



Cured Meats Championships

Registration Form

Limit of 2 entries per category
 All entries are \$15.00 each (must be a member)

Plant Name: _____

	Number of Entries	Total
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	_____	\$ _____
6. Summer Sausage – Flavored	_____	\$ _____
7. Meat Snacks (Beef, Poultry, Pork)	_____	\$ _____
8. Meat Snacks Flavored	_____	\$ _____
9. Whole Muscle Jerky	_____	\$ _____
10. Small Diameter Cooked Sausage (Ring, Rope or Link)	_____	\$ _____
11. Small Diameter Cooked Sausage (Ring, Rope or Link) Flavored	_____	\$ _____
12. Fresh Sausage – Bulk	_____	\$ _____
13. Fresh Sausage – Cased	_____	\$ _____
14. Smoked Turkey	_____	\$ _____
15. Specialty (Restructured)	_____	\$ _____
16. Specialty (Whole Muscle)	_____	\$ _____
17. Dry-Cured Product	_____	\$ _____
 Total =		\$

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

Following the rules for each category is very important in this competition. For a full set of rules, please go to <https://nwmpa.com/2023-nwmpa-convention/>. At the bottom of this webpage, there is a link for “Cured Meat Rules”. If you would prefer to have the rules mailed to you, please reach out to the office at:

NWMPA Office
 778 SW Chehalis Ave
 Chehalis, WA 98532
 (971) 267-5402
 troywilcox@nwmpa.com

Please keep a copy for your reference

*Indicates required item

*Product Category

*Product Name

Small Diameter 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, Spice, Flavoring, Paprika, Sodium Erythorbate, Sodium Nitrate

*Attach Cook Charts if Heat Treated Pork Product

Suggestions

- Be sure to remove all plant identification from the product. (Check for labels with plant name or poly bags with logo on them)
- Check category rules and descriptions to be sure product fits category entered.
- Attach smokehouse schedule back. Please include final temperature achieved.

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

Ground trim with 3/8" plate, mix meat block salt and spices; regrind through 3/16" plate
Put in a tuff and stuff into natural hog casing

*Indicates required item

*Product Category

*Product Name

Bone In Ham Ham

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

Pork, Water, Salt, Sugar, Sodium Nitrite

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Suggestions

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- Check category rules and descriptions to be sure product fits category entered.
- Attach smokehouse schedule back. Please include final temperature achieved.

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

Lean pork leg, mix to 65 degree salinity, inject to 10% pump, vacuum tumble.
Let rest 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)

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