

# 2018 PROCESSOR REGISTRATION FORM



## 2018 Hands Across the Rockies Meat Processors Convention

Buffalo, Wyoming | April 5 – 7, 2018

On behalf of the Wyoming Meat Processors Association and the Colorado Association of Meat Processors, we would like to invite you to attend the Hands Across the Rockies Meat Processors Convention during April 5<sup>th</sup> – 7<sup>th</sup> in Buffalo, Wyoming. Our convention will feature processing demonstrations and key speakers to benefit meat processors across Montana, Wyoming and Colorado. Numerous supply companies are being invited to showcase their processing equipment, spices, packaging materials and other supplies. Other events include a raffle and sharpest knife contest to support scholarships for undergraduate or graduate students pursuing a career in Meat Science attending either Colorado State University or the University of Wyoming. Additionally, the convention will feature casino night following the Taste of the Rockies event. Cured meat entries from processors will be evaluated in the Cured Meat Contest on Saturday, April 7<sup>th</sup>. made at their local meat processing businesses. The convention will round out with a banquet highlighting results of the processed meat contest, sharpest knife contest results, raffle drawing results and the announcement of the sharpest cleaver award. We are looking forward to seeing you in Buffalo!

### REGISTRATION INFORMATION:

Name(s) \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

No. of Attendees \_\_\_\_\_

Taste of the Rockies Event (No entry fee): Yes\_\_\_ No\_\_\_

Meat or Main Dish \_\_\_\_\_

Salad or Dessert \_\_\_\_\_

Additional \$25 if received after March 15<sup>th</sup>

Donate Raffle Items: Yes\_\_\_ No\_\_\_

Membership Dues.....@ \$50 = \$ \_\_\_\_\_

Attendees must be associated with a plant that is a member of the Wyoming **or** Colorado Association

Convention Registration (includes all meals, hands-on classes, seminars and banquet).....@ \$115 = \$ \_\_\_\_\_

Additional Attendees.....@ \$75 per person x \_\_\_\_\_ = \$ \_\_\_\_\_

Banquet Only (**NOT** attending entire convention).....@ \$45 per person x \_\_\_\_\_ = \$ \_\_\_\_\_

**Cured Meat Contest – maximum of one entry per category allowed; entry fees can be paid at convention check-in**

Cured Meat Entries.....@ \$15 per entry x \_\_\_\_\_ = \$ \_\_\_\_\_

Donate to Scholarship Fund.....@ \$15 per entry x \_\_\_\_\_ = \$ \_\_\_\_\_

**GRAND TOTAL**.....= \$ \_\_\_\_\_

### PAYMENT INFORMATION:

My check addressed to WYMPA for \$ \_\_\_\_\_ is enclosed.

**Mail to:** Clark's Meat House, ATTN: Maggie Haworth, 101 West Fremont Ave., Riverton, WY 82501

## SCHEDULE OF EVENTS

### 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 Appetizers @ **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 and Joe Bullard 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: Check-in @ 7:30; Contest 8:00-4:00 @ Purcella's Meat Processing; Sharpest Knife Contest Until 12:00**

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

8:00 AM Dr. Kerry Gehring, CEO of the International HACCP Alliance and Professors 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 new products/equipment/supplies that are available.

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 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.

**Thank you to our Casino Night Sponsors:**

Great West Casings - Hosted Bar  
B & L Scales - Craps Table  
High Plains Frontier Supply, LLC. - Black Jack Table

Team Packaging - Black Jack Table  
Tipper Tie - Black Jack Table  
Multivac, Inc. - Poker Table

**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](http://www.wympa.com) or [www.colorado-amp.com](http://www.colorado-amp.com). If you have any questions, contact: Kelcey Christensen at 307.766.4163. **A Special Thanks** to all of the Suppliers who generously help make this event fun, informative, and successful! The following are the 2018 Cured Meat Contest Category Award Sponsors:

**B & L SCALES, INC.** - Ham, Bone-In

**BROTHERS CUTLERY** – Bacon & Wild Game Specialty Meats

**ENVIRO-PAK DIVISION** - Summer Sausage, Cooked

**MAR/CO SALES INC.** - Luncheon Meat, Large Diameter

**WALTON'S, INC.** - Smoked & Cooked Sausage, Small Diam.

**CON YEAGER SPICE COMPANY** - Jerky, Whole Muscle

**TEAM PACKAGING, INC.** - Smoked Turkey

**DARLING INGREDIENTS, INC.** - Specialty Products, Best of Show, Best Taste of the Rockies Meat or Main Dish & Sharpest Cleaver Award

**MONTANA FOOD DISTRIBUTORS** - Meat Snack Sticks

**TIPPER TIE, INC.** - Fresh Linked Sausage & Fresh Bulk Sausage

**HIGH PLAINS FRONTIER SUPPLY** - Student Competition Cash Awards

**WMPA & CAMP** - Taste of the Rockies Salad or Dessert

**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.

**Sharpest Knife Contest:** \$10 entry fee, 50/50 split for scholarship.

**Taste of the Rockies** 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!

**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 5<sup>th</sup>.

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

Other questions can be emailed to [kelceyc@uwyo.edu](mailto:kelceyc@uwyo.edu) or [cas\\_camp@mail.colostate.edu](mailto:cas_camp@mail.colostate.edu).

