39th Annual Wurstfest – 2018

SAUSAGE COMPETITION – PROFESSIONAL DIVISION

The sausage contest takes place on Saturday March 24, 2018, at the store front building next door to the Hermann Lumber Co. Do It Center located at 606 Market Street.

Sausage entries are judged by a panel of experts in the areas of meat processing and preparation from around the area. The prestige associated with the Wurstfest Sausage Competition has grown every year as well as the number of contestants from around the mid-west. We encourage advance registration. Please submit your registration form and payment by <u>March 1, 2018</u> to the address below.

DATE & TIME: Saturday March 24, 2018; <u>Turn-in time between 7 am. and 9 am</u>.

REQUIREMENTS: 1) Your sausages must be marked as to their proper category, no other markings - i.e.: Sommer Sausage (Cooked). Please mark your products prior to check-in
2) Sausages that need to be cooked - Two (2) sausages are required: One for display - One to be cooked and sampled by the judges.
3) Sausages that are to be eaten cold must follow these guidelines. Half will be used by the judges for sampling. Half will be displayed. The half that will be displayed must have one end tied or prepared.
4) All sausages that need to be cooked before judging will be prepared the same way by a Wurst Chef.

JUDGING: Judging begins at 9:30 am on Saturday, March 24, 2018 Judging criteria: external appearance (20%), internal appearance (20%), taste and aroma (60%).

- AWARDS: Join us for a Sausage Makers reception on Saturday, March 24, 2018 at 6:00 pm at Stone Hill Pavilion. The Wurstfest Committee will present the awards for Professional and Amateur contest winners.
 - Fruit of the Vine trophies and award plaques are presented in each category.
 - Best of Show Plaque will be awarded to the overall best entry.
 - Judges scores will be available to all contestants.
 - Winner's information will be forwarded to their specified hometown newspaper.

REGISTRATION: You may enter in all categories, only 1 entry per category is allowed. Advance registration due by March 1, 2018 Fee: **\$8.00 per entry Pre-registration only**

Entries made on Saturday morning will be \$10 per entry.

Submit advance registrations and payment to: Wurstfest 2018 Hermann Area Chamber of Commerce 150 Market Street, Hermann, MO 65041 Checks payable to Hermann Area Chamber of Commerce

QUESTIONS: Contact: Pam Jacquin Day Phone: 573-486-2086 Mobile: 314-852-3214 Email: pam.jacquin@swissmeats.com

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BUSINESS NAME	
CONTACT NAME	
ADDRESS	
CITY, STATE, ZIP	
PHONE	
E-MAIL	
HOMETOWN NEWSPAPER	
ADDRESS	
CITY, STATE, ZIP	
PHONE	
E-MAIL	
Sausage (No cooking required)	
(1) Blutwurst (Blood Sausage)	(2) Braunschweiger
(3) Leberwurst (Liver Sausage)	(4) Schwartenmagen (Head Cheese)
(5) Smoked Jerky (Restructured)	(6) Smoked Jerky (Whole Muscle)
(7) Sommer Sausage (Cooked)	
(8) Specialty Wurst Cooked	Name of Entry
(9) Traditional Sommer Sausage (Uncooked)	
(10) Exotic Sausages	Name of Entry
(11) Snack Sticks	
FRESH SAUSAGE (COOKING REQUIRED)	
(12) Andouille FRESH ONLY (No Cooked Product)	
(13) Fresh Bratwurst (Requires cooking)	Name of Entry
(14) Fresh Pork Sausage	
(15) Italian Sausage	
(16) Smoked Bratwurst	Name of Entry
(17) Smoked Pork Sausage	Name of Entry
(18) Specialty Sausage	Name of Entry