

**2017 NORTHWEST MEAT PROCESSORS ASSOCIATION
CURED MEAT CHAMPIONSHIPS
REGISTRATION FORM**

ALL ENTRIES \$15.00 EACH (MUST BE A MEMBER)

Plant Name: _____

	<u>NUMBER OF ENTRIES</u>	<u>TOTAL</u>
1. Ham - Bone-In	_____	\$ _____
2. Ham - Boneless	_____	\$ _____
3. Commercial Bacon - Dry Cured, Injected or Brine Cured	_____	\$ _____
4. Specialty Bacon - cottage, Peppered, etc.	_____	\$ _____
5. Summer Sausage - Fermented, All Beef or Beef and Pork Combo	_____	\$ _____
6. Summer Sausage - Unfermented, All Beef or Beef and Pork Combo	_____	\$ _____
7. Snack Foods - Meat Snack Sticks (Beef, Poultry, Pork)	_____	\$ _____
8. Beef Jerky	_____	\$ _____
9. Cooked Sausage - (Ring, Rope or Link)	_____	\$ _____
10. Smoked Turkey - Fully Cooked	_____	\$ _____
11. Fresh Sausage - Bulk	_____	\$ _____
12. Fresh Sausage - Link	_____	\$ _____
13. Specialty Class - Re-structured (Chopped, Ground)	_____	\$ _____
14. Specialty Class - Whole Muscle (ie: Dried beef, Pastrami, etc.)	_____	\$ _____
15. Dry-cured Product	_____	\$ _____
 TOTAL		 \$ _____

**Please bring attached product processing and cooking schedule with your
product to the Northwest Cured Meat Championships.**

Please keep a copy for your reference

Cured meat rules available at <http://www.nwmpa.com>
OR contact Jerry Haun at jhaun@haunsmeats.com or **509-525-6605**
NORTHWEST MEAT PROCESSORS ASSOCIATION
5042 Stateline Rd - Walla Walla, WA 99362
INCLUDE FEES ON REGISTRATION FORM

**Indicates Required Item*

***Product Category:**

Small Diameter

***Product Name:**

Polish Sausage

***Ingredient Statement:** (list ingredients from highest to lowest amounts. *Tip: meat should be listed first*)

Pork, Beef, Water, Salt, Nonfat dry milk, Sugar, Spices, Flavorings, Paprika,

Sodium Erythorbate, Sodium Nitrate

***Attach Cook Charts if Heat Treated Pork Product**

Suggestions

- Be Sure to Remove All Plant Identification From Product
(Check for Labels with Plant Name or Poly Bags with logo on them)
- Check Category Rules and Description to Be Sure Product Fits Category entered
- Attach Smoke House Schedule to back.

Production Notes: Any info to assist the Judge give feedback. i.e. injected, tumbled, mixing, water temp, etc.

Grind trim through 3/8" plate, mix meat block salt and spices; regrid through 3/16" plate,

Put in stuffer and stuff into natural hog casing

**Indicates Required Item*

***Product Category:**

Bone In Ham

***Product Name:**

Ham

***Ingredient Statement:** (List ingredients from highest to lowest amounts. *Tip: Meat should be first*)

Pork, Water, Salt, Sugar, Sodium Nitrite

***Attach Cook Charts if Heat Treated Pork Product**

Suggestions

- Be Sure to Remove All Plant Identification From Product
(Check for Labels with Plant Name or Poly Bags with logo on them)
- Check Category Rules and Description to Be Sure Product Fits Category entered
- Attach Smoke House Schedule to back.

Production Notes: Any info to help the Judge give feedback. i.e. injected, tumbled, mixing, water temp, etc.

Skin pork leg, mix brine to 65 degree salinity, Inject to 10% pump, vacuum tumble,

Let rest/age for 48-72 hours, net and smoke

**Indicates Required Item*

***Product Category:**

***Product Name:**

***Ingredient Statement:** (List Ingredients from highest to lowest amounts. Tip: meat should be listed first)

***Attach Cook Charts if Heat Treated Pork Product**

Suggestions

- Be Sure to Remove All Plant Identification From Product
(Check for Labels with Plant Name or Poly Bags with logo on them)
- Check Category Rules and Description to Be Sure Product Fits Category entered
- Attach Smoke House Schedule to back. Please include final temperature achieved.

Production Notes: Any info to assist Judge to give feedback. i.e. injected, tumbled, mixing, water temp, etc.

**Indicates Required Item*

***Product Category:**

***Product Name:**

***Ingredient Statement:** (List ingredients from highest to lowest amounts. Tip: meat should be listed first)

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