



CHARCUTERIE ★ M A S T E R S ★

PROFESSIONAL APPLICATION 2020

The 2020 Charcuterie Masters Festival and Awards Ceremony takes place at Flushing Town Hall on February 22 from 6 p.m. to 9 p.m. Judging takes place February 21.

If you are interesting in vending / sampling at the Charcuterie Masters Festival please e-mail

joe@nyepicureanevents.com

Name:

Address:

Email:

Phone:

Product Name/s: (up to 4 entries per contestant)

Categories:

(check all that apply)

Fermented sausage / Dry sausage / Nduja

Country Ham • Jamon • Prosciutto

Bacon: Cold smoked / Hot smoked /
Green (unsmoked)

Pate: Soft smooth emulsified (Liverwurst etc.)

Whole Muscle

Fat (Salò, Lardo, Whipped Lardo)

Hard Emulsified (Mortadella, Bologna)

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, 2020

Please mail all product with a printout of this form to:

Charcuterie Masters
c/o M. Wells Steakhouse
ATTN: Hugue Dufour
43-15 Crescent St.
Long Island City, NY 11101

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.

please save and email this form to:
joe@nyepicureanevents.com