the recipe and invite a crowd.



Serves: 4
Time to cook: Approximately 40 minutes
Oven Temperature: Gas mark 6, 200°C, 400°F

Take:
Pork chipolata sausages
Potatoes
Sweet potatoes
Parsnips
Olive oil

Red chilli
Garlic
Brown sugar
Soy sauce
Lime rind and juice



Make:
Take 450g (1lb) pork chipolata sausages and spread out onto a large baking tray. Add 2 old potatoes, peeled and cut into chips, 2 sweet potatoes, cut into wedges and 2 parsnips, peeled and cut into wedges – spread out on to the tray in a single layer. Add 30ml (2tbsp) olive oil and coat. Bake for 30 minutes.

Eat:
Serve in bowls with sour cream and chive dip and/or chunky tomato salsa.

Mix together 1 red chilli, deseeded and finely chopped, 2 cloves garlic, finely chopped, 30ml (2tbsp) brown sugar, 30ml (2tbsp) soy

SAUSAGE PITTAS

An excellent DIY tea for kids; give them the components and let them stuff all their favourites into the pitta and enjoy.



Make:
Cook 450g (1lb) lean pork sausages under a preheated grill for 10-12 minutes turning occasionally. Place 1 onion, sliced, and a small knob of butter into a pan and cook over a moderate heat for 10-15 minutes until browned and softened.

Make coleslaw: take 1/2 white or red cabbage and thinly shred/slice, 3 spring onions, finely sliced, and 1 carrot, peeled and grated or cut into thin sticks. Mix together with 30ml (2tbsp) mayonnaise or salad dressing of your choice.

Toast and slice open the pittas, stuff with sausages and coleslaw.

Feeds: 4
Time to cook: Approximately 20 minutes

Take:
Lean pork sausages
Onion
Butter
White/red cabbage
Spring onions

Carrot
Mayonnaise or salad dressing
Sweetcorn relish
Dips of your choice

Eat:
Serve with a large dollop of sweetcorn relish and a selection of dips for dunking or a large pile of baked beans.

WINNERS WINNERS WINNERS WINNERS WINNERS

Spot the difference competition

Thanks for all entries to the competition - Congratulations to Charlie Sassi-Roberts from Sunninghill, aged 6, and Leanna Skinner from Bristol in the over 16's group.

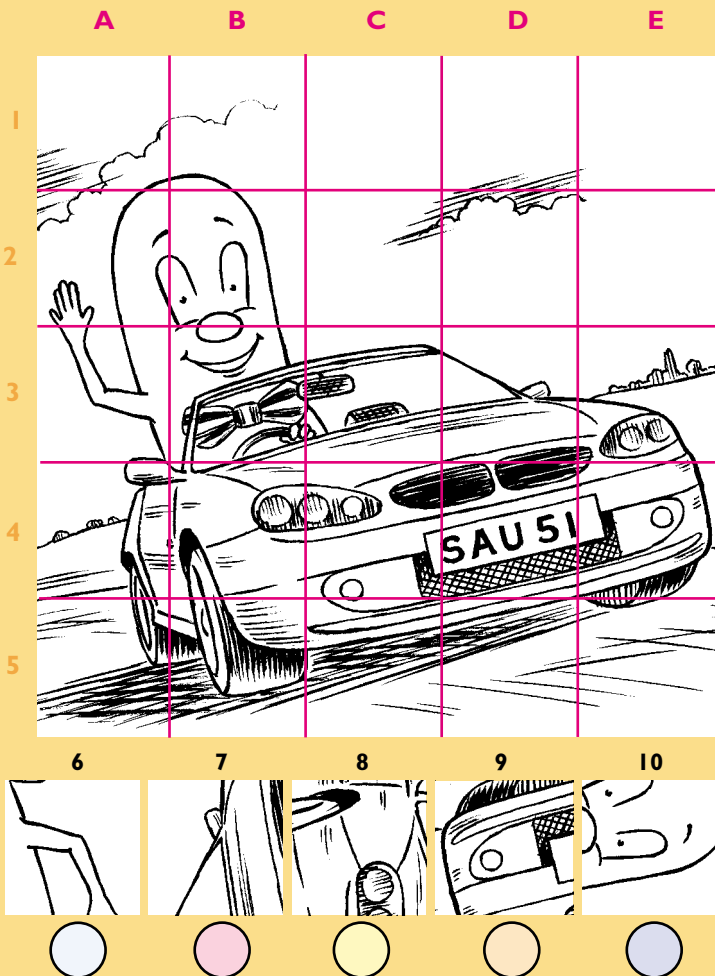


The Missing Link is glad to hear that BSAS members are spreading the word about the banger, even overseas. Anyone is welcome to join the BSAS, wherever they are based! Membership is free of charge and brings lots of sausage goodies, including of course The Missing Link! Just direct any banger enthusiasts that you come across to the BSAS website, on www.meatmatters.com, where they will find details of how to join.

