

We are looking for the best poultry meat 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 poultry 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 poultry 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**, please **e-mail us** the name and the address of the enterprise to flm@foodlawment.hu. Important! Please, write **“poultry 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 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 **“poultry meat”** in the Subject of your mail!
4. If you think **you know the recipe of the best poultry meat 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 poultry 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 **“poultry meat”** in the Subject of your mail! You can compete with any poultry meat dish, but only roast poultry meat 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 Poultry meat and poultry 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 **poultry meat dishes** 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 **poultry meat 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 **“poultry 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 accesible by clicking on:

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

Goose liver sausage Strasbourg art

Use 5kg of light coloured pork liver from young pigs: remove the blood vessels, cut into thin slices and cover with boiling water. Grind 8kg of cooked belly (without skin and bones) with 100g of onions finely with a mincer and add the following spices: 300g of salt, 40 g of white pepper, 750g truffle, 1kg cooked and cured beef tongue and

250g pistachios. Truffle and beef tongue should be finely diced. Mix the pulp thoroughly with the spices and add 7kg of goose liver diced into 2cm cubes. Use only liver from fattened geese and let rest for 3 to 4 days seasoned with salt before use. Mix carefully, not squashing the liver cubes. Fill carefully into large casings. Cook for about 10 to 15 minutes more (maybe even more) than liver sausage. Remove from the cauldron, let cool and smoke to achieve a light colour.

If you are also curious to find out which is the best poultry meat and poultry dish 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