The Real Squeal

An Affiliate of The American Association of Meat Processors

Page I Taste the Tradition January-March 2011



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

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National Country Ham Association 19th Annual Meeting

Situated in historic downtown Nashville, Hotel Indigo is close to the Tennessee State Museum, Ryman Auditorium, and the Tennessee State Capitol. Also nearby are LP Field and Country Music Hall of Fame and Museum.

The Hotel Indigo has a bar/lounge. Complimentary wireless Internet access is available in public areas. Business amenities at this 3.0-star property include a business center and business services. Guest parking is available for a surcharge. Additional amenities include a fitness facility, valet parking, and multilingual staff.

Hotel Indigo Nashville Downtown has 97 guestrooms. Televisions are equipped with cable/satellite channels. Guestrooms provide complimentary wireless Internet access, speakerphones, CD players, and free local calls. Guestrooms feature coffee/tea makers. Bathrooms offer hair dryers. Additional amenities include climate control, air conditioning, and desks. Housekeeping is offered. Rollaway beds are available.

Make your hotel reservations by calling 615-891-6000. Rooms have been blocked for NCHA at the special rate of \$139 per night single or double. This special block rate is not guaranteed after March 21, 2011. Mention the Group Block ID NC1 to receive the special rate. You can also reserve your room at the hotel online by pasting this link in your web browser:

http://www.ichotelsgroup.com/h/d/in/1/en/advancedsearch?whicht ype=room&roomResult=none&hotelCode=bnaus&quickRes=city& _GPC=NC1&_requestid=641096

The Downtown Salon and Day Spa Experience is offering the guests of the NCHA members a 10% discount on services.

Contact: **Jenn Woodall at Salon J** 615-242-2343 salonj@bellsouth.net

> Regions Center 315 Deaderick Street Nashville Www.salonj.com

SEE YOU IN NASHVILLE!



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



Jerry W. Patton Sales Manager PAGE 2 THE REAL SQUEAL PAGE 2

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 _____Fax#_____ Email: Phone# Spouse/Guest Middle (to appear on namebadge)First Last Child (please list each name followed by age) Registration Number Amount Fees Attending Enclosed Event 4.14 Thursday Welcome Reception No Charge (includes open bar) Friday CH Breakfast at Hotel 4.15 \$25 per person 4.15 Bus Tour to Clifty Farms, \$40 per person Paris Winery, & Lunch Dinner Buffet at Hotel 4.15 \$60 per person Saturday CH Breakfast at Hotel 4.16 \$25 per person 4.16 **Exhibitors Tabletop Fee** \$225 per exhibit 4.16 Seminar Cost \$75 per person 4.16 Lunch at Hotel sponsored by exhibitors_____ 4.16 Grand Ole Nashville Bus tour concluding with Dinner & Entertainment @ Wildhorse Saloon \$145 per person TOTAL PLEASE PAY IN FULL BY MARCH 31, 2011 Please make hotel reservations by March 21, 2011 to ensure the guaranteed group rate. Method of Payment: Check #_____ Make checks payable to NCHA and return with this registration form to: Post Office Box 948, Conover, NC 28613 Or for your convenience credit cards are accepted (indicate your preference below) Fax to 828-466-2770 Visa___ MC___ Credit Card #______ Exp. Date_____ CSV Code (back of card) Name on Card: Billing Address for card Include Zip Code:

National Country Ham Association

Tentative Agenda

April 14-17, 2011

Hotel Indigo

301 Union Street, Nashville, TN 37201

Reservations: 615-891-6000 Hotel Room Rates: \$139 single or double

Group Block ID is NC1 (\$10 plus tax Valet Parking)

or online at

http://www.ichotelsgroup.com/h/d/in/1/en/advancedsearch?whichtype=room&roomResult =none&hotelCode=bnaus&quickRes=city&_GPC=NC1&_requestid=641096

THURSDAY, April 14

2:00 pm Board of Directors Meeting

6:30 pm Welcome Reception 8:00 pm Dinner on your own

FRIDAY, April 15

7: 00 am Country Ham Breakfast at hotel (advance

ticket required)

8:30 Bus Tour Departs for Clifty Farms

11:00 Plant Tour: Clifty Farms—Speaker Jamie Tosh, Tosh Farms

Lunch

Paris Winery Tour & tasting: http://pariswinery.com

3:30 pm Bus Returns to Hotel Indigo (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 Dinner Buffet at Hotel Indigo (advance ticket required)

SATURDAY, April 16

7:00 am	Country Ham breakfast (advance ticket required)
8:00 am	Exhibitors Setup

0.00 W.1

8:00 am Welcome

8:05 am Meeting: Annual Membership Meeting

8:30 am Seminar

12:15 pm LUNCH (SPONSORED BY EXHIBITORS)

2:00 pm Bus Departs for 3 hour Grand Ole Nashville Tour concluding with

600 pm Dinner & Entertainment at Wildhorse Saloon

Walk or taxi back to hotel—1 block



2010-Ham Judges in Asheville, NC

Π

Seminar Speakers

Friday, April 15th Jamie Tosh

Jamie Tosh, from Tosh Farms in Henry Tennessee will meet us in Paris Tennessee to discuss the fresh pork market. Tosh Farms is a very large grower employing over 100 people. "Pig Production" from the producers standpoint is his area of expertise. Expect to hear information concerning fresh pork supply, heavy hogs and cost of fresh hams discussed.

