

We are looking for the best goose or duck liver product of the world and Hungary!

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

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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) in the Castle District, Budapest we will identify the producer and the availability of **the world's best** goose or duck liver product 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 with Hungarian and international experts' and consumers' decisions 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 goose or duck liver product 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 **"goose or duck liver product"** 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! Remember to write **"goose or duck liver product"** in the Subject of your mail!
4. If you think **you know the recipe of the best goose or duck liver product**– and the recipe is not confidential – please, **send us the recipe** so that we can publish it as an étalon on our websites and, hopefully, we will have the honour to welcome You as **a contestant in the Castle District, Budapest 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 goose or duck liver product** 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! Remember to write **"goose or duck liver product"** 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 in the Castle District, Budapest**– the World Championships of Goose or duck liver product and Liver Ripened, smoked sausage.
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 **goose or duck liver product** 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 **goose or duck liver product** of the world, and do so by awarding points from 1 through 10 and in writing. Send your ratings to flm@foodlawment.hu. Important! Remember to write **“goose or duck liver product”** 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

Goose liver sausage

Goose livers should be soaked in water for 1 hour then diced into 1,5 to 2cm cubes, scalded and added to pulp. For an even distribution of the goose liver spread the pulp on a board and arrange the cubes of

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goose liver evenly. Make balls and put them into the machine carefully so no air remains between them and fill the casings (large intestine). Take 5kg goose liver for every 10kg pulp. Thick sausages should be cooked for 45 minutes to 1 hour (maybe more), while thin sausages are cooked for 30 minutes in water corresponding to 70 degrees R. When ready, take the sausages out of the cauldron and leave to cool on a board overnight. Next morning remove the fat and smoke for 12 to 24 hours over medium heat.

*If you are also curious to find out which is the best goose or duck liver 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