

# 2022 AAMP CONVENTION

DRAWS LARGE CROWD TO DES MOINES!



*The annual AAMP Convention of Meat Processors and Suppliers' Exhibition features valuable educational sessions, a busy trade show and plenty of fun and socializing.*



Meat industry professionals from across the United States and Canada made Des Moines, Iowa, their summer destination of choice this year. Hundreds of meat processors, industry suppliers, meat science students, professors and other professionals visited Iowa for the annual AAMP (American Association of Meat Processors) Convention. The 83rd AAMP Convention of Meat Processors and Suppliers' Exhibition, held July 14-16, was one of the largest and most attended events in association history. A total of 214 processing plants were represented at this year's show, tying an AAMP record. The 262 exhibitors made this year's trade show floor the largest in association history.



This year's event started with a jam-packed pre-convention bus tour on July 13. Three busloads of attendees left Des Moines and traveled across Iowa to visit local processors, learning about their operations and business strategies. This year's trip included stops to visit Dayton Meat Products (Malcom, Iowa), Ulrich Meat Market (Pella), In't Veld's Meat Market (Pella), Stanhope Locker (Stanhope) and Story City Locker (Story City). At every stop, the plant operators discussed their company's history, their operations, their products, and their markets.



The AAMP Convention kicked off on Thursday, July 14, with the Welcome Session. After remarks from AAMP Executive Director Chris Young and President Dwight Ely, attendees were welcomed to Iowa by the state's Secretary of Agriculture, Mike Naig. Paul Kiecker, Administrator for the USDA's Food Safety and Inspection Service, then addressed the audience. He discussed current and upcoming FSIS initiatives and regulatory updates, including the upcoming changes to Appendix A & B that will impact cooking and cooling processes for cooked meat products.



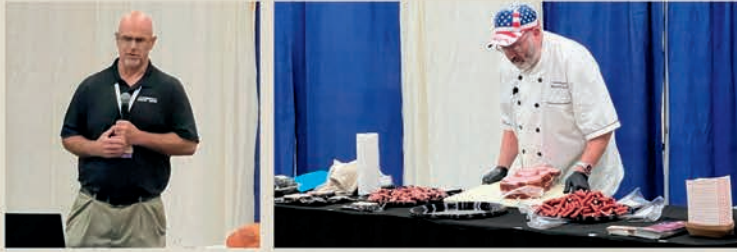
The keynote address was delivered by Dr. Gordon Davis, a renowned meat scientist and instructor at several schools, including Texas Tech University. His motivational speech traced his career in the meat industry and the path to success that he followed. Gordon was a comical guy who likes to go to restaurants and name himself "Chuck Roast" just to hear it said over the loud speaker. A great word of advice from Gordon, and one that stuck with the attendees was this: If you want happiness for one hour- take a nap. If you want happiness for one day- go fishing. If you want happiness for a year- inherit a fortune. If you want happiness for a lifetime- help someone else.



A welcome session was hosted by President Dwight Ely and First-Lady, Susan Ely in the Iowa Hall of Pride. This was a fun venue that highlighted the great icons with Iowa background. A great social event at a meat packers convention is filled with charcuterie galore from sausage and cheese makers from all over the USA.



The educational sessions at AAMP Conventions are always popular features, as industry experts tackle some of the biggest issues and opportunities for the small meat processing community. Educational sessions spanned days, and many opportunities were available to learn and grow in all realms of the meat packing business. This year's topics included "Building the Perfect Processed Meat Flavor," "A Better Understanding of Return on Investment (ROI)," "Legal Issues," and "Salmonella & Carcass Intervention." In addition, award-winning processors Mark Reynolds of Country Meat Shop (Moberly, Mo.), Mike Sloan of Hermann Wurst Haus (Hermann, Mo.) and John Tiefenthaler of Tiefenthaler Quality Meats (Holstein, Iowa) gave a live demonstration on ham processing.



Plant tours are always popular, and this year three meat packing plants were featured. President, Dwight Ely showed a video explaining the deer processing side of his business.



Ryan Schmitt from Nicollet, MN showed a virtual plant tour of his facility highlighting the pit smokehouses where the fire is underneath the house.



3 Generations  
Betty, Bruce,  
Esther, Ryan,  
Gerhardt, Gary  
and Geri



Finally, Terry & Luke Kerns from Edgewood Locker in Edgewood, IA explained their recent expansion project which was very interesting.



This year's trade show floor was filled with equipment, supplies and services meant to improve attendees' operations and profitability. In recent years, many AAMP processor members have seen their business skyrocket, as consumers have turned increasingly toward smaller, local butcher shops for their meat purchases. As a result, processors have a need for innovation, such as increased automation, improved packaging and labeling, and software to help track everything from sales to operations.





