***\*\*\*\*\*Attention Please\*\*\*\*\****

The Cured Meats judging will begin very early on Saturday morning.

Product check-in will be 4:30pm – 6:00pm *Friday* ONLY.

***No Exceptions!!***

**2021 Cured Meats Registration**

Multiple (2 Max) Entries Allowed in all Classes ***except Innovative All Beef & All Pork*** Categories

**Company Name:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **#** | **Category Name** | **# Entry** | **Product #** | **Product #** |
| 1. | Commercial Ham Bone-In |   |   |   |
| 2. | Commercial Style Bacon |   |   |   |
| 3. | Summer/Salami Sausage |   |   |   |
| 4. | Specialty Summer/Salami Sausage |  |  |  |
| 5. | Jerky (Whole Muscle) |   |   |   |
| 6. | Jerky (Chopped and Formed) |   |   |   |
| 7. | Smoked Turkey |   |   |   |
| 8. | Flavored Pork Belly Bacon |  |  |  |
| 9. | Specialty Bacon |   |   |   |
| 10. | Specialty Ham |  |  |  |
| 11. | Specialty Item (Restructured) |  |  |  |
| 12. | Specialty Item (Whole Muscle) |   |   |   |
| 13. | Fresh Sausage (Bulk) |   |   |   |
| 14. | Fresh Sausage (Cased) |   |   |   |
| 15. | Polish Sausage |   |   |   |
| 16. | Meat Snack Stick |   |   |   |
| 17. | Specialty Meat Snack Stick |   |   |   |
| 18. | Small Diameter Cooked Sausage |   |   |   |
| 19. | Specialty Small Diameter Cooked Sausage |   |   |   |
| 20. | ***Innovative All Beef Category\**** |   |  | XXX |
| 21. | ***Innovative All Pork Category\**** |   |  | XXX |

**Total Entries** **\_\_\_\_\_\_\_@ $17.50/ea = $\_\_\_\_\_\_\_\_\_**

 \* ***Innovative Products*** *are Paid for By the Montana Beef Council and the Montana Pork Producers Council*

***IMPORTANT NOTE:***

**All cured meat entries must have a processing schedule (final internal cooking temperature, etc. except fresh sausage) and an ingredients statement (not your recipe). This should be on a 3x5 index card or the form online and MUST accompany each product at check in time. These schedules tell our judges how to prepare a certain product or even how they may be able to assist you when you make the product to make it better. Products will not be allowed to enter without the proper information provided.**

Cured Meat Rules can be accessed and down loaded from the MMPA Web Page: **montana**mmpa.webs.com

***FOR MMPA RECORDS****:*

MMPA was formed and held its first convention in 1988 and this is our

33rd convention.

What Year Did You Join the MMPA?\_\_\_

Please circle all the MMPA Conventions you have attended:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1988–Lewistown | 1995-Dillon | 2002-Bozeman | 2009-Missoula | 2016-Kalispell |
| 1989–Billings | 1996-Whitefish | 2003-Helena | 2010-Lewistown | 2017-Butte |
| 1990-Great Falls | 1997-Red Lodge | 2004-Billings | 2011–Columbus | 2018-Forsyth |
| 1991-Whitefish | 1998-Choteau | 2005-Polson | 2012-Livingston | 2019-Havre |
| 1992-Bozeman | 1999-Havre | 2006-Jordan | 2013-Helena | 2020 – COVID |
| 1993-Lewistown | 2000-Lewistown | 2007-Butte | 2014–Big Fork | 2021 - Kalispell |
| 1994-Billings | 2001-Columbus | 2008-Forsyth | 2015-Billings |  |

*Sample of Cured Meats Product Info Form*

*You can photo copy for all your products.*

*\*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.