

**We are looking for the best cured, smoked and cured
and smoked and cooked meat of the world and
Hungary!**

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If you happen to know where the wanted product is produced and who it is produced and marketed by, please notify us for reward!

If you request so, you will be integrated in our **witness protection program** and, in turn, you can also learn from the other witnesses about the product that has the greatest chance of winning the 2010 prize of the world's best meat and meat product, in particular, the best fishing product, greaves, bacon, cold cut, frankfurter, smoked/pickled meat product, pork base material, beef, goat meat and mutton, brawn, liver pâté, poultry and poultry product, ham, and white pudding!

Between 17 and 22 August, 2010, on the occasion of the **Global Food Chain Week**

(http://events.foodlawment.com/eng/?menu=helyszinek.php&tart=art_helyszinek_vidék.html) at **Abaújszántó** we will identify the producer and the availability of **the world's best** cured, smoked and cured and smoked and cooked meat we want to find with your help.

The meat and meat products will compete at **twelve Hungarian venues**. In a real mood of festivity and assisted by Hungarian and international experts' and consumers' decisions **shall we select**, and - on **21 August** - let the whole world know of the **world's best cured, smoked and cured and smoked and cooked meat of 2010** at a **colourful Gala Show held in the Castle District**.

Well, should you know where the wanted product is produced, and who it is produced and marketed by, may we kindly ask you again to notify us for reward?

What are you expected to do?

1. In case **you know the producer and the product's name**, please **e-mail us** the name and the parameters of both the enterprise and the product to flm@foodlawment.hu. Important! Please, write **“pácolt, füstölt hús” (cured and smoked meat)** in the Subject of your mail!
2. If you know **the producer “in person”**, please **remember to remind him of submitting his application to the venues of Hungary's biggest Food Chain Event**. [Information](#) , [News](#).
3. If you know **the procurement site only**, please **specify the address of the given *small-scale producer, butcher's shop, specialised butcher's shop, meat store as well as the name of the product in question***, and **send us these data to flm@foodlawment.hu**. Important! Please, write **“pácolt, füstölt hús” (cured and smoked meat)** in the Subject of your mail!
4. If you think **you know the recipe of the genuine cured, smoked and cured and smoked and cooked meat**– and the recipe is not confidential – please, **send it to us** so that we can publish it as an etalon on our web-sites and, hopefully, we will have the honour to host You as **a contestant at Abaújszántó where You will be given a chance** – obviously, free of charge, as you will be our VIP guest –**to present the way you make your own cured, smoked and cured and smoked and cooked meat** and to prove how special your recipe is by offering your guests a sample. Please, send us the recipe, preferably with photos attached, to flm@foodlawment.hu. Important! Please, write **“pácolt, füstölt hús” (cured and smoked meat)** in the Subject of your mail!

5. By considering the proposals of persons recommending the applicants, **we will offer the first five producers free stands for displaying their products at Abaújszántó**– the World Championships of smoked and cured meat products.
6. With regard to each venue, the persons submitting the first 100 recipes or proposals that are confirmed as perfect will be given **2 admission tickets each** that will be valid at all the events of the Global Meat and Meat Product Championships.

*Furthermore, if you have had the pleasure of eating or tasting some delicious **cured, smoked and cured and smoked and cooked meat** anywhere in the world, or have any information thereof, or – on the contrary - you did not find the product palatable, here is your chance to rate the **cured and smoked meats** of the world, and do so by awarding points from 1 through 10 and in writing. Send your ratings to flm@foodlawment.hu. Important! Please, write **“pácolt, füstölt hús (cured and smoked meat)”** in the Subject of your mail!*

The point for us is to find out which are the best products of the world and Hungary!

And now, as a stimulant for your taste buds, here you are a recipe taken from János Bitter’s book, “*Delicious Pork-Butcher’s Meat Products*” (1929) whose complete material is accessible by clicking on:

http://www.foodlawment.hu/downloads/bittner_janos_konyv.pdf

Salmon ham

Salmon ham is made from the back parts of pigs 8 to 15 months old. Fillet, rump and the neck part with 5 ribs are removed. Remaining ribs and the backbone are treated with curing salt and rinsed with a light

ham brine after 5 to 6 hours. The meat is left for 5 to 7 days to be cured, depending on its thickness. If we want to use the whole salmon ham, losing only the two smokey ends, fit the thinner part of the first backmeat over the thicker part of the other one. Touching surfaces should be dried thoroughly after rinsing, sprinkling with some ground boric salt during the summer to stay on the safe side. The ham is then bound tightly with a string as usual. After drying on air, the salmon ham is smoked in a not too warm smoke house for 8 to 14 days until a light brown colour is reached.

If you are also curious to find out which is the best cured and smoked meat product of the world, and want everyone else to know, please forward our letter to your friends and colleagues, or display it on your website!

dr. László Búza
President of foodlawment