SIZZZLIN'



Hi kids, it's competition time again – see what you think of this one. My friend Mr Sausage has decided to travel the easy way this year – do you like his fancy mode of transport?



PUZZLE JUMBLE

The picture has been split up into boxes with numbering and lettering to identify the squares. See if you are able to identify which pieces of the puzzle numbered 6-10 are, eg, if you think that piece No 6 is identical to D4 please write the answer in the coloured circle underneath. Have a go and see if you can find all the matching pieces. Two prizes will be awarded, one for under 16's and one for over 16's.

Send to: **The Missing Link**
Summer 2004
Puzzle Jumble
BSAS
Winterhill House
Snowdon Drive
Milton Keynes
MK6 1AX

Hurray – They faced the Challenge and won !

Well done - I want to give a big congratulations to Flintham County Primary School, Notts, for their winning entry in one of the major retailer's Taste of Success Scheme. The Scheme is one of five being offered in the National Food Challenge.

The challenge – bet you can't guess? – make a truly sizzling sausage recipe suitable for events in autumn: Harvest Festival, Halloween and Bonfire Night. Not only did the pupils at Flintham do this, no, they went one step further and made them with added fruit and veg – Chilli Dog and Crazy Carrot being just 2 on the menu.

Their reward – a lovely £100 cheque for their creativity and imagination. Terrific, keep up the good work chaps!



Summer 2004

The Official Journal of the British Sausage Appreciation Society

Another year, another British Sausage Week

2004 has already proven to be another great year for British sausages. So many events have already taken place with even more planned in the run-up to 2004 British Sausage Week which starts on 25 October.

In this latest issue of **The Missing Link** we will be providing you with all the latest on this year's activity including the launch of the British 'Banger' Awards. In addition we have some great new sausage recipes for you to try, a sizzlin' competition and a few banging letters from all you sausage fans out there.



Forget the Oscars, 2004 sees the launch of the British 'Banger' Awards

As part of the seventh annual British Sausage Week, the gang at the BSAS decided it was about time that all those hard working sausage fanatics should receive some well deserved recognition for their services to the British sausage. Which is why we are delighted to announce the launch of the British 'Banger' Awards.

The 'Banger Awards' will be officially launched to the nation at the beginning of September by top TV chef James Martin but as members of the British Sausage Appreciation Society you get to hear about it first in **The Missing Link**.

Do you or anyone you know always 'bang on' about sausages. Do you always go that extra mile in promoting, making or just enjoying the British sausage - if so we want to hear from you.

See inside to discover how you can get involved.



Sausage News

Hot from the frying pan...new variations of the humble banger

Review of last year's sausage success

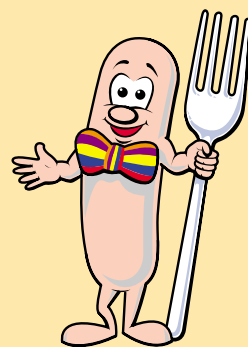
Variety was the name of the game last year when organisers of British Sausage Appreciation Week 2003 successfully carried out the British Sausage Challenge. As part of a nation-wide tour TV chef Lesley Waters was set the task of tasting over 400 different varieties of quality sausages available in the UK from over 13 towns and cities during BSAW.

Lesley Waters says. "I was able to try some fantastic local sausages from all over Britain. I love being involved with British Sausage Appreciation Week as it really helps to celebrate the variety, quality and heritage of the great British sausage although I did feel rather full after a whole week of tasting."

A special thanks to sausage fans who came to the rescue of BBC Radio 2 DJ, Terry Wogan, during last year's Sausage Week. Following a special delivery of succulent sausages direct to Terry's studio on the Monday morning organised by the BSAS team, Terry gratefully tucked in and gave his full support for the week. However when he



turned up to the studio the next morning and discovered that he had received no sausages he quite rightly declared on air "what type of Sausage Week is this if I have no sausages." Luckily for Terry he has lots of sausage fan listeners who stepped in and ensured that for the rest of the week he was supplied with more than enough sausages for him and his production team.



The British Banger Awards 2004

2004 sees the launch of the 'Banger' Awards, a nation-wide search for those who deserve to be rewarded for their personal contribution to the great British sausage.

Top TV chefs James Martin and Lesley Waters are giving their support by officially launching the Awards in September. Lesley will also be visiting 12 towns and cities across the country during Sausage Week to award those in the local and surrounding areas who have been nominated to receive a 'banger' for their services.

However no awards ceremony is complete without nominations from you the experts in all things 'sausage.' We want to hear from you about people who you feel make the greatest contribution to sausages in Britain. These could include butchers, chefs, school cooks, mums, celebrities or just sausage enthusiasts.

Entries could include those who you feel make the best sausages, have used sausages to support a charitable cause, cook the tastiest sausage meal, best party, shop display, or just someone who uses any opportunity to encourage more people to eat and enjoy the British sausage. All deserving nominations, large and small, will be considered.

