

2012 Wurstfest

SAUSAGE CONTEST – PROFESSIONAL

The sausage contest takes place on Saturday, March 24, 2012, at the Hermannhof Festhalle on First Street in Hermann, Missouri. Sausage entries will be judged by a panel of experts in the areas of meat processing and preparation as well as celebrity media judges from around the area. The prestige associated with the Wurstfest sausage contest has grown every year as well as the number of contestants from around the Midwest. We encourage advance registration; please submit registration form and payment by March 1st to the address below.

- DATE & TIME:** Saturday, March 24, 2012; Turn-in time between 7 a.m. and 9 a.m.
Winners will be on display Sunday, March 25, 2012, from 10 a.m. to 4 p.m.
- LOCATION:** Hermannhof Festhalle, East First Street, Hermann, Missouri
- JUDGING:** Judging begins at 10 a.m. on Saturday
Judging criteria: external appearance (20%), internal appearance (20%) and taste & aroma (60%)
- ENTRIES:** Fresh sausage (cooking required): two (2) sausages are required per entry; one for display and the other cooked by a “Wurst Chef” and sampled by the judges
- Sausage (no cooking required): one (1) sausage is required per entry; half will be sampled by the judges, and the other half will be displayed. One end of the sausage is required to be tied.
- Sausages must be marked with proper category titles; i.e. Sommer Sausage (Cooked)
- AWARDS:** Sausage Makers’ Reception will be held on Saturday, March 24, 2012, at 6 p.m. at Stone Hill Winery’s pavilion. The Wurstfest Committee will present the awards for Professional and Amateur contest winners. The Wurstfest Hall of Fame award will also be presented that evening.
- Fruit of the Vine trophies and award plaques will be presented for each category
 - “Best of Show” plaque will be awarded to the overall best entry
 - Judges’ scores will be available to all contestants
 - Winners’ information will be forwarded to their specified hometown newspaper
- REGISTRATION:** Only one entry per category is allowed.
- Advance registration: due by March 2
- Fee: \$7.50 per entry or a composite fee of \$75 for eleven (11) or more entries; entries made on Saturday morning will be \$10 per entry, no cap
- Advance registrations and payment submitted to:
- Wurstfest
Hermann Chamber of Commerce
312 Market Street
Hermann, MO 65041
- Checks payable to: Hermann Chamber of Commerce
- QUESTIONS:** Contact Olan Stemme
Phone: 573-486-3137
Email: heritageagencyllc@gmail.com

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Business Name: _____

Contact Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

Hometown Newspaper: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

FRESH SAUSAGE (COOKING REQUIRED):

_____ Andouille

_____ Italian Sausage

_____ Fresh Bratwurst

_____ Smoked Bratwurst

_____ Fresh Pork Sausage

_____ Smoked Pork Sausage

_____ Specialty Sausage

SAUSAGE (NO COOKING REQUIRED):

_____ Blutwurst (Blood Sausage)

_____ Braunschweiger

_____ Smoked Jerky (Restructured)

_____ Smoked Jerky (Whole Muscle)

_____ Sommer Sausage (Cooked)

_____ Traditional Sommer Sausage (Uncooked)

_____ Snack Stix

_____ Leberwurst (Liver Sausage)

_____ Schwartenmagen (Head Cheese)

_____ Exotic Sausages

_____ Specialty Sausage