

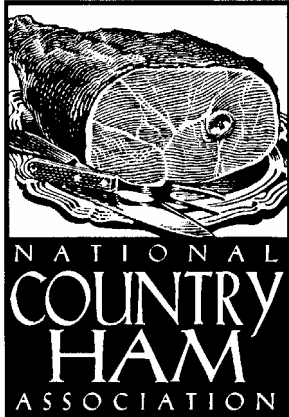
The Real Squeal

An Affiliate of The American Association of Meat Processors

Page 1

January-March 2010

Taste the Tradition



National Country Ham Association 18th Annual Meeting

Built from granite boulders hewn from Sunset Mountain, The Grove Park Inn opened in 1913. At its opening dinner, William Jennings Bryan declared that it had been “built for the ages.” In the decades since it has become one of the South’s most famous and venerable resorts.

The hotel was the vision of E.W. Grove, a St. Louis entrepreneur who made his millions in the 1890s peddling an elixir called Grove’s Tasteless Chill Tonic. For his Inn, he envisioned a hotel that would be like “a big home where every modern convenience could be found, but with all the old-fashioned qualities of genuineness with no sham.”

Modeled after the grand old railway hotels of the West, the Inn was built from a sketch made by Grove’s son-in-law, the enterprising Fred Seely (who would become its first general manager). It took a crew of 400 men only 12 months to build the majestic landmark, dragging hundreds of tons of boulders up the mountainside with the aid of teams of mules, ropes and pulleys, wagons and a lone steam shovel.

Thanks to Seely’s interest in edifying his guests, you’ll find improving quotes by notable authors like Ralph Waldo Emerson etched onto stones found throughout the Inn’s massive lobby.

This lobby is known as The Great Hall — and for good reason. Measuring 120 feet across, the hall features 24-foot ceilings and two gigantic 14-foot stone fireplaces.

Read more at <http://www.grovesparkinn.com/Leisure/>

We are excited about our upcoming meeting in Asheville, North Carolina April 16-18 at the historic Grove Park Inn Resort and Spa. It is our intent to provide you with an informative array of speakers, topics, and activities at a very reasonable fee. Education is truly a life-long process; and as owners and managers, being informed becomes more critical each year. An added benefit will be the enjoyable fellowship with people in similar businesses. If you have never attended or seldom attend our meetings, I encourage you to be present April 16-18 in Asheville. It will be money well invested. Don't forget to bring your spouse. Spouse's can enjoy the areas endless historic venues and a relaxing weekend in the North Carolina mountains. I look forward to seeing each of you in Asheville on April 16th.

Additional rules forms for the Country Ham competition are available at the NCHA office. Please request your copy if needed.

Inside this Issue

Meeting Registration	2
Meeting Agenda	3
Seminar Speakers	4
Associate Member Showcase Registration	5
Biltmore House And Tour Information	6
New Member Application	7
Hotel Reservation Information	insert
Sponsorship Form	insert

A. J. EDWARDS & ASSOCIATES INC.

Vacuum Shrink Bags
Pouches - Roll Stock
Processing Casings

431 N. Main St.
Mauldin, SC 29662
Email: ajeainc@aol.com

SCOTT EDWARDS
1-800-273-0262
FAX: 864-458-7512

REGISTRATION INFORMATION

(Please complete a separate form for each registrant - photocopies acceptable)

Full Name _____
 (to appear on namebadge) First Middle Last

Company _____

Address _____

City/State/Zip _____

Phone# _____ **Fax#** _____ **Email:** _____

Spouse/Guest _____
 (to appear on namebadge) First Middle Last

Child _____
 (please list each name followed by age)

Event	Registration Fees	Number Attending	Amount Enclosed
4.15 Thursday Welcome Reception <i>(includes open bar)</i>	No Charge	_____	
4.16 Friday CH Breakfast at Hotel	\$25 per person	_____	\$ _____
4.16 Bus Tour to Goodnight Brothers	\$25 per person	_____	\$ _____
4.16 Lunch in Boone	\$20 per person	_____	\$ _____
4.16 Seafood Buffet at Hotel	\$42 per person	_____	\$ _____
4.17 Saturday CH Breakfast at Hotel	\$25 per person	_____	\$ _____
4.17 Exhibitors Tabletop Fee	\$225 per exhibit	_____	\$ _____
4.17 Seminar Cost	\$75 per person	_____	\$ _____
4.17 Lunch at Hotel	sponsored by exhibitors	_____	\$ _____
4.17 Bus Tour Biltmore House and Marketplace Dinner	\$169 per person	_____	\$ _____

TOTAL PLEASE PAY IN FULL BY MARCH 31, 2010 \$ _____

Please make hotel reservations by March 22, 2010 to ensure the guaranteed group rate.

