



CHARCUTERIE ★ M A S T E R S ★

PROFESSIONAL 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

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