

80 YEARS OF SUCCESS



Your 2019-2020 PAMP President is Nate Thomas from Breakaway Farms, located in Mount Joy, PA. Breakaway Farms is nestled in the heart of Lancaster County, Pennsylvania, and here you'll find only the best in pastured meats. Our cows and pigs are raised without hormones or antibiotics, and they roam freely on pesticide-free and herbicide-free grasses and clovers. Using the age-old practices of cohabitation and crop rotation - true husbandry - our animals, and thus your meals, are healthy, happy, and hearty right from Day One.

I hope everyone enjoyed the 2019 Convention. What a great turnout for all the events that were offered. The board is always looking for new ideas and any suggestions or comments our members may have. Please feel free to reach out to me or Renee, we appreciate your feedback. As we just finished the 2019 convention we will start planning for the 2020 convention in September, so again please reach out and let us know any classes or topics you would like to have included.

Have a great summer!

2019-2020 PAMP OFFICERS

President	Nate Thomas
Treasurer	Amanda Luke
Secretary	Renee Pletcher
Past Pres.	Gary Gibson

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Email: pamp@pameatprocessors.org
Website: www.pameatprocessors.org



**Stepniak Beef - Winner of:
Best in Show, People's Choice
& Best in Beef**

The Pennsylvania's Association of Meat Processors celebrated 80 years during the 2019 Convention. It was an honor to celebrate this milestone!! We had wonderful speakers doing all our educational classes along with a successful turnout for the supplier showcase. We also had great food, fellowship and entertainment during our hospitality events.

We would like to congratulate all the winners who participated in the Meat Competition. This year we had 295 products entered into the competition from 28 members. This year the Best in Show went to Stepniak Beef located in Hop Bottom, PA. Not only did they win Best in Show and Best of Beef with their Roast Beef but also People's Choice, 4 Champion, 3 Reserve Champion and 3 Grand Champion awards. CONGRATULATIONS!! Stepniak Beef has been in business since the 1920's....Four Generations of a Quality Tradition!! The Best of Pork was awarded to Schrader Farms, and The Best of Venison was awarded to Hollenbaugh Family Processing. Congratulations to all the winners. To see a full list of winners in each category, see page 5.



**Winner of Best in Pork - Schrader Farms
Winner of Best in Venison - Hollenbaugh Family Processing**



The Supplier Showcase is a HUGE part of our convention's success. We would like to Thank the following suppliers for your support of PAMP and our Annual Supplier Showcase.

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The Country Butcher	Champion
Venison, Non-shelf Stable Product	
Hollenbaugh's	Grand Champion
Schrader Farms	Res. Grand Champion
Stepniak Beef	Champion
Bacon	
Schrader Farms	Grand Champion
Livingston Packing	Res. Grand Champion
Stepniak Beef	Champion
Specialty Bacon	
Bryan's Meat Cutting	Grand Champion
Holland Brothers	Res. Grand Champion
Naser Foods	Champion
Fresh Sausage, Uncooked	
The Country Butcher	Grand Champion
McMullen's Market	Res. Grand Champion
Livingston Packing	Champion
Specialty Flavored Fresh Sausage/Uncooked	
Stoltzfus Meats	Grand Champion
The Country Butcher	Res. Grand Champion
Stepniak Beef	Champion
Small Diameter Sausage/Smoked or Smoked/RTE	
Naser Foods	Grand Champion
Stepniak Beef	Res. Grand Champion
Cunningham Meats	Champion
Specialty Flavored Small Diam. Sausage (Cooked)	
Naser Foods	Grand Champion
The Country Butcher	Res. Grand Champion
Stepniak Beef	Champion
Ring Bologna	
Hollenbaugh's	Grand Champion
Bryan's Meat Cutting	Res. Grand Champion
Biggie's Quality Meats	Champion
Large Diameter Luncheon Meat, RTE	
Cunningham Meats	Grand Champion
McMullen's Market	Res. Grand Champion
Holland Brothers	Champion
Roast Beef	
Stepniak Beef	Grand Champion
The Country Butcher	Res. Grand Champion
Cunningham Meats	Champion