If you have any questions, please contact Candace Cansler at the NCHA office at (828)466-2770.
 Make checks payable to: NCHA and mail with registration form to:

National Country Ham Association, Post Office Box 948, Conover, NC 28613
 Email: eatham@countryham.org

National Country Ham Association

Tentative Agenda

April 16-18, 2010

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.grovetparkinn.com (follow the Reserve Online link)

Reservation Code is 68Y55Y or the National Country Ham Association

THURSDAY, April 15

- 2:00 pm Board of Directors Meeting
- 6:30 pm Welcome Reception
- 8:00 pm 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)
- 11:00 Lunch: Daniel Boone Inn www.danlbooneinn.com
- 12:15 pm Plant Tour: Goodnight Brothers Boone
- 3:30 pm Bus Returns to Grove Park Inn (snacks and drinks provided on the bus)
- 6:00 pm Register hams for competition (Hams for the competition must be onsite by 6 p.m.)
- 6:30 pm Seafood Buffet at Grove Park Inn (advance ticket required)



2009—Ham Judges in Myrtle Beach, SC

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)
- 1:00 pm Bus Departs for Biltmore House Tour www.biltmore.com
- 6:30 pm Dinner at Marketplace Restaurant, downtown Asheville
- 9:30 Bus Returns to hotel

Seminar Speakers

Saturday, April 17th

From Valencia, Spain, Dr. Fidel Toldrá

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.

Executive Chef Denny Trantham, Grove Park Inn

Being raised in Haywood County, North Carolina, he came from the Southern Appalachian heritage and was exposed to this region's rich traditions. Chef Trantham's Southern Appalachian culinary skills are reflected in his innovative and diverse Southern Elegance Cuisine served in the Blue Ridge Dining Room. Working closely with the local farmers, Denny is able to provide the freshest ingredients while supporting the local economy. Chef Trantham attended Johnson & Wales University earning an Associate Degree in Applied Science of Culinary Arts and was awarded the Cordon Bleu. He completed his culinary apprenticeship at the National Press Club in Washington D.C. Continuing his education, he graduated Cum Laude from Montreat College receiving a Bachelors Degree in Business. Chef Trantham worked at The Grove Park Inn Resort & Spa from 1991 until 1997 leaving the position of Executive Sous Chef. Continuing his career, he worked as Executive Chef with the Marriott Sodexo at Western Carolina University and at Harrah's Cherokee Casino as Restaurant Chef. In 2008, Denny returned to The Grove Park Inn Resort & Spa as Blue Ridge Dining Room Chef de Cuisine. Chef Trantham continues to actively participate in lecture and cooking demonstrations for local schools, news channels, and for guests attending special events at The Grove Park Inn Resort & Spa.

Dr. Wes Schilling

Associate Professor, Mississippi State University, Department of Food Science Nutritional and Health Promotion. Dr. Schilling will be providing information on the ongoing research to replace Methyl Bromide.

Ham Judges and Panel of University Docs for Question & Answer to include:

Dr. Estes Reynolds, Chilton Consulting Services

Dr. Dana Hanson, NC State University

Dr. Dwight Loveday, University of Tennessee, Knoxville

Dr. Mark Stevenson, Virginia State University, Blacksburg

Skinner Systems, Inc.

Bruce Mumpower

P.O. Box 379

Dunmore, PA 18512

570-489-8001

email: info@skannersystems.com

[www/skannersystems.com](http://www.skannersystems.com)

*Exclusive suppliers of grasselli skinning
and slicing equipment.*



DIGI.

