

**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	_____	\$ _____
 <b>TOTAL</b>		 <b>\$ _____</b>

**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](mailto: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. *meat should be first*)

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

Sodium Erythorbate, Sodium Nitrate

**Attach Cook Charts if Heat Treated**

Suggestions

Be Sure to Remove All Product Labels from Product

Check Category Labels on Poly Bags with logo on them

Attach Sample Description to Be Sure Product Fits Category entered

Production Notes:

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

Grind through 5/8" plate, mix meat block salt and spices; regrind through 3/16" plate,

Prefer 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 *Meat should be first*)

Pork, Water, Salt, Sugar, Sodium Nitrite

**Attach Cook Charts if Heat Treated Pork**

Suggestions

Be Sure to Remove All Product Labels from Product

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

Check Category Labels on Poly Bags with logo on them to Be Sure Product Fits Category entered

Production Notes:

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

Inject to 10% pump, vacuum tumble,

Let rest for 24-72 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.