Weiners/Frankfurters	
Cunningham Meats	Grand Champion
Holland Brothers	Res. Grand Champion
Bryan's Meat Cutting	Champion
Meat Snack Sticks	
Palumbos Meat Market	Grand Champion
Bixler's Country Meats	Res. Grand Champion
Naser Foods	Champion
Specialty Flavored Meat Snack Stick	
Naser Foods	Grand Champion
Stoltzfus Meats	Res. Grand Champion
Hollenbaugh's	Champion
Beef Jerky, Whole Muscle	
The Country Butcher	Grand Champion
Karas Packing	Res. Grand Champion
Naser Foods	Champion
Beef Jerky, Formed	
Cunningham Meats	Grand Champion
Karas Packing	Res. Grand Champion
Bryan's Meat Cutting	Champion
Smoked Whole Turkey	
Bryan's Meat Cutting	Grand Champion
Naser Foods	Res. Grand Champion
Holland Bros. Meats	Champion
Other Poultry Products	
Bryan's Meat Cutting	Grand Champion
Stepniak Beef	Res. Grand Champion
Bixler's Country Meats	Champion
Venison Shelf Stable Product	
Karas Packing	Grand Champion
Stepniak Beef	Res. Grand Champion
Bryan's Meat Cutting	Champion
Cured Specialty Meat Product, Whole Muscle	
Stepniak Beef	Grand Champion
Naser Foods	Res. Grand Champion
Biggie's Quality Meats	Champion
Cured Specialty Meat Product, Ground	
Nello's Specialty Meats	Grand Champion
Hollenbaugh's	Res. Grand Champion
Schrader Farms	Champion
Featured - Course Ground Weiners/Franks	
Bryan's Meat Cutting	Grand Champion
Hollenbaugh's	Res. Grand Champion
O'Neil's Quality Foods	Champion
Innovative or Developmental	
Stepniak Beef	Grand Champion
Biggie's Quality Meats	Res. Grand Champion
Schrader Farms	Champion

BILL STEPNIAK NAMED HONORARY MEMBER



This year's Honorary Member is Bill Stepniak. Bill has been a member of PAMP for over 35 years. This is how it all began....

Amelia & Frank Stepniak were living in Scranton, PA during the "golden years". The growth the city had seen up to 1930 was inconceivable. North-east PA's historic mining industry combined with manufacturing plants that took root in the area, made Scranton a commercial hub to the region.

It was during this growth and near the on-set of the Great Depression in the late 1920s that Amelia & Frank decided to leave the "big city" and move to the small town of Brooklyn, PA to start their slaughter house.



Right around the time when people were searching for more affordable ways to feed their families, the Stepniak's began providing NEPA's Scranton area with their butchered beef & pigs. Selling halves & quarters to the region.

As the Great Depression brought some really hard times on Scranton with failing local businesses & a huge rise in unemployment, the Stepniak's were able to build a nice business that is now in its 4th generation. Passed down to William & Josephine Stepniak who added the retail business & also at the time delivered meat to fill resident's refrigerators (like the Schwann's guy does today). From there William II & Beverly took over the successful slaughter house & today their daughter Loni Saylor and her husband Jeremy continue the Stepniak tradition built on those values of days gone by. Proudly serving the customer to the best of their ability, offering quality products, and service with a smile, you are invited to experience this age old tradition for yourself.



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Working with his father from a young age, as his father had done too, Joe (LeRoy) Jr. became a stock holder in Palumbos Meats of DuBois Inc. in 2001.

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Hints and Tips Charcuterie

Charcuterie has come to America.

From the small mom and pop stores to the large meat processors, the art of making salami has taken on a life of its own. The success in making salami lies not only on that "old family recipe" but more importantly on the equipment used to manufacture the product. Europe has used for years grinders that have an Unger system. What is an Unger system? It is a head that has a series of knives and plates in the cylinder at once, usually 3 plates and 2 double cut knives. This allows you to do three grinds at one time. By grinding the meat this way, you put much less stress on the meat, keeping the temperature down and preserving the texture of the product, while saving you time for not having to grind the meat an extra time. It is important to always keep your grinder knives and plates set together at all times. This is very crucial as the plate and knife wear together. It is also very important to sharpen the knives and plates on a regular basis. Think of this like your car, changing the oil and rotating the tires guarantees a smoother ride.

