

2018 SUPPLIER 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 5th – 7th in Buffalo, Wyoming. Our convention will feature processing demonstrations and key speakers to benefit meat processors across Montana, Wyoming and Colorado. 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 7th. 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 expecting to have the largest trade show space for suppliers that we have had compared to recent past conventions. We are looking forward to seeing you in Buffalo!

REGISTRATION INFORMATION:

Name(s) _____

Company _____

Address _____

City/State/Zip _____

Phone _____

Email _____

No. of Attendees _____

Display Booth Space.....@ \$100 per space x _____ = \$_____
Spaces are approximately 8' x 10'

Membership Dues.....@ \$100 = \$_____
Attendees must be associated with a supplier 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 _____ = \$_____

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

GRAND TOTAL.....= \$_____

Additional \$25 if received after March 15th

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. **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. 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

Thank you to all of our award sponsors!

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 free. 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 5th.

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 or cas_camp@mail.colostate.edu.