

We are looking for the best lard 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 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) at Mezőkövesd we will identify the producer and the availability of **the world's best lard** 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 lard 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 **“lard”** 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 **“lard”** in the Subject of your mail!
4. If you think **you know the best recipe for melting lard** – 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 Mezőkövesd 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 lard** 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 **“lard”** 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 Mezőkövesd**– the World Championships greaves, bacons and lards.
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 delicious **lard** 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 **lards** 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 “**lard**” in the Subject of your mail!*

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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

Melting fat

Fat is best melted in a clean iron cauldron, with 1 to 2 l of water at the bottom to prevent the lard from burning. Fat should be cut into even pieces and melted over medium heat, stirring continuously. When melting large amounts, put only a part of the fat into the cauldron and let melt before adding the rest. This way stirring is easier and heat can be turned higher. Soon all the lard will float on the top.

Start removing the lard after it boils to obtain a nice white colour. Leave the lard until they start to become yellow and crisp, then take them out quickly. Lard is sold either squeezed or pressed. Lard is

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stirred a few times then left to cool and settle until the next day. Once it starts turn yellow and white on the sides of the tub remove the quantity you need for a lower quality lard. To make high quality lard stir the cool lard properly then add the rest. This lard is called “mixed lard”, represents a higher quality and can be transported more easily.

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

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dr. László Búza
President of foodlawment