

FAX TODAY

NORTH DAKOTA GROCERS ASSOCIATION PROCESSED MEAT CONTEST

FARGO RAMADA PLAZA SUITES
SEPTEMBER 11TH, 2017

**AN EXCEPTIONAL OPPORTUNITY FOR IN-STORE
MEAT STAFF TO SHOW OFF THEIR TALENTS**

GUIDELINES FOR CONTESTANTS:

- Entering contestant must be employed by a retail grocer and a member of NDGA.
- Prizes will be awarded for 1st, 2nd, and 3rd place along with consumer's choice in each category
- Judging will be done by NDSU meat science personnel.
- One representative of the business must be present to cut and hand out samples
- Business is responsible for cost of samples and safe handling of their product.
- Business must bring their own knives and cutting board.
- Samples will be provided from 11am to 1pm with consumer judging closing at 1pm
- No selling of product will be allowed but please bring brochures or business cards with to hand out.
- All meat must be processed and cooked according to the USDA/FSIS Appendix A and Appendix B
- All entries must follow the rules or they will be disqualified. See attached rule sheet.
- Registration Deadline: **August 30st, 2017**
- **Set up time:** Monday, September, 11th, 2017 from 10am to 11am. Tables will be set up in the back of the Crystal Ball Room. Numbers will be assigned for each meat entry.
- Judging will take place on Monday September 11th from 11am. to 2pm at the trade show.
- Trophies will be awarded at the award Ceremony at 2:30, 1st place winners will be announced at the evening reception also.
- **If you have any questions, please contact the following:**
 - RANDY OR DIANA HAHN**
701-284-6433
 - JIGGS DYSTE**
701-680-1885
 - NDGA Fax number 701-223-6783 or email to jiggsdyste@gmail.com**

OFFICIAL ENTRY FORM
NORTH DAKOTA GROCERS ASSOCIATION
PROCESSED MEAT CONTEST
SEPTEMBER 11TH, 2017

(To be completed by retail store registering for NDGA processed meat contest.)

STORE NAME: _____

STORE ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: (____) _____ FAX (____) _____

Email Address _____

OWNER/STORE MANAGER SIGNATURE: _____

CONTESTANT NAME _____

_____ Entry 1: SMOKED MEAT SNACK STICK

_____ Entry 2: WHOLE MUSCLE BEEF JERKY

_____ Entry 3: SUMMER SAUSAGE

CONTESTANTS MAY ENTER ALL CATEGORIES

**MEAT PROCESSING CONTEST ENTRY FORMS MUST BE COMPLETE AND RETURNED
BY AUGUST 30, 2017**

TO: North Dakota Grocers Association
Jiggs Dyste
PO Box 758
Bismarck, ND 58502

PHONE: 1-888-616-8397

FAX: 1-701-223-6783

Email jiggsdyste@gmail.com

2017 NDGA Processed Meat Contest Rules

MEAT SNACK STICKS

Minimum of 1/2lb of product to be entered. Sticks may contain meat and flavoring only, no added ingredients such as cheese, dried fruit or vegetables, etc. The product may be skinless or in a casing. A description of flavor will be asked for when product is entered on day of competition. The product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A and must have been cooled according to Appendix B.

WHOLE MUSCLE BEEF JERKY

Entries must be self stable and ready to eat. Product must come from a whole muscle of beef, not ground and formed. Minimum of 1/2lb of product to be entered. A description of flavor will be asked for when product is entered on day of competition. Product must have been thermally processed so it does not require refrigeration and is ready to eat.

SUMMER SAUSAGE

Entry must be a coarse ground sausage consisting of beef and/or pork and must be a whole stick with casing still on the product. Casing must be clear, no colored casing allowed. Product may not contain any added ingredients such as cheese, jalapenos, etc. The product must have been thermally processed according to compliance guidelines of USDA/FSIS Appendix A and must have been cooled according to Appendix B.

https://www.fsis.usda.gov/OPPDE/rdad/FRPubs/95-033F/95-033F_Appendix_A.htm

https://www.fsis.usda.gov/OPPDE/rdad/FRPubs/95-033F/95-033F_Appendix_B.htm