During the trade show awards were given from the recent IFFA Quality Competition for Sausage & Ham. This competition is held every three years in conjunction with the IFFA convention in Frankfurt, Germany. To help with logistics, AAMP brings the German Butchers to the United States to judge AAMP products based on the "German Standard."



The IFFA competition in the USA was held January 15-22, 2022 at State College, PA. Winners received their awards in true fashion during the AAMP convention.

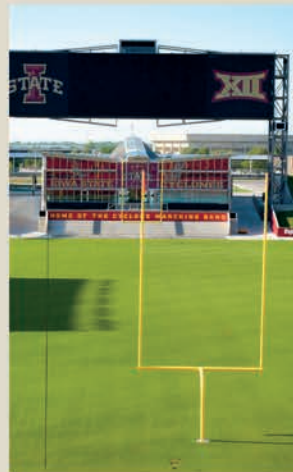
AAMP did not forget the little meat packers! The kids enjoyed painting pigs, coloring, and crafts during the trade show. This gave the parents time to visit with vendors, and the kids enjoyed their time playing with their peers. Many masterpieces were made during the 2022 convention!



The AAMP Convention is more than a business event. It is also a social gathering, as old friends reunite with one another and catch up on company and family news. This is the only national convention in the meat industry where children are routinely seen walking the trade show floor and sitting in the education sessions. AAMP encourages the casual atmosphere of the Convention by allowing for plenty of social opportunities, both scheduled and unscheduled.



The Thursday Night Event at Jack Trice Stadium, held on July 14, was a perfect example of AAMP family fun. Attendees traveled to Ames, Iowa, to spend an evening with good food, drinks and socializing at the Sukup End Zone Club at Iowa State's famed football stadium. Attendees could also walk through the nearby Reiman Gardens, a 17-acre public garden adjacent to the stadium.





On an off night from convention many meat packers visited Principal Park to watch a baseball game together.



One of the highlights of the AAMP Convention is the annual American Cured Meat Championships (ACMC). Many attendees bring some of their best products and enter them in nearly 30 different categories, from ham and bacon to sausages and jerky. This year in Des Moines, a total of 623 products were entered into the ACMC. Forty-five volunteers, as well as AAMP staff members and ACMC coordinators, gave nearly 300 hours to select the winners of this year's competition. This year's winner of the Clarence Knebel Best of Show Memorial Award came from the Heavyweight Bacon category, from Bardine's Country Smokehouse, in Crabtree, Pa. Additionally, Dewig Meats of Haubstadt, Ind., won the Cured Meats Excellence Award. That award goes to the processor with the best overall performance in the ACMC.



Cured meat product categories and awards can be found at the back of this document.



During the Saturday banquet Darla (Dewig) Kiesel, a third-generation member of Dewig Meats, was elected to the position of President of the association. Her husband, Aaron Kiesel, oversees Dewig's smokehouse department and sausage kitchen. Aaron is also a member of AAMP's Cured Meats Hall of Fame. Darla's father, Tom Dewig is a past AAMP President and brother, Dean Dewig, is a past Board of Director for the association. The Dewig Meats family has been actively involved in AAMP for decades.



Saturday evening was filled great food and fellowship. Many meat packers were "called to duty" and enjoy assisting in events like this.



The 2022-2023 AAMP Board of Directors were announced during the Saturday banquet. Meat packers and suppliers from all over the United States make up this great association. These meat packers and suppliers are passionate about the small and very small meat packer. They work hard to keep us informed in all aspects of meat processing.



Saturday evening's entertainment was a live auction, featuring hunting expeditions and valuable educational opportunities donated by AAMP members. Meat packers were called to help as "auctioneer assistants" during the evening, and we're pretty sure they had just as much fun as those bidding! The top prize of the evening was a one-of-a-kind, handmade quilt made of t-shirts from AAMP members. All proceeds from the auction went to the AAMP scholarship fund. Between the auction and other activities held throughout the convention, AAMP raised nearly \$50,000 for the scholarship program!



Several awards were handed out during the Convention. Some of these include:

**AAMP Outstanding Service Award:**

Kenneth and Marcia Richmann, Iowa Meat Processors Association (retired)



**F.W. Witt Supplier of the Year Award:**

Mark Wiltshire, Economarker (retired)



**AAMP Accomplishment Award:**

Danny Mendes, Tulare Meat Locker & Sausage Co., Tulare, Calif. (for recent AAMP processor members who have made a significant impact in the industry in a short time)



**AAMP Achievement Award:** Kevin & Heather Western, formerly of Western's Smokehouse Partners, Greentop, Mo. (AAMP's highest honor, for continued service to the meat industry)



**Best Booth Award (Single Booth):**

Patty Paper Inc.



