

*******REGISTRATION & CHECK-IN*******

The Cured Meats judging will begin very early on Saturday morning.
 Product check-in will be 4:30pm – 6:00pm *Friday ONLY* at Billings Hotel and
 Convention Center.
No Exceptions!!

2026 Cured Meats Registration

Multiple (2 Max) Entries Allowed in all Classes except Innovative All Beef & All Pork Categories

Company Name: _____

#	Category Name	# Entry	Product #	Product #
1.	Commercial Ham Bone-In			
2.	Commercial Style Bacon			
3.	Summer/Salami Sausage			
4.	Specialty Summer/Salami Sausage			
5.	Jerky (Whole Muscle)			
6.	Jerky (Chopped and Formed)			
7.	Smoked Turkey			
8.	Flavored Pork Belly Bacon			
9.	Specialty Bacon			
10.	Specialty Ham			
11.	Specialty Item (Restructured)			
12.	Specialty Item (Whole Muscle)			
13.	Fresh Sausage (Bulk)			
14.	Fresh Sausage (Cased)			
15.	Polish Sausage			
16.	Meat Snack Stick			
17.	Specialty Meat Snack Stick			
18.	Small Diameter Cooked Sausage			
19.	Specialty Small Diameter Cooked Sausage			
20.	<i>Innovative All Beef Category*</i>			XXX
21.	<i>Innovative All Pork Category*</i>			XXX

* **Innovative Products** are Paid for By the Montana Beef Council and the Montana Pork Producers Council

Total Entries _____ **@ \$17.50/ea = \$** _____

IMPORTANT NOTE:

All cured meat entries must have a processing schedule (final internal cooking temperature, etc. except fresh sausage) and an ingredients statement (not your recipe). This should be on a 3x5 index card or the form online and **MUST accompany each product at check in time. These schedules tell our judges how to prepare a certain product or even how they may be able to assist you when you make the product to make it better. Products will not be allowed to enter without the proper information provided.**

Sample of Cured Meats Product Info Form
You can photocopy for all your products.

**Indicates Required Item*

***Product Category:**

***Product Name:**

***Ingredient Statement:** (List Ingredients from highest to lowest amounts. Tip: meat should be listed first)

***Attach Cook Charts if Heat Treated Pork Product**

Suggestions

- Be Sure to Remove All Plant Identification From Product
(Check for Labels with Plant Name or Poly Bags with logo on them)
- Check Category Rules and Description to Be Sure Product Fits Category entered
- Attach Smoke House Schedule to back. Please Include Final Temperature Achieved

Production Notes: Any info to assist Judge to give feedback. i.e. injected, tumbled, mixing, water temp, etc.
