

We are looking for the best cured, smoked and cured, smoked and cooked and roast poultry meat product of the world and Hungary!

2

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

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** cured, smoked and cured and smoked, cooked and roast poultry meat 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 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 cured, smoked and cured, smoked and cooked and roast poultry meat 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 **“smoked poultry 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! Please, write **“smoked poultry product”** in the Subject of your mail!
4. If you think **you know the recipe of the best cured, smoked poultry product**– and the recipe is not confidential – please, **send it to us** so that we can publish it as an etalon on our websites and, hopefully, we will have the honour to host 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 cured, smoked, cured and smoked, cooked and roast poultry meat 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! Please, write **“smoked poultry 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 smoked and cured 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 **smoked poultry meat products** 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 **smoked poultry meat products** 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 “**smoked poultry 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:

Roast goose

Spices are mixed with oil for 10 minutes until they dissolve. Put meat into the spicy oil and put in the fridge for 2 days, greasing it with the oil every now and then. Put into a roast tin with beer, cover with tin foil and let simmer in the oven for 40 minutes. Remove the foil and let it get roasted. Serve with pickles, horseradish and fresh bread.

*If you are also curious to find out which is the best cured, smoked or roast poultry meat 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