



# Minnesota State Fair Processed Meats Championship

Provided by

## University of Minnesota Meat Science and The Minnesota Association of Meat Processors

The contest was held Wednesday, August 22<sup>nd</sup> at the Andrew Boss Laboratory of Meat Science. We would like to thank our panel of judges for their time and expertise, as well as all of the processors who entered products in the championship. Top 4 products in each class are displayed with their ribbon and plant name for the duration of the Minnesota State Fair in the Minnesota Association of Meat Processors' booth.

**Cooked Summer Sausage**  
*Judges: Dr. Joe Cordray, Iowa State University  
 Mike Mamminga, Iowa State University*

**Grand Champion: Greg's Meats**  
**Reserve Grand Champion: Morgan's Meats**  
**Champion: Paul and Kathy's Supermarket**  
**Reserve Champion: Erdman's County Market**

**Small Diameter Cooked Sausage**  
*Judges: Dr. Stacy Scramlin, South Dakota State University  
 Nicolas Lavieri, Iowa State University*

**Grand Champion: Greg's Meats**  
**Reserve Grand Champion: Paul and Kathy's Supermarket**  
**Champion: Erdman's County Market**  
**Reserve Champion: Miltona Meats**

**Cured Bone-In Ham**  
*Judges: Pete Nelson, University of Minnesota  
 Lacie Hoffman, South Dakota State University*

**Grand Champion: Greg's Meats**  
**Reserve Grand Champion: Pete's Meats**  
**Champion: Paul and Kathy's Supermarket**  
**Reserve Champion: Erdman's County Market**

**Bacon**  
*Judges: Carissa Nath, AURI  
 Kaitlyn McClelland, University of Minnesota*

**Grand Champion: Miltona Meats**  
**Reserve Grand Champion: Greg's Meats**  
**Champion: Morgan's Meats**  
**Reserve Champion: Erdman's County Market**

