



Pennsylvania Association of Meat Processors 2024 Annual Convention and Workshop Series

Thursday, May 9, 2024

Pre-convention Bus Tour

7:30 – 9:00 a.m.	Cooler drop-off or Product Check-in (Kill Floor- Back door)
9:00	Buses depart for Imler's and Holland Brothers
10:00	Tour Group 1 – Imler's Poultry, Duncansville, PA Tour Group 2 – Holland Brother's Meats, Duncansville, PA
11:00	Transfer tour stops
11:15	Tour Group 1 – Holland Brother's Meats, Duncansville, PA Tour Group 2 – Imler's Poultry, Duncansville, PA
12:15 p.m.	Lunch (TBD)
1 – 2:30	Product Check-in (Kill Floor – Back door)
1:15	Buses depart for State College
2:30 – 3:00	Business Meeting (Open Session; Room 13 ML)
3:00 – 4:30	Board Meeting (Board Only; Room 13 ML)
4:30 – 6:00	Product Check-in (Kill Floor – Back door)
7:00 – 9:00 p.m.	Presidents Reception – Mount Nittany Suite (Penn Stater) (Some snacks provided, feel free to bring any items to share)

Friday, May 10

Pre-convention Workshop

7:00 a.m. – 1:00 p.m. **Registration and Product Check-in** (Kill Floor – Back door)

Session I

7:30a.m.	Welcome (ML Auditorium) Mike Holland, <i>2023-2024 PAMP President</i>
7:45-9:00	Basics of Meat Emulsions Jonathan Campbell, <i>Penn State</i>
9:00-9:15	Break
9:15-10:45	Concurrent Session I Advantages of Vacuum Tumbling – Group A & B, Auditorium



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TBD

Hot Dog Manufacturing – Group C (45min only). Cutting Room

Louie Muench, Louie's Finer Meats, Cumberland, WI
Glenn Myers & Ben Kunkel, Penn State

Friday, May 10 (continued)

9:15-10:45

Concurrent Session I (continued)

Stuffing / Casings / Smoking – Group D (45 min only), Processing Room

Jonathan Campbell, *Penn State*
Zach Conoway, *Penn State*

10:45-11:00

Break

11:00-12:30

Concurrent Session II

Advantages of Vacuum Tumbling – Group C & D, Auditorium

TBD

Hot Dog Manufacturing – Group A (45min only). Cutting Room

Louie Muench, Louie's Finer Meats, Cumberland, WI
Glenn Myers, *Penn State*
Ben Kunkel, *Penn State*

Stuffing / Casings / Smoking – Group B (45 min only), Processing Room

Jonathan Campbell, *Penn State*
Zach Conoway, *Penn State*

12:30-1:30

Lunch catered by Holland Brother's Meats & Catering*

*Hot dogs provided by PSU Meat Lab

Session II

1:30

Best Butcher Contest (PA Beef Council & PA Pork)

Samantha Augustine, *PA Beef Council – NE Beef Promotion Initiative*
Contact TBD, *PA Pork*

3:00

Ribbon Cutting /Open to Showcase – Mike Holland

3:00-7:00

Supplier Exhibit – President's Hall (Penn Stater)

"People's Choice-Best Beef Stick" Meat Product Competition
PRIZE \$100.00 Gift Card

7:00-10:00

Social / Dinner Drop-in – Senate Hall (Penn Stater)

Merchandise / T-shirt Swap



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Saturday, May 11

- 8:30-9:15 **Products Show – Judges Meeting** (ML Auditorium)
Jonathan Campbell & Glenn Myers, *Penn State*
- 9:15-3:00 **Products Show Judging** (ML)

Educational Sessions

- 8:30-9:30 **Grant Writing & How to Apply** (Room #208 Penn Stater) *Josh Cassar, HACCP Assurance*
- 9:30-9:50 **Supplier Meeting** (Booth TBD, President's Hall)
- 10:00-1:00 **Supplier Exhibit** – President's Hall (Penn Stater)
- 12:45-1:15 **Boxed lunch served** (hallway outside President's Hall) MUST Pre Order
- 1:00-2:00 **AAMP Update – The EPA Wants to Shut You DOWN!!**
Speaker, American Association of Meat Processors, Elizabethtown, PA (Room #208 Penn Stater)
- 2:00-2:45 **Custom to USDA Inspection** – What Do I Need to Do? (Room #208 Penn Stater) *Speaker, TBD*
- 2:45-4:00 **Pet Food / Pet Treats**, *Rodney Schaffer, Schaffer Labeling* (Room #208 Penn Stater)
- 4:00-4:30 **New Board Meeting** – Room #208 Penn Stater
- 5:30-6:00 **Social** – Dean's Hall (Penn Stater)
- 6:00-9:00 **Awards Dinner & Auction** – Dean's Hall (Penn Stater)
Including: Best Butcher Contest, People's Choice-Best Beef Stick, Best Vendor Booth, Product Competition, Best of Show, Helmut Wagner Award, etc.

Sunday, May 12

- 9:00-10:30 **Bull Session** - Meat Laboratory (Auditorium)
- 10:30-11:30 **Processed Meat Show Viewing & Discussion with Available Judges**
- 11:30-12:00 **Product Removal**