



# CHARCUTERIE ★ M A S T E R S ★

## AMATEUR APPLICATION 2018

The 2018 Charcuterie Masters Festival and Awards Ceremony takes place at Flushing Town Hall on February 24 from 6 p.m. to 9 p.m. Judging takes place February 23.

If you are interesting in vending/sampling at the Charcuterie Masters Festival please e-mail [joe@nyepicureanevents.com](mailto:joe@nyepicureanevents.com)

Name:

Address:

Email:

Phone:

Product Name:

Categories:

(check all that apply)

Whole Muscle  
Fermented Sausage  
Country Ham • Jamon • Prosciutto  
Bacon — cold smoked  
Bacon — hot smoked  
Bacon green — unsmoked

Emulsified (Mortadella, Hot Dogs, Bologna)  
Fat (Salo, Lardo, Whipped Lardo)  
Pate • Terrine • Galantine  
N'duja  
Freestyle (crossovers, creatives)

Ingredients:

(all ingredients must be listed, but not their measurements)

The call for entries will close as of February 1 and all charcuterie samples must be received by Feb. 16, 2018.

Please mail all product with a printout of this form to:  
**Brooklyn Kitchen**  
ATTN: Charcuterie Masters/Sophie Grant  
100 Frost Street  
Brooklyn, NY 11211

Please note all product submissions must be at least 4 oz.  
Please notify us if you are making a boar sausage.  
Charcuterie Masters reserves the right to disqualify any entry for off flavors.

this form will be emailed to:  
[joe@nyepicureanevents.com](mailto:joe@nyepicureanevents.com)