

A Special Thanks to all our Suppliers who generously help make this event fun, informative, and successful! The following are our convention sponsors:

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Craps Table Sponsor

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Bacon

ENVIRO-PAK DIVISION

Summer Sausage, Cooked

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CON YEAGER SPICE COMPANY

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Black Jack Table Sponsor

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Taste of the Rockies – Meat/Main Dish
Sharpest Cleaver Award

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WMPA & CAMP

Taste of the Rockies – Salad/Dessert

HIGH PLAINS FRONTIER SUPPLY

Student Competition Cash Awards
Black Jack Table

MULTIVAC, INC.

Poker Table Sponsor

GREAT WEST CASINGS

Hosted Bar – Casino Night

**Please help us in thanking our
award and convention sponsors!**



Hands Across the Rockies Meat Processors Convention

Purcella's Meat Processing
Buffalo, WY

April 5-7, 2018

The Wyoming Meat Processors' Association is excited to host the 2018 Hands Across the Rockies Convention, the annual joint convention of WMPA and Colorado Association of Meat Processors (CAMP).

To attend convention, all participants must be associated with a plant, supplier or associate organization that is in good standing of the WMPA or CAMP. We must receive your registration by March 15th for early registration prices. All registrations received after March 15th or at convention will be charged an additional \$25. Cured Meat Competition entries may be registered and paid for at the convention without penalty. Please see the complete set of Cured Meat Competition Contest Rules posted on our web site at: www.wympa.com or www.colorado-amp.com. For more information, please call 307.766.4163.

Convention Hotel:



85 US-16, Buffalo, WY 82834
Reservations: 1.307.684.8899

Room Rate: \$94 - Group rate is listed under "HAR"

Last Day to Reserve a room under the group rate is April 5th.

Online booking: <http://hamptoninn3.hilton.com/en/hotels/wyoming/hampton-inn-and-suites-buffalo-BYGWYHX/index.html>

For additional information, please visit:
www.wympa.com or www.colorado-amp.com

Other questions can be emailed to kelceyc@uwyo.edu.

We are looking forward to seeing you in Buffalo!

THURSDAY, April 5, 2018

10:00 AM Suppliers can begin display set-up at The Bomber Mountain Civic Center.

1:30 PM Registration & Check-in/Welcome Mixer at **The Bomber Mountain Civic Center, 63 N Burritt Ave., Buffalo, WY.**

3:00 PM Tour and Demonstration at

Legerski's Sausage Company, 1617 N Main St., Sheridan, WY.

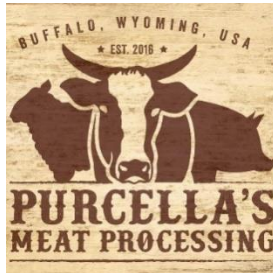


FRIDAY, April 6, 2018

Sharpest Knife Contest all day at the Bomber Mountain Convention Center.

7:30 AM Presidents Welcome @ Purcella's Meat Processing with coffee and pastries.
WMPA – Kelcey Christensen
CAMP – Dave Satterwhite
Supplier Introductions

8:00 AM **Tour & Cured Meat Entries Check-in @ Purcella's Meat Processing, 6 TW Road, Buffalo, WY.**



9:00 AM Naturally Cured Demonstration @ Purcella's Meat Processing Facility; TBD.

10:00 AM Beyond the flavors, using non-traditional meats for bacon, Beef, Lamb and more - by Dr. Warrie Means from the University of Wyoming @ Purcella's Meat Processing Facility.

11:30 AM Lunch with Suppliers @ Purcella's Meat Processing Facility.

12:30 PM Emulsified Products Demonstration by Dr. Bob Delmore from Colorado State University @ Purcella's Meat Processing Facility.

2:00 PM Supplier Time @ The Bomber Mountain Civic Center.

3:30 PM Chris Young, Executive Director of the American Association of Meat Processors @ The Bomber Mountain Civic Center.

4:30–6:00 PM Taste of the Rockies Prep Time. Commercial Kitchen Available @ The Bomber Mountain Convention Civic Center.