The success of charcuterie in the American market has been with the advancement of the curing cabinets. CRM North America produces cabinets that allow the salami to be aged cured with humidity like in Europe. This process allows the product to be cured without having to be cooked; this can make the salami acidic. By age curing in a controlled cabinet that is Wi-Fi connected, your product can be overseen by our Italian technicians who can dial into your cabinet at any given time and oversee that the temperature and humidity are set at the correct amount. These cabinets allow you to speed up your production which in return speeds up your bottom line. In addition to curing salami the cabinets can age meat and cheese.

Another European advancement in technology has been the Nexus 245 Slicer. This machine allows you to slice both bone in and boneless product. The blade is specially designed to consistently cut straight, even slices. The Nexus 245 will also cut 'FRESH' product without having to temper it first. It has a chamber that is 9 3/4" wide by 37" long, allowing for a complete pork loin to fit without having to be trimmed. It also takes full slabs of bacon and slices it to perfection. Depending on the product, certain types of bacon might need to temper it first. The Nexus 245 will perform 240 cuts per minute, is wash-down and has European safety and electronic approvals.

These are just a few examples of the advancement in technology that has come to America from Italy. Taping into the expertise of the "masters" has its advantages.

More information regarding this equipment can be found on our website www.crmnorthamerica.com.

Luigi Pintore
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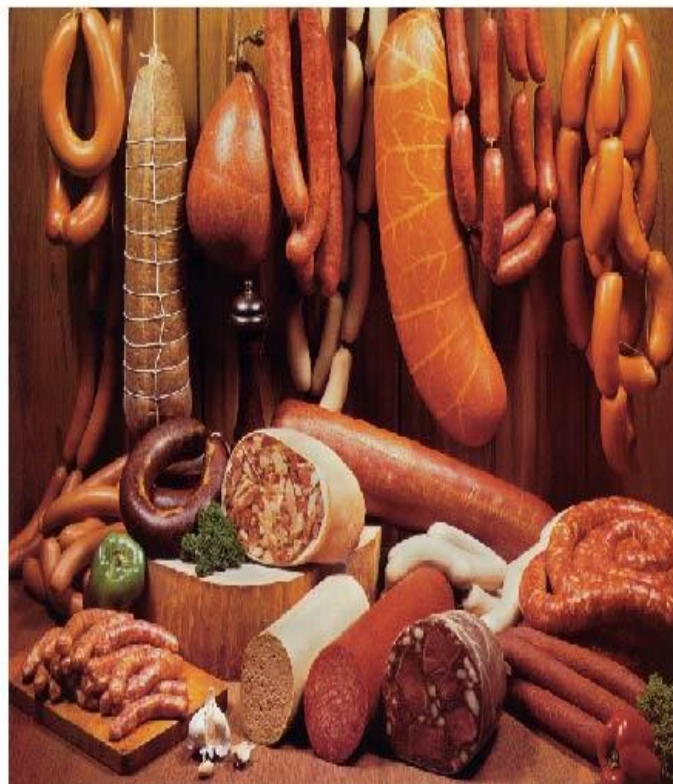
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CONVENTION RECAP

Speakers and Educational Sessions:

What a wonderful group of speakers we had to help us celebrate 80 years!! Thank you...



Nick Vukojevich demonstrated his skill & knowledge of harvest techniques on Thursday at the meat lab. As always, it was a great turnout and everyone always learns something from Nick. Thanks for coming the distance and sharing all that you know.



Temple Grandin was our highlighted speaker on Saturday. What an honor to have Temple at our 80th Convention. What a great opportunity to hear her story and learn from her. Thank you Temple for sharing this with our PAMP members!