David J. Major
Specialists In:
Weight/Label Systems
Flexible Vacuum Packaging

**PACKAGING
SOLUTIONS INC**

404 North Washington St., Shelby, NC 28150

Toll Free 1-877-610-2200

P.O. Box 1587

Shelby, NC 28151

djmajor@bellsouth.net

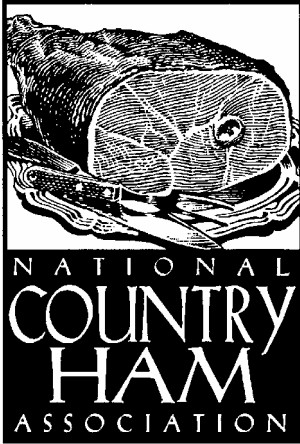
Office: 704-471-2200

Fax: 704-471-2202

Cell: 704-472-8515

ASSOCIATE MEMBER SHOWCASE

Taste the Tradition



REGISTRATION

SATURDAY, April 17th, 2010

Grove Park Inn Resort & Spa
Asheville, North Carolina

Associate Members wishing to display table top exhibits will be provided a table and signage. The tables will be located adjacent to the main meeting room. Any additional audio/visual requirements, electrical needs or special preparations will be billed at hotel rates. Confirmation and exhibition information will be forwarded upon receipt of registration.

NCHA Member Showcase Registration Fee: \$225.

Non-members Showcase Registration Fee: \$375.

2010 Associate Member Showcase Registration

SATURDAY, April 17, 2010

Company: _____

Address: _____

City: _____ State: _____ ZIP: _____

Contact Name: _____ Telephone: _____

Email: _____

Showcase Registration Fee Enclosed: \$ _____

Complete and mail or fax to:
NCHA, P.O. Box 948, Conover, NC 28613

Registration Deadline: March 31, 2010

Space is limited and will be assigned on a first come, first serve basis.

*Please see enclosed agenda for Exhibit setup and visit times.
For further information contact NCHA: phone or fax (828)466-2770*

Saturday, April 17

Biltmore Estate Day Tour and Dinner at The Marketplace Restaurant

12:30 PM Transportation and Guide to arrive at the Vanderbilt Wing of the Grove Park Inn Resort & Spa.

1:00 PM Depart the Vanderbilt Wing of the Grove Park Inn for the Biltmore Estate.

En route, your guide will give your group a windscreen tour of Asheville and provide you with an informative and entertaining background about the history of Asheville, the impact of George Vanderbilt and his Biltmore Estate on the region, and Asheville's phenomenal Art Deco architecture.

1:30 PM Self-Guided Tour of the Biltmore House & Estate Gardens.

America's largest home is the centerpiece of Biltmore Estate. George Vanderbilt, the youngest son of an American family famous for its wealth, opened his country retreat in 1895. His guests marveled at the magnificent residence containing 34 bedrooms, 43 bathrooms, and 65 fireplaces covering four acres of floor space. Vanderbilt traveled the world to furnish his home: art by Renoir, Whistler, and Sargent; exquisite 16th-century tapestries; and 24,000 books in seven languages. This afternoon, you can enjoy a self-guided visit through more than 60 rooms carefully preserved by Vanderbilt's descendants, rooms appearing as they did a century ago. After exiting the Biltmore House, individuals in the group can choose between walking through the Biltmore Estate Gardens or shop in the Stable Arcade adjacent to the Biltmore House.

4:45 PM Self-Guided Tour of Antler Hill and Biltmore Estate Winery.

Antler Hill Village. Located adjacent to the Winery and River Bend Farm is a pedestrian-friendly village and includes a new exhibition space, village green with live entertainment, dining, shopping, and a new outdoor adventure center. It incorporates the Winery tour, historic barn and interpretive farm area with the kitchen garden. The Wine Shop contains a wide selection of gourmet foods, coffees, and giftware in addition to Biltmore Wines.

6:00 PM Depart Biltmore Estate for Marketplace Restaurant

6:30 PM Marketplace Restaurant Local since 1979. A world-class favorite on charming Wall Street in the heart of the city's cultural scene. Featuring a contemporary, American menu based on local, seasonal, and organic ingredients from within 100 miles of Asheville. Their wines are selected to specifically pair with their cooking and include "wine jewels" from around the world. Dining available in three settings: a casual bar and bistro, a more classic, white table-cloth dining room for intimate meals, and patio seating during fine weather. Service is friendly and professional with an eye towards all the important details.

9:30 PM Depart Marketplace Restaurant for return to The Grove Park Inn Resort & Spa

(SEE PAGE TWO FOR REGISTRAION info.)

GROVE PARK INN
DRIVING: From I-26 or I-40, take I-240 into Asheville. Take exit 5B, and turn left on Charlotte Street. Proceed north on Charlotte Street for approximately .7 miles. Turn right on Macon Avenue and continue for .8 mile. The Grove Park Inn Resort & Spa entrance will be to your left.
AIRLINES: The Asheville Regional Airport is nine miles Southeast of Asheville (25 minutes from The Grove Park Inn Resort & Spa). Primary airline carriers are Continental, Delta, Northwest and US Airways.

