

We are looking for the best Parizer 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 **Alsózsolca** we will identify the producer and the availability of **the world's best Parizer** 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 Parizer 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 **"Parizer"** 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 **"Parizer"** in the Subject of your mail!
4. If you think **you know the recipe of the real Parizer**— 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 Alsózsolca 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 Parizer** 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 **"Parizer"** 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 Alsózsolca**— the World Championships of cold cuts finely cut smoked and cooked sausages.

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 a delicious **Parizer** 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 **Parizers** 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 “**Parizer**” 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

Finely cut, cooked and smoked sausages

Preparing the pulp

It is best to use the meat of 2 to 8-year-old Simmenthaler bulls, which is deboned directly following slaughter. Big cuts are cut into pieces to remove tallow and tendons. Meat is then cut into 1cm thick slices, seasoned with salt and minced finely. Add more salt and saltpetre and knead adding water until reaching a runny consistency. Leave in containers until the next day to set. It can now be used for making

finely cut sausages. A remark: the best cuts are used first – chuck, shoulder, loin, etc.

Lean (Wiener) Parizer

Take the best quality pulp, knead again seasoning with white pepper. Take 2kg bacon for every 10kg pulp and mince finely with a Wolf mincer. Add to the pulp, kneading thoroughly and fill into casings (cattle caecum). Close tightly, dry and smoke until reaching a reddish colour. Cook in water of 75 degrees for 90 to 120 minutes, cooling in cold water and hanging to dry.

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*If you are also curious to find out which is the best Parizer 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