Jake Sailer, John Frohling, Mike Holland, Stever Boyer, Lloyd Hess & Bob Moyer for the Workshops held on Friday. Each session gave so much knowledge and new ideas to our members. We cannot thank you enough!!

Myron Stoltzfus, John Biggie & Dwight Ely for doing the Retail Display Session. No better way to learn ideas than from our own PAMP group. Thanks for taking the time to share your ideas and helping to make other members successful.

Jake Sailer for doing the Q&A session on Creating Championship Ham & Bacon. A perfect opportunity to ask the questions you always wanted the answers too. Again, your knowledge and input is so helpful. Thank you!

Nelson Gaydos from AAMP. It always great to have AAMP and extra special to have a former graduate of Penn State as Nelson was always a huge help at our annual convention. Glad you were able to be here for another PAMP Convention.

Thank You!

Christie Brown and her team from the Pa Beef Council for sponsoring the Best Beef Butcher Contest. A great addition to the Convention... thanks for all your hard work!



Judges for Product Competition – A huge thank you to all the judges: Ed Mills, Emily Usinger, Les Cutter, Jake Sailer, Nelson Gaydos, Lisa Caprera, Tammy Davis, Sam Watson, Alison Weimer, Mike Mamminga, Zach Connaway, Charlie Connolly, Josh Cassar, Cathy Cutter, Grant Davis, Joe Malafy, Dave Weaver, Rick Kralj, Martin Bucknavage and Glenn Myers.



Jonathan Campbell, Glenn Myers and the crew at the meat lab. You provide so much to this organization and we really appreciate you and all you do!!

Thanks to all that donated an item for the auction. This is great fundraiser for our Scholarship Fund. Also, a special thanks to Dave Weaver for being the auctioneer and everyone involved with the auction.



Board Members - Thank you James Greenawalt and Myron Stoltzfus for serving on the board and for your dedication to PAMP. We would like to welcome new board members Stephen Boyer, Scott Cunningham and Rodney Schaffer.

To EVERYONE who helped make the 80th PAMP Convention a success. We would not be able to offer this without the help of so many.

CONGRATULATIONS



**Mar/Co Sales
Supplier Showcase
Best Booth Winner**

**2019 Scholarship
Winner goes
to Samuel Malafy**



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Best BEEF Butcher Contest

The PBC was pleased to be a part of the inaugural 'Best BEEF Butcher Contest' which took place on Thursday, May 9 at the Penn State Meat's Lab in State College, PA as part of the Beef Month celebration.

The contest participants represented their meat markets and butcher shops with passion and excitement about what they do daily and the important trade they represent. Contestants traveled in from the entire Northeast region, with several from Pennsylvania. Judging criteria for the butcher contest included contestant cutting technique, accuracy, yield, presentation and a consumer sales pitch opportunity as well as a fresh beef cuts identification test.

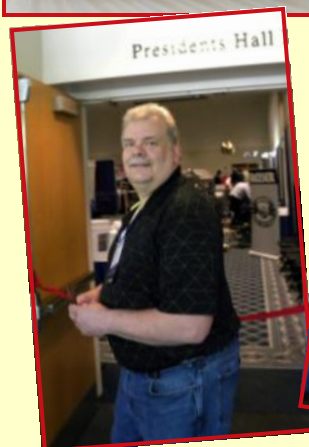
The contest took place on the front-end of the 80th Pennsylvania Association of Meat Processors (PAMP) Conference. All of the contestants were honored at the PAMP Awards Dinner which took place May 11 at the Penn Stater Hotel and Conference Center. The top three winners were awarded a banner to display in their market as well as a cash prize.

Congratulations to all the contestants and a special shout out to our Grand Champion Winner- Joseph Malafy from Malafy's Meat Processing, LLC located in Red Hook, New York, Reserve Grand Champion Kara Schrader from Schrader Farms Meat Market and 3rd Place Myron Stoltzfus from Stoltzfus Meats, Inc.

