



## Hands across the Rockies

**Special Thanks** to all our Suppliers who generously help make this event fun, informative, and successful. The following are our awards sponsors:

**B & L SCALES, INC.**

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Bacon

**ENVIRO-PAK DIVISION**

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**TIPPER TIE, INC.**

Fresh Linked Sausage

**TIPPER TIE INC.**

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**DARLING INTERNATIONAL, INC.**

Best of Show

**DARLING INTERNATIONAL, INC.**

Taste of the Rockies – Meat/Main Dish

**WMPA & CAMP**

Taste of the Rockies – Salad/Dessert

**HIGH PLAINS FRONTIER SUPPLY**

Student Competition Cash Awards

**DARLING INTERNATIONAL, INC.**

Sharpest Cleaver Award

**SCOTTPEC., INC.**

Additional Convention Sponsor

### Hands Across the Rockies Meat Processors Convention

Brothers Custom Processing

Craig, CO

**April 6-9, 2017**

The Colorado Association of Meat Processors is proud to host the 2017 Hands Across the Rockies Convention, the annual joint convention of WMPA and Colorado Association of Meat Processors (CAMP).

To attend convention, you must be a member in good standing of the WMPA or CAMP. We must receive your registration by March 11<sup>th</sup> for early registration prices. All registrations received after March 11<sup>th</sup> or at convention will be charged an additional \$25. Cured Meat Competition entries may be registered and paid for at the convention without penalty.

For more information, please call 719.765.4436.

### Convention Hotel:



300 South Colorado Hwy 13, Craig, CO

Reservations: 1.970.824.4000

Room Rate: \$84.00/night

Online booking: <http://clarioncraig.com/>

Group rate is listed under "Meat Processors Convention" Deadline is March 28<sup>th</sup>, but early registration is encouraged

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

We are looking forward to seeing everyone in Craig!

## THURSDAY, April 6, 2017

2:30 PM Registration/Welcome Mixer at The Clarion Inn

3:00 PM Bus Trip to Steamboat Meat & Seafood

4:00 PM Tour and Demonstration at Steamboat Meat & Seafood with heavy appetizers and drinks



## FRIDAY, April 7, 2017

### Sharpest Knife Contest Entries All Day

8:00 AM Breakfast and Presidents Welcome @ The Clarion Inn

CAMP – Darren Sydow  
WMPA – Kelcey Christiansen  
Supplier Introductions  
Introduction – Cody Gifford

9:00 AM Brother's Custom Processing Tour

10:00 AM Wildgame Sausage Demonstration by Jon Frohling from Scott Pec., Inc. and Chad Hollenbaugh from Con Yeager Spice Co. @ Brother's Custom Processing

12:00 PM Lunch and Supplier Interaction @ The Clarion Inn

1:00 PM AAMP updates, Nutrition Labeling and Fermented Sausage Presentation by Glen Meyers from Penn State University @ The Clarion Inn

4:00–6:00 PM CAMP Discussion with Cody Gifford & Supplier Time in the Claridome @ The Clarion Inn.

Please take advantage of this time to visit our incredibly supportive suppliers!

6:00–7:00 PM Taste of the Rockies Dinner @ Brothers Custom Processing.

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



## SATURDAY, April 8, 2017

Cured Meats Competition 8:00-5:30  
Sharpest Knife Contest Until 12:00

7:00 AM Breakfast @ The Clarion Inn; late registration

8:00 AM Profitable Pork Fabrication Demonstration by Dave Satterwhite from Brother's Custom Processing @ Brother's Custom Processing Facility

10:00 AM Flavored Bacon Demonstration by Darren Sydow from Hudson Lockers @ Brother's Custom Processing

11:00 PM WMPA & CAMP Meetings, Presentations from Wyoming Department of Agriculture and Colorado Department of Agriculture @ The Clarion Inn

12:00 PM Lunch @ The Clarion Inn & Supplier Interaction

1:00 PM Combined WMPA, CAMP & Suppliers Meeting @ The Clarion Inn

2:30 PM Preventative Maintenance and Repair of Refrigeration and Equipment Class @ The Clarion Inn

3:30 PM Supplier Interaction in the Claridome @ The Clarion Inn

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 Clarion Inn

6:30 PM Banquet Happy Hour @ The Clarion Inn

7:00 PM Prime Rib Banquet @ The Clarion Inn. 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 fill out the enclosed registration form and mail to Mark Otteman at Otteman's Inc. Meat Processing, 226 E. 1<sup>st</sup> St., Flagler, CO 80815.  
All participants must be a member of either WMPA or CAMP

### Basic Cost Information:

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.

### Cured Meat Competition

Please see the complete set of Cured Meat Competition Contest Rules posted on our web site at: [www.Colorado-amp.com](http://www.Colorado-amp.com) If you have any questions, contact: Jerry or Darren Sydow of Hudson Lockers at 303.536.4777

**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

This is a unique event which has become a highlight of our convention. Suppliers & Processors are encouraged to participate. There is no entry fee and the rules are simple. Simply prepare a favorite main dish and/or salad/dessert and register your entry before the 5:30 PM deadline. You are responsible for prep/presentation. You should expect 60-80 sample size servings. Electrical outlets are available for prep. Everyone enjoys the entries for lunch and 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!