C.L. SEXTON BROKERAGE
 Fresh and Smoke Meat Sales

Connie L. Sexton
 2651 S. Whitehorse Rd.
 Nashville, IN 47448

Phone: 812-342-4137
 Fax 812-342-4145
 7:00 am to 5:00 pm

Welcome
NEW MEMBERS
Colonel Bill Newsoms
Aged Kentucky Hams
Nancy N. Mahaffey
270-365-2482

South East Sales, Inc.
Brandon Howell
Richmond, VA
804-282-5061

"Quality people making quality pork products"

 **J.H. ROUTH PACKING CO.**

LARRY FABER
 Sales Manager

P.O. Box 2253
 4413 W. Bogart Rd.
 Sandusky, Ohio 44870
 (419) 626-2251
 (419) 625-4782 FAX
 (800) 446-6759
 (419) 609-0014 Home
 (419) 366-4728 Cell

 **Trenton Mills**
 www.trentonmills.com

Jerry W. Patton
 Sales Manager

P.O. Box 107
 400 Factory Street
 Trenton, TN 38382-0107
 (731) 855-1323 voice
 (731) 855-9000 fax
 (731) 676-2953 cell
 jpatton@trentonmills.com



**NATIONAL COUNTRY HAM ASSOCIATION
INCORPORATED**

APPLICATION FOR MEMBERSHIP

We hereby make application for membership in the National Country Ham Association Inc., a non-profit corporation established to promote and improve the Country Ham Industry across the nation.

We agree to pay annual dues as determined by the board of directors, and to pay quarterly check-off dues as approved by the board of directors. (**Note:** Check-off dues for Processor Members is further explained below).

All dues are used, at the direction of the board of directors, for the benefit of the Country Ham industry across the nation.

In making application for membership, we pledge to support NCHA in its endeavors and activities and will actively participate in its' programs, aims, and goals.

Company Name _____

Address _____

City, State, Zip _____

Phone Number _____ FAX Number _____

Website Address: _____ e-mail: _____

Principals of company (name and title) _____

Recommended by _____

Brief description of your companies activities: (to be published in NCHA Membership Directory) _____

MEMBERSHIP STATUS

___ **\$100 Processor Member** (Membership dues are due each year on October 1)

_____ **Number of hams cured per year. Used to determine quarterly check-off dues.**
 (Held in strictest confidence.) Processor members also pay check - off dues in the amount of \$.0125 per ham. Minimum check-off is \$250 per year and maximum is \$6,250 per year. Check-off dues are billed quarterly. To determine your check-off dues calculate the number of hams cured in the past year; e.g. 50,000 hams cured multiply \$.0125 equals \$625. \$625 divided by four quarterly invoices equals \$156.25 due each quarter. \$625 check-off dues plus \$100 annual dues equals total dues of \$725 per year if you cure 50,000 hams annually.

___ **\$300 Processor Member:** No curing: Further Processor only (Membership dues are due each year on Oct. 1)

___ **\$150 Associate Member**(Vendor)(Membership dues are due each year on October 1)

Signature(required)

Date

Make check payable to NCHA; mail to P.O. Box 948, Conover, NC 28613

**NATIONAL COUNTRY HAM
ASSOCIATION, INC.**

Post Office Box 948
Conover, NC 28613

Phone: 800-820-4426
Fax: 828-466-2770
Email: eatham@countryham.org



**NCHA's Annual Meeting
April 16-April 18, 2010**

*Promotion, development, and improvement of the
business of country ham curers, and to encourage the
sale and use of country cured meats through co-operative
methods of production, promotion, education,
advertisement, and trade shows are primary goals of the
National Country Ham Association.*

**National Country Ham Association, Inc.
Officers and Directors 2009-2010**

Officers

President— George Worell

Wayco Hams,
Goldsboro, NC
(800)962-2614

**Vice-president-
Michael Murphey**

Clifty Farms
Paris, TN
(800)748-9373

**Treasurer—
Candace Campbell**

Mom 'n' Pop's Country Hams
Claremont, NC
(888)667-4426

Directors

Candace Campbell
Mom 'n' Pop's Smokehouse

Michael Murphey
Clifty Farms

Bill Goodnight
Goodnight Brothers

Wayne Lord
Lord's Sausage Company

Sam Edwards, III
S. Wallace Edwards & Sons, Inc.

