

IMPPA

Indiana Meat Packers & Processors Assn.

2017 Convention & Trade Show

March 16 – 18, 2017

Thursday:

2:00 p.m. Boneless Ham Processing

Beutler Plant Tour

Beutler Meat Processing, 801 South First Street, Lafayette 47905

Friday:

8:30 a.m. Bus departs from hotel for workshop

9:00 a.m. Workshop Topic: Flavored Bratwurst – Fresh, Cooked & Smoked
Purdue University

4:00 p.m. Cook-Off Registration

6:30 p.m. Cook-Off, Four Points by Sheraton

Saturday:

7:00 a.m. Cured Meat Product Registration

8:45 a.m. Board of Animal Health

Following B.O.A.H.: Reaching Customers through Social Media

Discussion on cook schedules & anything that relates to meat.

Noon: Lunch in Exhibit Hall

Following Lunch: Trade Show

4:00 p.m. Viewing of Cured Meat

6:30 p.m. Awards Banquet & Entertainment

Convention Speakers: Tom Katen, Cargill Foods

Louie Minch, Louie's Finer Meats, Cumberland, WI

Jenny Dewey, Chico Locker, Chico, California

Scott Werner, Excalibur Seasoning Company

Following our 2016 Spring Convention, IMPPA processors had more questions about Boneless Hams. Following the session on Thursday, all present should have all the necessary knowledge to make a prize winning ham.

Louie Minch will be one of the presenters for the Friday Workshop. He has won many awards for his product. Take a minute to check him out @louiesfinermeats.com

What an impressive lineup of speakers! We are so fortunate to have them all gathered in one weekend.

Take advantage of this great educational opportunity.