

# **Rules and Guidelines for WV FFA State Ham, Bacon and Egg Show and Sale**

## **General Rules and Guidelines**

- 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.
- 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.
- If a product is spoiled or disqualified at the show, the appropriate Agriculture teacher(s) will be notified.
- 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 ham and bacon show must be in compliance with WVDA guidelines.
- An individual FFA member may exhibit not more than one ham, one bacon, one dozen brown eggs and one dozen white eggs.
- The auction will be limited to the top 50 hams, 50 bacon and 10 dozen eggs. Items not grading in the top (prime or choice) will be returned to the local chapter.
- The number of meat entries per chapter will be limited to a maximum of 15 hams and 15 bacon. (NOTE: This does not equate to a blanket 30 pieces of meat. For example: One chapter could not have 17 hams and 13 bacon.)
- Each school will receive a judging guideline card with specific reasons for each ham and bacon not grading Prime.
- All products offered for auction must be accompanied by a numbered tag provided by the WV FFA Association. Following the judging, 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, bacon or eggs. 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.
- Hams and Bacons must be smoked to participate in the state show.

## **Ham Rules and Guidelines**

- The weight range for hams shall be 14 to 24 pounds. Ham classes shall be: light (14.00 – 17.00 pounds), medium (17.01-20.00 pounds) and heavy (20.01-24.00 pounds). Hams weighing less or more than within the allowable weight range will not be permitted in the show.
- At the shortest distance, the face of the ham must be a minimum of 2 inches measured from the Aitch bone. A ham face below the 2 inch minimum will be disqualified. To obtain the proper face, be sure to cut the flank down first 4 or 5 inches and turn it back.
- All hams must be probed and checked for spoilage before being transported to state show.
- 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 state show:
  - A minimum 4% salt content
  - A minimum 18% shrink
  - A maximum 200 ppm Nitrite

## **Bacon Rules and Guidelines**

- The weight range for bacon shall be 4.5 to 10 pounds. The weight classes shall be: Light (4.50 to 7.00 pounds) and Heavy (7.01 to 10.00 pounds). Bacon weighing less or more than within the allowable weight range will not be permitted in the show.
- All bacon must be cut a minimum size of 7" x 15.75" and 9" x 20.25" (Ratio Rule: 1" to 2 1/4"). Bacon not meeting the ratio rule will be disqualified.
- Bacon that are less than 7/8" thick will not be graded prime.
- A visible teat on the bacon will result in disqualification.

## **Egg Rules and Guidelines**

- Each dozen of eggs must weigh at least 24 ounces.
- No USDA graded cartons will be allowed. Eggs must be brought and displayed in ungraded cartons.
- Eggs cannot come from a flock under contract with a corporation.