Saturday, April 16th

Dr. Dana Hanson

Dr. Hanson earned a B.S. in Animal Science in 1993 and M.S. in 1996 from South Dakota University. Dana continued his education at the University of Nebraska, where he received his PhD, specializing in Meat Science. Immediately after graduate school, Dana was awarded the Federation of Animal Sciences Societies (FASS) Congressional Science Fellowship. This took him to Washington, DC where he worked for Congressman Lee Terry's Agriculture and Natural Resources Legislative Assistant. In 2002, he joined the faculty in the Department of Food, Bioprocessing and Nutrition Sciences at NC State serving as the Extension Meat Specialist. In 2007, Dana was promoted to Associate Professor within the department. His duties at NCSU include developing outreach programs for the diverse meat processing industry in North Carolina and conducting applied muscle foods research. Much of his current research has been focused on providing HACCP validation data for specialty meat products including... souse, air dried country sausage & dried beef snack sticks. Dr. Hanson also teaches various undergraduate courses within the Food Science and Animal Science Departments at NCSU. His classes include Muscle Foods, Poultry Processing, Animal Evaluation, Introduction to HACCP and the Muscle Foods Industry Study Tour. Dr. Hanson will discuss USDA/FSIS nutritional labeling requirements.

Dr. Benji Mikel

Benji Mikel is Professor and Head of the Department of Food Science, Nutrition and Health Promotion and Director of the Food Science Institute at Mississippi State University. Benji has organized the newly formed department and started extension programs in the area of food science at MSU since his arrival in July 2005. He oversees a unit of over 35 faculty and staff with over 160 undergraduate and graduate students. He has an outstanding international and national record of accomplishments in the area of food science extension and industry service. Benji's accomplishments include various multistate project developments in extension and research. Benji is well known throughout the meat industry, the American Meat Science Association (currently serving on that organization's Board of Directors) and IFT (currently serving as the IFTSA faculty advisor). Recently, Benji was awarded the AMSA Extension-Industry Meritorious Service Award (2006) and he was recently accepted into the Food Systems Leadership Institute as one of only 25 members nationwide for his work in the area of food safety and quality. He is currently spearheading the development of the newest Culinology program, a joint venture between Mississippi State University and the Mississippi University for Women. Dr. Mikel will provide information on the ongoing research to replace Methyl Bromide.

Jeff Chilton

Jeff Chilton founded Chilton Consulting Group a successful consulting company in 1997 to provide valued added services in the areas of food safety, food quality, and workplace safety. Jeff will be presenting information GFSI standards including SQF and BRC.

SSI dba Graselli

Bruce Mumpower P.O. Box 379 Dunmore, PA 18512 570-489-8001

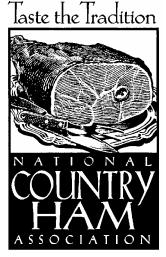
email: info@skinnersystems.com

www/grasselli-ssi.com

Exclusive suppliers of grasselli skinning and slicing equipment.



ASSOCIATE MEMBER SHOWCASE



REGISTRATION

SATURDAY, April 16th, 2011

Hotel Indigo 301 Union Street Nashville, Tennessee

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.

2011 Associate Member Showcase Registration SATURDAY, April 16, 2011

Company:		
Address:		
City:	State:	ZIP:
Contact Name:	_Telephone:	
Email:		
Showcase Registration Fee Enclosed: \$_		(see credit card payment information on page 2)

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

Registration Deadline: March 31, 2011
Space is limited and will be assigned on a first come, first serve basis.

Please see enclosed agenda for Exhibit setup and visit times.

Saturday, April 16

Grand Ole Nashville Tour and Dinner at the Wildhorse Saloon

1:45 PM Transportation and Guide to arrive at Hotel Indigo

2:00 PM Depart for Grand Ole Nashville Bus Tour (approximately 3 hours)

> The bus and tour guide will take us to the historic Ryman Auditorium, the former home of the Grand Ole Opry, and we will get off the bus for a self guided tour. Other points of interest ion the tour will include Fort Nashboro, historic Second Avenue, the State Capitol, Music Row, the Parthenon and the Governor's Mansion. We will also see the homes of legendary stars such as Ronnie Milsaps, Martina 5McBride and Earl Scruggs.

Back to the hotel to Freshen up 5:00 PM

6:00 PM Depart Hotel Indigo for dinner and Entertainment at the WildHorse Saloon

The Wildhorse Saloon is Nashville's #1 Dining and Entertainment destination and a mecca of entertainment in America. To capture the attention of Nashvillians and country music visitors, on June 1, 1994, the history of the World Famous Wildhorse Saloon began with country superstar Reba McEntire hearding a stampede of live cattle through the streets of Music City, also known as Nashville, Tennessee. The cattle were herded down Second Avenue and past the front doors of the newly opened club. Since then, the Wildhorse has continued to capture the interest of visitors with its award-winning menu, unique attractions and one-of-a-kind capabilities.

