

**2018 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 and forms 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.)

Pork, Beef, Water, Salt, Nonfat dry milk, Sugar, Spice, Flavoring, Paprika, Sodium Erythorbate, Sodium Nitrate

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

Suggestions

Be Sure to Remove All Labels from Product

(Check for Labels with Plastic or Poly Bags with logo on them)

Check Category and Description to Be Sure Product Fits Category entered

Attach photos if available to help judge.

Production Method: Also to assist the Judge give feedback. i.e. injected, tumbled, mixing, water temp, etc.

Grind through 3/8" plate, mix meat block salt and spices; regrind 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 amount)

Pork, Water, Salt, Sugar, Sodium Nitrite

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

Suggestions

Be Sure to Remove All Labels from Product

(Check for Labels with Plastic or Poly Bags with logo on them)

Check Category and Description to Be Sure Product Fits Category entered

Attach photos if available to help judge.

Production Method: Also to assist the Judge give feedback. i.e. injected, tumbled, mixing, water temp, etc.

Soak in brine to 65 degree salinity, Inject to 10% pump, vacuum tumble,

Leak bag 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)

***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 the Judge to give feedback. i.e. injected, tumbled, mixing, water temp etc.
