

National Country Ham Association

Annual Meeting

Grove Park Inn

290 Macon Avenue, Asheville, NC 28804-3799

Reservations: 800-438-5800 Hotel Room Rates: \$149 single or double
(\$40 for third and fourth person if sharing a room)

or online at www.groveparkinn.com (follow the Reserve Online link)

Reservation Code is 68Y55Y or the National Country Ham Association

Tentative Agenda

April 15-18, 2010

THURSDAY, April 15

2:00 p.m. Board of Directors Meeting

6:30 p.m. Welcome Reception

8:00 p.m. Dinner on your own

FRIDAY, April 16

7:00 am Country Ham Breakfast at hotel (advance ticket required)

8:30 Bus Tour Departs for Goodnight Brothers in Boone (advance ticket required)

11:30 Lunch: Daniel Boone Inn www.danlbooneinn.com

1:30 p.m. Plant Tour: Good night Brothers Boone

3:30 p.m. Bus Returns to Grove Park Inn

4:00 p.m. Register hams for competition

(Hams for the competition must be onsite by 4 p.m.)

6:30 pm Seafood Buffet at Grove Park Inn (advance ticket required)

SATURDAY, April 17

7:00 am Country Ham breakfast (advance ticket required)

8:00 am Exhibitors Setup

8:00 am Welcome

8:05 am Meeting: Annual Membership Meeting

8:30 am Seminar

12:15 pm LUNCH (SPONSORED BY EXHIBITORS)

1:15 pm Bus Departs for Biltmore House Tour www.biltmore.com

6:30 pm Dinner at Biltmore House: Deer Park Restaurant

8:30 Bus Returns to hotel

Special Guest Speaker

Fidel Toldrá, Ph.D., is a Research Professor and Head of the Meat Science Laboratory, Instituto de Agroquímica y Tecnología de Alimentos (CSIC) Valencia, Spain

Toldra's research focused on the role of proteolytic and lipolytic enzymes in flavor development during processing of dry-cured meat products. Toldrá also developed rapid methods for pork quality detection as well as a new type of pork with a specific fatty acid profile for cholesterol maintenance or reduction.

His recent accomplishments include serving since 2003 in scientific panels on food additives, enzymes and flavorings for the European Food Safety Authority and participating as a member of the joint FAO/WHO expert panel studying the benefits and risks of the use of chlorine-based substances in food production and processing.

Dr. Toldra has co-edited and or authored over 14 books in food chemistry and food biochemistry, food flavors and meat and poultry processing.

Dr. Toldra will discuss: Jamon Serrano and Iberico ham production in Spain and his current dry cured ham research.