6:00–7:00 PM Taste of the Rockies Dinner @ The Bomber Mountain Civic Center.

7:00–10:00 PM Casino Night Fundraiser @ The Bomber Mountain Civic Center. Blackjack, Craps, and Poker. \$20 unlimited buy-in.

SATURDAY, April 7, 2018

Cured Meat Entries Check-in @ 7:30; Contest 8:00-4:00 @ Purcella's Meat Processing.

Sharpest Knife Contest Until 12:00 PM at the Bomber Mountain Convention Center.

7:30 AM Coffee and pastries @ The Bomber Mountain Civic Center.

8:00 AM Dr. Kerry Gehring, CEO of the International HACCP Alliance and Professor at Texas A&M University @ The Bomber Mountain Civic Center.

11:00 AM Valuing Your Business and Succession @ The Bomber Mountain Civic Center.

12:00 PM Working Lunch with State Meetings @ The Bomber Mountain Civic Center & Supplier Interaction.

1:00 PM Combined WMPA, CAMP & Suppliers Meeting @ The Bomber Mountain Civic Center.

1:30 PM Discussion: Expanding Niche Markets Between Livestock Producers and Meat Processors @ The Bomber Mountain Civic Center.

2:30 PM Supplier Interaction at the Bomber Mountain Civic Center.

This is a great time to network and check out what new products/equipment/ supplies are out there.

4:15 PM Cured Meats Competition Results @ The Bomber Mountain Civic Center.

6:30 PM Banquet Happy Hour @ The Bomber Mountain Civic Center.

7:00 PM Prime Rib Banquet @ The Bomber Mountain Civic Center. Events include: Student introductions, 10 Year Supplier Awards, Sharpest Knife Results, Taste of the Rockies Results, Overall Grand Champion/Best of Show Award, Student Cured Meat Awards, Sharpest Cleaver Award, Raffle Drawings.

Additional Convention Information

Early registration is always appreciated. Please complete the online registration found on our websites at www.wympa.com or www.colorado-amp.com or via the attached registration form(s). If mailing, registration can be sent to:

David and Maggie Haworth
Clark's Meat House
101 West Fremont Ave.
Riverton, WY 82501

To attend convention, all participants must be associated with a plant, supplier or associate organization that is in good standing of the WMPA or CAMP.

Registration Costs:

Membership Dues	\$50
First Person Registered	\$115
Each Additional Person	\$75
Tickets for Banquet only	\$45
Cured Meat Entry:	\$15 per entry

Registration includes all meals, hands-on classes, seminars and banquet.

Complete Information about convention costs can be found on the registration forms.

Additional Event Information:

Scholarship Raffle & Casino Night

In addition to selling raffle tickets for various wonderful items donated by our members, we will be hosting a Casino Night on Friday evening of which the proceeds from both fundraisers will go toward college scholarship funds. **New this year – suppliers can sponsor a table at Casino Night with a dedicated seat!**

Cured Meat Competition

To compete in the Cured Meat Contest, competitors must be a member in good standing with either the Wyoming or Colorado Association. Please see the complete set of Cured Meat Competition Contest Rules posted on our web site at: www.wympa.com or www.colorado-amp.com. If you have any questions, contact: Kelcey Christensen at 307.766.4163.

Raffle Tickets will be available throughout the convention for \$1 each or 6 for \$5. Raffle items make our scholarship programs a huge success. Any item you could donate would be welcome. Please let us know if you are bringing an item for the raffle.

Sharpest Knife Contest

\$10 entry fee, 50/50 split for scholarship.

Taste of the Rockies

This is a unique event which has become a highlight of our convention. Suppliers & Processors are encouraged to participate. There is no entry fee. Prepare a favorite main dish and/or salad/dessert and register your entry before the 5:45 PM deadline. Each individual entering is responsible for preparation of approximately 60–80 sample size servings. **A large commercial kitchen is available for preparation!** After enjoying entries, each person can vote on the best Meat/Main Dish and Salad/Dessert.

Students are encouraged to enter the Cured Meat Competition. One entry per student, no entry fee, and we'll throw in a banquet ticket so you can attend the awards ceremony. Cash awards!