

WV FFA Rules for Local Ham, Bacon and Egg Shows and Sales

General Rules

- All exhibitors must be members of the West Virginia FFA Association and be conducting poultry or swine entrepreneurial enterprises as a part of their supervised agricultural experience program. All exhibits of ham, bacon and eggs must be a product of the individual's supervised agricultural experience program.
- If 4-H members are permitted to participate in the local show, the member must complete the appropriate project book and keep records.
- Each dozen of eggs must weigh at least 24 ounces and be displayed in an unmarked carton. No USDA graded cartons will be allowed.
- All meat products must be cured with a commercially approved curing mix that meets federal and state regulations. Each teacher/department will be responsible for their own curing mix.
- The West Virginia Department of Agriculture will be randomly checking the curing process at all schools participating in a ham and bacon show.
- All schools participating in a local ham and bacon show must be in compliance with WVDA guidelines.
- Each piece of meat must be tagged with an additional retail meat label along with safe handling instructions and a keep refrigerated label.
- No foreign material of any kind (vegetable oil, Crisco, etc.) will be allowed on hams and bacons. Products with foreign material applied will be disqualified.
- Small amounts of vinegar (no soaking) can be used as a processing aid and only 1-3 applications per piece of meat is acceptable. Furthermore, the vinegar should only be applied during the equalization or drying steps, but not during the cool curing step.
- A ham sample accompanied by a summary sheet of curing records must be submitted by each chapter by the WVDA designated date and meet the following criteria to be eligible for the local show:
 - A minimum 4% salt content
 - A minimum 18% shrink
 - A maximum 200 ppm Nitrite
- Chapters conducting local ham, bacon and egg shows and sales must set their own local rules and guidelines and submit a copy to the WV FFA Association.

Recommendations

- The weight range for hams should be 14 to 24 pounds.
- The weight range for bacons should be 4.5 to 10 pounds.
- At the shortest distance, the face of the ham should be a minimum of 2 inches measured from the Aitch bone. To obtain the proper face, be sure to cut the flank down first 4 or 5 inches and turn it back.