

Creative Arts for Home & Hobby New Jersey State Fair's 10th Annual

The Jersey Jerky & Cured Meat / Sausage Contest

Saturday, August 13, 2022, 3:00 PM

Special Note:	
<i>Jerky and Dry Cure Meats use a different Entry Form (see page 3) and the Entry Fee is \$5.00 per entry (Unlimited amount of entries) You Do Not have to be a resident of New Jersey to enter</i>	
Category #	Description of Entry
<u>Jerky: Dry Cured</u>	
<i>(Jerky processed in dehydrator or other drying method)</i>	
1111	Game Meat (Venison, Elk, etc.): Whole Meat
1112	Game Meat (Venison, Elk, etc.): Ground Meat
1113	Beef: Whole Meat
1114	Beef: Ground Meat
1115	Pork: Whole Meat
1116	Pork: Ground Meat
1117	Fowl: Whole Meat
1118	Fowl: Ground Meat
1119	Other Meat: Whole
1120	Other Meat: Ground
<u>Jerky: Smoked Cured</u>	
<i>(Jerky processed in smoker and/or smoker dehydrator combination)</i>	
1121	Game Meat (Venison, Elk, etc.): Whole Meat
1122	Game Meat (Venison, Elk, etc.): Ground Meat
1123	Beef: Whole Meat
1124	Beef: Ground Meat
1125	Pork: Whole Meat
1126	Pork: Ground Meat
1127	Pork or Beef: Bacon Jerky
1128	Fowl: Whole Meat
1129	Fowl: Ground Meat
1130	Other Meat: Whole
1131	Other Meat: Ground
<u>Smoked Cured Meat or Sausage (Any Meat)</u>	
<i>(Sausage/Meat processed in smoker)</i>	
1132	Summer Sausage (All Types)
1133	Kielbasa (All Types)
1134	Smoked Ham (Any Type)
1135	Other
<u>Fermented/Dry Cured Meat or Sausage (Any Meat)</u>	
1136	Pepperoni, Salami, Soppressota and other Charcutier Sausage
1137	Aged Dry Cured Meats; Prosciutto, Coppa, Dried Beef, Lonzone, etc.
1138	Other
<u>Cured Luncheon Meats</u>	
1139	Bologna, Mortadella, etc.
1140	Other

Contest Rules

1. Product being entered MUST NOT require any cooking to be served. Product Must Be Dry Cured or Smoked. A minimum amount of ¼ pound of each entry in the Jerky Category and ½ pound in the Sausage Category must be submitted for judging. Each entry must be in a sealed plastic bag (Ziploc or Vacuum Sealed preferred) with an Entry Label firmly attached to the bag. (Please Do Not staple label to bag, attach with tape. You can find Blank “Entry Labels” on Page 4 of this form.
2. Professionals will be judged separately from Non-Professionals
3. A professional is defined as: One who sells or offers for sale any item in the categories. Anyone who receives compensation in the form of cash or other valuable consideration for any service related to their entry. This includes teaching, demonstrating, producing samples, designing, publishing, judging, and related activities. Prizes or premiums will not be considered compensation for purposes of professional designation. Once one qualifies as professional based on these rules such designation is perpetual.
4. Categories may be merged at judge’s discretion if not enough entries in a category
5. The **Danish System of Judging** is used for this contest. All entries are **judged on their own merit**, so more than one Blue Ribbon can be awarded per category. Best of Show is determined by the Judges at the end of the competition for Amateur & Professional.
6. See General Rules for Creative Arts for Home and Hobby Contests for any further information.

Judging will be on Saturday August 13th in the Richards Building at 3:00 PM
Entries Must be dropped off no later than 1:30 PM on day of competition or may be shipped in to address below

For Pre-Registration send an Entry Form with your Entry fee payment of \$5.00 per entry to:

Ship Jerky Entries To:
New Jersey State Fair Jerky Contest
c/o Neil Nederfield
53 Decker Rd
Lafayette, NJ 07848

Ship Pre-Registration Forms To:
Creative Arts for Home & Hobby
PO Box 268
Augusta, NJ 07822

Entry Fee is \$5.00 per entry (No Limit on amount of Entries)

Checks made payable to: “NJ State Fair, SCF&HS”

Note: Pre-Registered Entries postmarked by July 27, 2022 will receive one free ticket to Fair for Contest Date

Special Note if shipping in entry: Please remember to insulate your package well to protect from summer heat. Also ship your entry on a Monday to avoid it setting in the post office over the weekend. Shipped in entries will be kept refrigerated until date of contest, so ship early.

Judges Judging Criteria Danish Method of Judging Used

Appearance: Does it have an appetizing look? Does it look like you really can’t wait to taste it?

Aroma: Does it smell like something you want to eat? Or does it have an unappealing scent?

Texture: Is it too tough or too soft? Is it stringy or is too overly dry and hard?

Taste: Is it salty? Is the flavor too strong or too weak? How do the different flavors blend together?

Chew: How is its mouth feel? Is it hard to chew or too soft?

After Taste: Does it leave a favorable taste in your mouth?

Overall Appeal: Does it have a Wow Factor? Leaving you wanting more?

(Contest is open to All Types of Meat Except Seafood)

“Venison, Fowl, Beef, Pork, Buffalo, Bear, Etc.”

Recipes Not Required

For Questions or Clarifications Contact

Neil Nederfield @ 973-579-1924

Or nederfield@gmail.com

Please securely attach one of these labels with tape to each of bags containing your entries. Do Not staple label to bags. Copy as many labels as needed.

Jerky Contest Entry Label
Contestant No. _____
✓ ✓ ✓
Dry Cure Smoke Cure Other
Category No. _____
Type Meat: _____
Spice Rating:
Mild ✓ Medium ✓ Hot ✓
Product Name:

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Category No. _____
Type Meat: _____
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