Special guest, Secretary Russell Redding presided over the event to deliver the official "May is Beef Month" proclamation. "So much of the growth in Pennsylvania's agriculture industry comes from the expansion of animal agriculture across our state to meet the growing demand here and around the world for meat," said Redding. "We want to help smaller or new butcher shops to continue to offer local, in-demand services to farmers and consumers across our state, which is why this component of the agriculture industry has received important recognition in the PA Farm Bill," he said.

The PBC looks forward to sharing beef's great attributes from taste to nutrition as we kick off grilling season. "As part of our effort to celebrate Beef Month, the PBC is pleased to donate the beef used during the contest to the State College Food Bank as a way to give back to the local community," noted Nichole Hockenberry, Director of Marketing and Communications, PBC.

CONVENTION GALLERY





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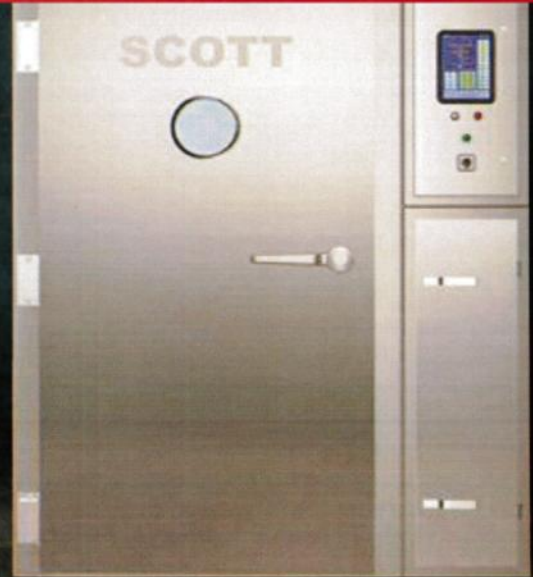


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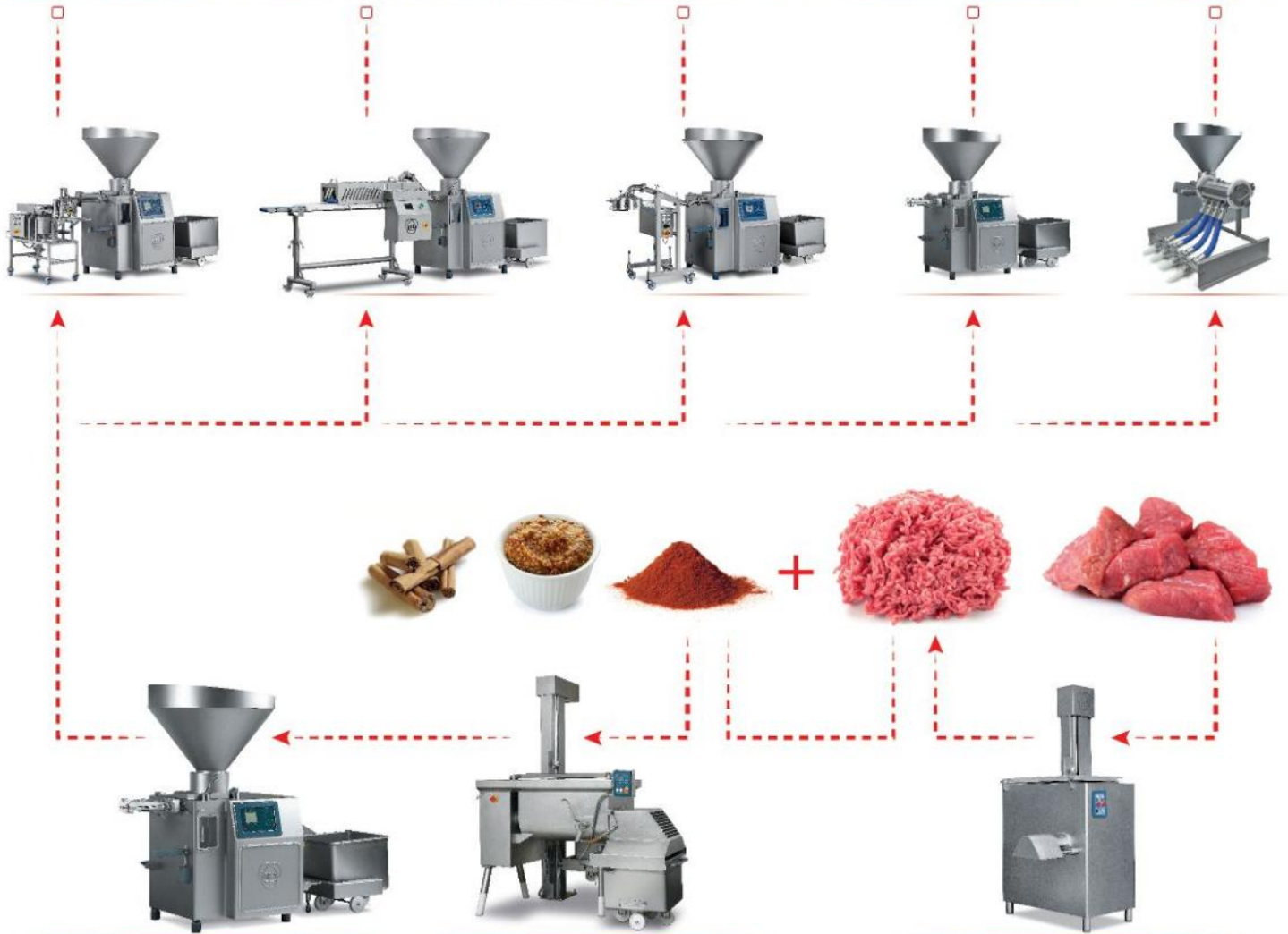
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Mini Grilled Gyro Burgers With Tzatziki and Pickled Peperoncini