**Best Booth Award (Multi-Booth):**

UltraSource LLC



**The 2023 AAMP Convention is scheduled for July 13-15, 2023, in Charleston, S.C.**



**Visit [www.aamp.com](http://www.aamp.com) for more details about this year's event as well as future conventions.**



# 2022 AAMP CURED MEAT CHAMPIONSHIP AWARDS

## Andouille Sausage

**Grand Champion:** St. Joseph Meat Market, St. Joseph, MN

**Reserve Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Champion:** Merindorf Meats Inc., Mason, MI

**Reserve Champion:** Walke Brothers Meats, Catoosa, OK

## Bacon (Heavyweight)

**Grand Champion:** Bardine's Country Smokehouse Inc., Crabtree, PA

**Reserve Grand Champion:** McDonald's Meats Inc., Clear Lake, MN

**Champion:** Hermann Wurst Haus, Hermann, MO

**Reserve Champion:** B & R Quality Meats, Ackley, IA

## Bacon (Lightweight)

**Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Reserve Grand Champion:** Dewig Meats, Haubstadt, IN

**Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Reserve Champion:** Dayton Meat Products Inc., Malcom, IA

## Braunschweiger

**Grand Champion:** Dewig Meats, Haubstadt, IN

**Reserve Grand Champion:** Den's Country Meats Inc., Table Rock, NE

**Champion:** Paradise Locker Meats, Trimble, MO

**Reserve Champion:** McDonald's Meats Inc., Clear Lake, MN

## Country Bacon – Dry Cured

**Grand Champion:** Dewig Meats, Haubstadt, IN

**Reserve Grand Champion:** Den's Country Meats Inc., Table Rock, NE

**Champion:** Gentert Packing Co., Holstein, NE

**Reserve Champion:** Karl's Country Market, Menomonee Falls, WI

## Cured Specialty Meat Products

**Grand Champion:** Cured by Visconti, Leavenworth, WA (Dry-Cured Capicola)

**Reserve Grand Champion:** Wilson Farm Meats Inc., Elkhorn, WI (Super Bacon)

**Champion:** Jerome Country Market, Jerome, MI (Cheddar Jalepeno Summer Sausage)

**Reserve Champion:** Strick's Specialty Meats, Hattiesburg, MS (Venison Philly Link)

## **Dried Beef**

**Grand Champion:** Dayton Meat Products Inc., Malcom, IA

**Reserve Grand Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Champion:** Dewig Meats, Haubstadt, IN

**Reserve Champion:** The Durand Smokehouse, Woodville, WI

## **Frankfurters/Wieners – Coarse Ground:**

**Grand Champion:** Country Meat Shop, Moberly, MO

**Reserve Grand Champion:** Fairview Food Market, Fairview, MI

**Champion:** Merindorf Meats Inc., Mason, MI

**Reserve Champion:** Jerome Country Market, Jerome, MI

## **Frankfurters/Wieners – Emulsified:**

**Grand Champion:** Country Meat Shop, Moberly, MO

**Reserve Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Champion:** Dewig Meats, Haubstadt, IN

**Reserve Champion:** Dayton Meat Products Inc., Malcom, IA

## **Ham – Bone-In (Heavyweight):**

**Grand Champion:** Dewig Meats, Haubstadt, IN

**Reserve Grand Champion:** Edgewood Locker Inc., Edgewood, IA

**Champion:** Holland Bros. Meats, Duncansville, PA

**Reserve Champion:** Country Meat Shop, Moberly, MO

## **Ham – Bone-In (Lightweight):**

**Grand Champion:** Tiefenthaler Quality Meats, Holstein, IA

**Reserve Grand Champion:** Holland Bros. Meats, Duncansville, PA

**Champion:** Dewig Meats, Haubstadt, IN

**Reserve Champion:** Louie's Finer Meats Inc., Cumberland, WI

## **Ham – Boneless (Commercial):**

**Grand Champion:** Tommy G's Meat and Sausage, Fairbanks, AK

**Reserve Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Champion:** Den's Country Meats Inc., Table Rock, NE

## **Ham – Boneless (Traditional):**

**Grand Champion:** Den's Country Meats Inc., Table Rock, NE

**Reserve Grand Champion:** Dewig Meats, Haubstadt, IN

## **Ham – Semi-Boneless:**

**Grand Champion:** Holland Bros. Meats, Duncansville, PA

**Reserve Grand Champion:** Dewig Meats, Haubstadt, IN

**Champion:** Sailer's Food Market & Meat Processors Inc., Elmwood, WI

**Reserve Champion:** Edgewood Locker Inc., Edgewood, IA

### **Jerky – Restructured:**

**Grand Champion:** 307 Meat Co., Laramie, WY

**Reserve Grand Champion:** Wahoo Locker, Wahoo, NE

**Champion:** Bardine's