Regional 'Banger' award presentations will be carried out during Sausage Week on 25-28 October, in the following regions:

- North
- North east
- Midlands
- South

If you feel that you or anyone you know makes a significant contribution to the British sausage please send details of:

- Name and occupation of nominee
- Contact details of yourself or the person you are nominating including telephone numbers and email addresses where applicable

- Region from the list above which is nearest to the nominee
- A few words (no longer than a paragraph) stating why you think they deserve a 'banger'

Please send entries to: The British Sausage Appreciation Society - Banger Awards, 6th Floor, Holborn Gate, 26 Southampton Buildings, London, WC2A 1PQ or email

Bangerawards@goodrelations.co.uk

The closing date for all nominations is **Friday 8 October 2004.**

What are you planning for BSW? ...

Are you a butcher, chef or restaurant owner who is planning an event of your own this year, want more people to hear about it and even get the chance for Mr Sausage himself to attend? **The Missing Link** is keen to hear all about your sausage plans and any local events that you may be co-ordinating to celebrate BSW 2004.

Details of your event will be posted on the British Sausage Appreciation Society section of the meatmatters.com website. If information on your event is supplied by 8 October we will endeavour to include this in press releases to your local media.

Please send information on your event to British Sausage Appreciation Society, Winterhill House, Snowdon Drive, Milton Keynes, MK6 1AX or email theresa_bignall@mlc.org.uk.

'Bangers' are cooking up cash again for Cystic Fibrosis Trust

The Cystic Fibrosis Trust is very happy to be joining forces again with the British Sausage Appreciation Society. It is the perfect fit and really seems to have captured everyone's imagination and taste buds. British Sausage Week offers a simple yet fun way to raise valuable funds. Money raised will help with projects such as gene therapy, which our scientists believe will take the life-threatening part out of Cystic Fibrosis.

We want you to get involved between 25 - 31 October and sizzle those sausages to turn bangers into cash. There are so many ways to take part in Sausage Week from special sausage promotions, sausage tasting to sausage suppers and barbecues.

To help raise the awareness of sausages and vital funds for the Cystic Fibrosis Trust this year, please contact us to order your fundraising pack full of ideas on 020 8464 7211 or email: sausage@cftrust.org.uk.

Are you a butcher? If so then why not get involved as well, we have a special fundraising pack for you that can help raise funds for those with Cystic Fibrosis. Please contact the CF Trust, contact details as above.

- Cystic Fibrosis (CF) is the UK's most common, life-threatening inherited disease
- Each week 5 babies are born with CF
- Each week 3 young lives are lost
- 90% of people with CF die of chronic lung damage
- Life expectancy for someone with CF is just 31 years
- There is no cure for Cystic Fibrosis



Did you know? ...

Ancient Greek theatres ...

Infamous highwayman Dick Turpin ...

Celebrity sausage fans include ...

We eat enough sausages ...

Divided into links during ...



- Infamous highwayman Dick Turpin moonlighted as a butcher, making sausages from the finest meats hunted in Epping Forest
- In ancient Greek theatres, sausages were sold in the Aisles, much as ice cream and popcorn are today
- Celebrity sausage fans include Prince Charles, Elizabeth Taylor, Michael Caine and popstar Rachel Stevens to name a few
- We eat enough sausages in a year in Britain to encircle the earth five times
- The sausage was first divided into links during the reign of Charles I

The Sausage Post-bag



Hi BSAS
I am originally from London but am now living in Australia. I was particularly impressed when I read about the interesting varieties of sausages available in the UK as mentioned in the last issue of Missing Link, as I have never even come across a Cumberland or Glamorgan over here. I particularly liked the sound of the Square Mile Banger with London Pride Beer, ginger and pepper. However what we do have which is delicious is the Epping & Olgas Country Sausages, in my opinion well worth a visit.
Alan Goodwin - Australia

Dear BSAS
Just wanted to say well done to Lesley Waters during last year's sausage week. I was visiting friends in Yorkshire the week following British Sausage Week and was delighted to see in the local paper there a news story on Lesley tasting so many varieties of sausages. Sausage and Mash along with toad in the hole have been my favourites since I was a child and I commend anyone who supports our great British sausages in such a way.
Regards,
David Smith - London

Sausage Goodies

If you're a sausage fan, why not treat yourself to something from the BSAS range of sausage merchandise, which contains gifts ideal for family and sausage fan friends. Our range includes a Mr Sausage branded pen and pencil set for £3.50; double oven gloves for £6 and a tea towel for £3.50.

Or why not take advantage of our great offer of an oven glove and tea towel set for only £8.50. Branded sweatshirts, key rings and ties are also available.

To order, simply write a cheque made out to Meat and Livestock Commission, along with a note of what you want to purchase, plus your address, and send to Alison Cook at the address below.

British Sausage Appreciation Society
Winterhill House, Snowdon Drive
Milton Keynes, MK6 1AX

Special offer: 2 packs for only £2.00