2 cups Greek yogurt
1 English cucumber, peeled and grated
2 tablespoons fresh lemon juice
4 minced garlic cloves, separated
2 tablespoons extra-virgin olive oil
1 1/2 tsp. finely minced fresh dill
1/2 pound freshly ground lamb
1/2 pound freshly ground beef chuck
3 ounces pork fatback or bacon, diced
2 teaspoons kosher salt
1/3 cup finely minced red onion
1/2 tsp. dried oregano,
1/2 tsp. freshly ground black pepper
9 slider-size potato rolls, split
Pickled peperoncini, for topping



1. For the Tzatziki: Mix together yogurt, cucumber, lemon juice, 3 minced garlic cloves, olive oil, and dill in a medium bowl. Season with salt. Refrigerate for at least 1 hour before using.

2. For the Burgers: Place lamb, beef, fatback or bacon, 1 minced garlic clove, salt, onion, oregano, and black pepper in a food processor fitted with a steel blade. Process until smooth puree is formed, about 1 minute total. Form meat mixture into 9 equal-sized patties.

3. Place gyro patties on a hot grill and cook until well seared on both sides and just cooked through, 2-3 minutes per side. While grilling the burgers lightly toast the buns on the grill.

4. Transfer patties to toasted buns, top with a spoonful of tzatziki and a few slices of peperoncini. Serve immediately.

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FOR SALE: Hollymatic 200 patty maker with 3 plates and cart \$800.00 Call Jake @ 570-689-2350.

FOR SALE: Stainless Steel Heat Seal Packaging Machine and Shrink Tunnel, Purchased new in 2007. Great Condition. We loved using it to heat seal our venison products up through this past season. Just purchased a roll stock and no longer need this machine. Can email photo if desired. \$4,500 or best offer; Call Dwight @ 215-262-2305 or elyfamily5@msn.com.

FOR SALE: Commercial Ham Presses, \$25 each, Call Gary Karas @ 724-468-5811 - kountrykows@windstream.net

FOR SALE: Globe Slicer - Model 725 - Manual or Automatic Runs on 110 - Like New in excellent condition. \$2,500.00. Call Floyd @ 570-254-6921

FOR SALE: Kerres Smokehouse 2250 Single Truck Jet Smoke, MFG 1996. Comes with 2 trucks \$45,000. Call or email, Brett @ 603-269-2900 - tiedefarmssmokehouse@outlook.com

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