



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 11th for early registration prices. All registrations received after March 11th 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 28th, but early registration is encouraged

Other questions can be emailed to cas_camp@mail.colostate.edu.

We are looking forward to seeing everyone in Craig!

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.

Ham, Bone-In

BROTHERS CUTLERY

Bacon

ENVIRO-PAK DIVISION

Summer Sausage, Cooked

MAR/CO SALES INC.

Luncheon Meat, Large Diameter

WALTON'S, INC.

Smoked & Cooked Sausage, Small Diam.

FIRST SPICE MIXING COMPANY

Jerky, Whole Muscle

TEAM PACKAGING, INC.

Smoked Turkey

DARLING INTERNATIONAL, INC.

Specialty Products

MONTANA FOOD

Meat Snack Sticks

BROTHER'S CUTLERY

Wild Game Specialty Meats

TIPPER TIE, INC.

Fresh Linked Sausage

TIPPER TIE INC.

Fresh Bulk Sausage

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

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 AM 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. 1st 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 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!