Country Smoke House Inc., Crabtree, PA

**Reserve Champion:** Hermann Wurst Haus, Hermann, MO

### **Jerky – Whole Muscle:**

**Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Reserve Grand Champion:** Dewig Meats, Haubstadt, IN

**Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Reserve Champion:** West Bend Sausage Plus, West Bend, WI

### **Luncheon Meat – Large Diameter:**

**Grand Champion:** Hermann Wurst Haus, Hermann, MO (German Old World Bologna)

**Reserve Grand Champion:** Dewig Meats, Haubstadt, IN (Smoked Bologna)

**Champion:** Three Rivers Meat Co., Smithville, OK (Bologna)

### **Meat Snack Sticks:**

**Grand Champion:** McDonald's Meats Inc., Clear Lake, MN

**Reserve Grand Champion:** Den's Country Meats Inc., Table Rock, NE

**Champion:** Fairview Farms Meat Co., Topeka, KS

**Reserve Champion:** Al's Country Meat Locker, Calmar, IA

### **Meat Snack Sticks – Flavored:**

**Grand Champion:** Edgewood Locker Inc., Edgewood, IA (Honey Pork Stick w/ Swiss Cheese)

**Reserve Grand Champion:** McDonald's Meats Inc., Clear Lake, MN

(Jalapeno Cheddar Snack Sticks)

**Champion:** Holland Bros. Meats, Duncansville, PA (Ham and Cheese Sticks)

**Reserve Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA (Honey Ham Stick)

### **Old World Dried Fermented Sausage:**

**Grand Champion:** Louie's Finer Meats Inc., Cumberland, WI

**Reserve Grand Champion:** Northwood Foods Inc., Northwood, IA

### **Ring Bologna – Cooked:**

**Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Reserve Grand Champion:** Newhall Locker & Processing, Newhall, IA

**Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Reserve Champion:** Karl's Country Market, Menomonee Falls, WI

### **Semi-Dried Sausage (Cooked, Non-Fermented):**

**Grand Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Reserve Grand Champion:** Karl's Country Market, Menomonee Falls, WI

**Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Small Diameter Hot Link Sausage:**

**Grand Champion:** Stroot's Meat Co., Mulvane, KS

**Reserve Grand Champion:** Walke Brothers Meats, Catoosa, OK

**Champion:** Den's Country Meats Inc., Table Rock, NE

**Reserve Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Small Diameter Smoked & Cooked Sausage:**

**Grand Champion:** McDonald's Meats Inc., Clear Lake, MN

**Reserve Grand Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA

**Champion:** Timber Creek Meats, Parsons, KS

**Reserve Champion:** Strick's Specialty Meats, Hattiesburg, MS

**Smoked Turkey:**

**Grand Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Reserve Grand Champion:** McDonald's Meats Inc., Clear Lake, MN

**Champion:** Woods Smoked Meats, Bowling Green, MO

**Specialty Flavor Small Diameter Smoked & Cooked Sausage:**

**Grand Champion:** Paradise Locker Meats, Trimble, MO

(Smoked Sausage w/ Ghost Pepper & Cheese)

**Reserve Grand Champion:** Den's Country Meats Inc., Table Rock, NE (Mac & Cheese Brat)

**Champion:** Schmidts' Meat Market Inc., Nicollet, MN (Smoked German Cheddar Brat)

**Reserve Champion:** Wilson Farm Meats Inc., Elkhorn, WI (Philly Cheesesteak Brat)

**Specialty Game Meats:**

**Grand Champion:** Hermann Wurst Haus, Hermann, MO

(Sweet Venison Bologna w/ Jalapeno & Cheese)

**Reserve Grand Champion:** Northwood Foods Inc., Northwood, IA (Elk Hard Salami)

**Champion:** Woods Smoked Meats, Bowling Green, MO (Venison Summer Sausage)

**Summer Sausage – Cooked:**

**Grand Champion:** McDonald's Meats Inc., Clear Lake, MN

**Reserve Grand Champion:** Schmidts' Meat Market Inc., Nicollet, MN

**Champion:** Edgewood Locker Inc., Edgewood, IA

**Reserve Champion:** 307 Meat Co., Laramie, WY

**(2022 Featured Class) Flavored Bacon:**

**Grand Champion:** Den's Country Meats Inc., Table Rock, NE (BBQ Bacon)

**Reserve Grand Champion:** Woods Smoked Meats, Bowling Green, MO (Cajun Bacon)

**Champion:** Tulare Meat Locker & Sausage Co., Tulare, CA (Italian Bacon)

**Reserve Champion:** Country Meat Shop, Moberly, MO (Raspberry Red Pepper Bacon)