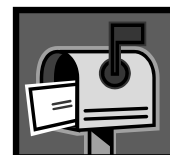
Bruce Mumpower
Skinner Systems

Nate Arvin
Finchville Farms

Brian Harper
Harper's Country Hams

Chris Mouse
Burger's Smokehouse, Inc.

Mark Mash
Miller's Country Hams



**2nd Quarter
Dues Notices
are in your**



**RESERVATION REQUEST FORM
National Country Ham Association**

Note: GROUP RUN-OF-HOUSE RATES HAVE BEEN NEGOTIATED. HOWEVER, WE CANNOT GUARANTEE BED-TYPE, SLEEPING ROOM LOCATION OR VIEW. *** We have limited smoking rooms available and would like to advise you that a cleaning charge will be added for smoking in a non smoking room.*

Conference Dates	Thu, 4/15/10 - Sun, 4/18/10	Rates:	Single	\$149.00
			Double	\$149.00
			Extra Person	\$ 40.00

Inquire about rates for upgraded room features

**All Rates European Plan, no meals included. Subject to state and local taxes
Please Type or Print all information neatly.**

Name: _____

Address: _____ Phone No: (____) _____

City: _____ State: _____ Zip: _____

Email address: _____

Please reserve: # of rooms _____ # of adults _____ # of children under 16 _____

Arrival Date: _____ Departure Date: _____

ONLINE BOOKING:

www.grovesparkinn.com and enter the group number **68Y55Y**.

RELEASE DATE FOR THE GROUP BLOCK: Monday, March 22, 2010

Reservation requests received by The Grove Park Inn Resort & Spa after this date are subject to resort availability at prevailing rates. Reservation requests are subject to contracted block availability prior to release date.

DEPOSIT – CONFIRMATION

A deposit equal to one night's sleeping room rate by a major credit card (listed below) or a check is required to confirm your reservation. You should receive a written or email confirmation within 2 weeks. If you do not receive confirmation please call 1- 800 - 438 - 5800.

Deposit will be forfeited if reservation is cancelled less than 3 days (72 hours) prior to 4pm on arrival date.

CHECK-IN/CHECK-OUT

Our check-in time is after 4 p.m. and our check-out time is before 11:00 a.m.

Visa/MasterCard/Discover/Am Express #: _____ Exp Date: _____

Signature

Date

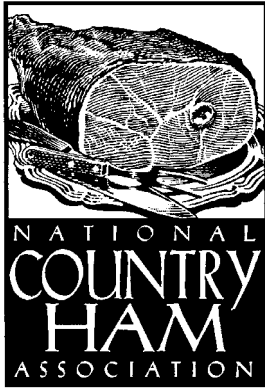
Credit Card ID#

PLEASE READ CAREFULLY and send this completed form along with deposit or credit card number per room to:

**The Grove Park Inn Resort & Spa
Reservations Department
290 Macon Avenue
Asheville, NC 28804
(828) 252-2711 Ext. 1010 or 1-800-438-5800
Fax Number (828) 210-8314**

68Y55Y/BB2

Taste the Tradition



NCHA 2010 Annual Meeting

Sponsorship Contribution Form

Available Sponsorship Opportunities

SPONSORSHIP LEVELS

_____ **\$700** **Welcome Reception: Thursday, April 15th**
(Four sponsorships are available at \$700 each) Exclusive sponsorship is available if requested.

_____ **\$500** **Country Ham Breakfast: Friday, April 16th**
One exclusive sponsorship is available at \$500 each.

_____ **\$500** **Country Ham Breakfast: Saturday, April 17th**
One exclusive sponsorship is available at \$500 each.

_____ **\$500** **Seminar Coffee Break: Saturday, April 17th**
One exclusive sponsorship is available at \$500 each.

_____ **\$100** **General Meeting Sponsorship: April 16th-18th**
These sponsorships are unlimited and the contributor will be recognized in the printed material distributed for this meeting. This sponsorship will be used to offset the general cost of the meeting.

Yes! I want to support NCHA as a meeting sponsor. My sponsorship level is indicated above and my check is enclosed.

Name: _____

Company: _____

Address: _____

City: _____ **State:** _____ **ZIP:** _____

Email: _____ **Phone:** _____

**Donations may be kept anonymous. Please check the DO NOT PUBLISH line if you do not want your sponsorship to appear in publications.*