The Wildhorse Saloon turned a three-level historic warehouse into a 66,000 square foot live music and dance destination. The Wildhorse is simultaneously a restaurant, bar, concert site, dance venue and TV studio. Annually, more than 1.5 million music fans stampede to the Wildhorse to have a great meal, catch the hottest concerts and learn the newest dance steps. Over a normal year the Wildhorse uses around 3000 gallons of BBQ sauce and about 2 million pickle slices in our famous fried pickle recipe. As for shirts, we have sold around 50,000 and we can't leave out bottles of beer... that was around 10 million, last count! We have been involved in over 4000 TV shows and tapings! We are the largest per capita restaurant in all of Tennessee and since we mentioned state facts...we also boast the largest tv screen in Music City!

The Wildhorse boasts multiple awards from both regional and national competitions. Known for our Southern barbecue, juicy steaks and famous fried pickles. The Wildhorse Saloon also offers up the best in private parties and offsite catering. Servicing more than 2500 parties annually, our catering staff specializes in making your event top notch. From backyard barbecues to the most elegant dinner, the sky is the limit with the Wildhorse Saloon.

Home to hot music and dancing, the Wildhorse Saloon is rooted deep in Country music traditions. Gaylord Entertainment Company, which owns the Grand Ole Opry, opened the Wildhorse Saloon in the heart of Music City near famous Music Row. "Limited Engagement Acts" that played the Wildhorse Saloon such as Ricochet, Sons of the Desert, Lonestar, Shane Stockton, Jason Jones, and Trick Pony have all called the Wildhorse Saloon home and all signed with Nashville labels. The Wildhorse Saloon also offers the latest name act entertainment throughout the year. You never know who you will see at the World Famous Wildhorse

Saloon!



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

G & W Hamery County Hams Jaymie Perry & Bob Woods 615-893-9712 CSC Products, LLC (Ham Bags)

John Corey & Billy Johnston 804-355-9107

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Hotel Indigo is a SMOKE FREE HOTEL

Parking: Hotel Valet \$10 daily plus tax

Check In: 3 PM Chick Out: 11 AM

State Tax: Currently 15.25% plus \$2.50 per occupied room per night per room City Tax

Health and Fitness Center on Site

Historic Printer's Al**ley**—right outside the door

Ryman Auditorium— 3 Blocks

Walking distance to various entertainment venues, restaurants and shopping.



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 N	ame	
Address		
City, State,	Zip	
Phone Num	ber	FAX Number
Website Add	dress:	e-mail:
Principals o	of company (name and title)	
Recommend	led by	
		ties: (to be published in NCHA Membership
#100 (Held in striper ham. M billed quart year; e.g. 5 equals \$156 \$725 per year	Number of hams cured pictest confidence.) Processor radinimum check-off is \$250 per erly. To determine your check 50,000 hams cured multiply \$.6.25 due each quarter. \$625 char if you cure 50,000 hams and	·
\$300	Processor Member : No c each year on Oct. 1)	uring: Further Processor only (Membership dues are due
\$150	Associate Member(Vendo	r)(Membership dues are due each year on October 1)
	Signature(required)	Date

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 14-April 17, 2011

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 2010-2011

Officers

President Michael Murphey

Clifty Farms Paris, TN (800)748-9373

Vice-president Candace Campbell

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

> Treasurer— Nate Arvin Finchville Farms

(800)678-1521

Finchville, KY

Directors

George Worrell Wayco Hams

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

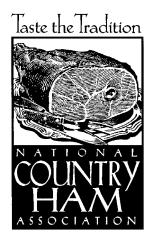
Brian Harper Harper's Country Hams

Chris Mouse Burger's Smokehouse, Inc.

Charlie Tripp Tripp Country Hams



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



NCHA 2011 Annual Meeting

Sponsorship Contribution Form

Available Sponsorship Opportunities

SPONSORSHIP LEVELS

	\$700	Welcome Reception: Thursday, Ap	oril 14th	
,		nsorships are available at \$700 each) Exclusive sponse frequested.	orship is	
	\$500	Country Ham Breakfast: Friday, A	pril 15th	
(One exclusi	rive sponsorship is available at \$500 each.		
	\$500	Country Ham Breakfast: Saturday	, April 16 th	
(One exclusi	ive sponsorship is available at \$500 each.		
	\$500	Seminar Coffee Break: Saturday, A	April 16th	
(One exclus	rive sponsorship is available at \$500 each.	•	
	\$100	General Meeting Sponsorship: Apr	ril 14 th -16th	
	These spon printed mat	asorships are unlimited and the contributor will be reco terial distributed for this meeting. This sponsorship w eral cost of the meeting.	ognized in the	
		to support NCHA as a meeting sponsor. level is indicated above and my check i	•	
Name:_				
Compa	ny:			
Address	s:			
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.