HAM, BACON AND SMOKED & CURED BEEF SHOW
Agriculture Building
Thursday, August 13

RULES

1. Contact the Iowa Meat Processors Association, Kenneth and Marcia Richmann, Executive Directors, Clarence, Iowa, at 563/452-3329 for information about entering this contest.

2. Competition is open to all IMPA member processing plants and freezer provisioners who custom-cure and smoke hams and bacon for their patrons or who cure hams, bacon and smoked & cured beef for resale.

3. Exhibitors are limited to not more than two entries in the ham and bacon classes and one entry in the smoked & cured beef class. All entries must be cured in the plant of the exhibitor and must be processed from hogs and cattle slaughtered under Iowa or USDA meat inspection.

4. Hams can be of any weight and will consist of one class only, medium cured commercial style. Bacon can be slab bacon of any weight and will likewise consist of one class only. They can have the rind either on or off, but must be cured and smoked.

5. Entries will be judged by experienced and qualified judges.

6. Judges shall be required to disqualify any meat which does not meet any of the rules or requirements of the show or possesses an obvious blemish. Whenever practicable and possible, judges shall consult with persons whose product is being considered for disqualification before any decision is made. Decisions of the judges shall be final.

7. Hams, bacon and smoked & cured beef will be ranked based on the following criteria:

   - Taste................................................................. 500 points maximum
   - Aroma...................................................................... 200 points maximum
   - Texture of cut surface, firmness and internal color......... 150 points maximum
   - Color, smoking and general appearance ...................... 150 points maximum

   The ham, bacon or smoked & cured beef having the highest total score will be ranked first. The judges will resolve all ties.

8. All hams, bacon and smoked & cured beef other than Grand Champion and Reserve Grand Champion may be claimed by the exhibitor between 7:00-10:00 p.m. on Sunday, August 16. Those not claimed by 10:00 p.m. will become the property of the Iowa Meat Processors Association and the Iowa State Fair to be disposed of in a manner determined by the Directors.

CLASS

1. Hams
2. Bacon
3. Smoked & Cured Beef

Plaques will be awarded to Champion, Reserve Champion, Grand Champion and Reserve Grand Champion in all classes.