

We are looking for the best pork 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) in the Castle District, Budapest we will identify the producer and the availability of **the world's best pork, making the most tasty pork dish** 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 pork 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**, please **e-mail us** the name and the address of the enterprise to flm@foodlawment.hu. Important! Please, write **“pork”** 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 size enterprise, 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 **“pork”** in the Subject of your mail!
4. If you think **you know the recipe of the best pork dish**– 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 Hortobágy 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 dish from pork** 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 **“pork”** in the Subject of your mail! You can compete with any pork dish, but only roast pork dishes will be judged by the panel.
5. By considering the proposals of persons recommending the applicants, **we will offer the first five producers free stands for displaying their products at Hortobágy**– the World Championships of Pork and pork 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 **pork dishes, or made them yourself** 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 **pork dishes 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 **“pork”** 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 pork recipe:

Best roast pork

Wash the pork chop and cover with spices. Dice the onion . Heat the oil in a pan big enough to hold the meat. Put the pork chops and the onions into the pan and sprinkle with oil. Cover with tin foil and roast in a hot oven until tender, pouring its own juices over it from time to time. When done, remove from the pan and add wine and cream to the juices left in the pan. Season with ginger and let boil. Let the pork chop rest before cutting into slices and arranging on a roasting plate. Ladle the sauce underneath, pour some brandy over the slice and set alight. Serve on festive occasions, may be accompanied by any garnish.

<http://www.tutireceptek.hu/finom-sertes-sult>

*If you are also curious to find out which is the best pork and roast pork 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