



May 2023

# News & Views

"There is nothing more frightening than ignorance in action" - Goethe

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## *From the President's Desk*

*Jake Sailer, Sailer's Food Market and Meat Processing*

Hello everyone /membership,

Wow! What a convention! First off, I would like to thank all those involved in putting on an amazing convention! We have an amazing board of directors, you're Past President, Phil Schmidt, my Vice President, Andy Geiss, our Treasurer, Kathy Vorpapel, all of our suppliers who sponsor events at the convention, Dr. Jeff Sindelar, all of the undergrads and staff from the UW MSABD building, Aaron and Darla Kiesel, our AAMP President, the Hotel staff, and the ringleader to everyone, hats off to Dianne Handsaker. A heartfelt thank you to each and every person who helped in some way to make this convention a great one!

Kicking off the convention, with the pre-convention workshop was definitely a hit. We had around 64 people attend. This is a good way to break the ice, network with fellow processors, while learning how to improve on efficiencies in your plant back at home. I thought it was an awesome day of learning. We were very blessed to have the Friday morning and Saturday afternoon sessions so well attended. There is a lot of information thrown out in a very short period of time. I hope by now it is has had time to soak in and be able to apply to your business.

Thank you to all who participated in the linker contest and congratulations to Randy VonRuden for the fastest linking time. Just goes to show we can be quick, but not as fast as automation. Thank you to all who attended and participated in the Friday night event. We had an awesome auction raising almost \$13,000 towards our scholarship fund. The cornhole tournament was another success as it keeps people busy, entertained, and being able to network with others. Congrats to the winners, The Smiths. The band was great, the beer was cold, it seemed everyone had a great evening. We reserved that room until midnight so we had a place to stay together and drink a few more beverages. Let your Board of Directors know if that is something you would like to continue.

The Saturday night banquet went very smoothly. Congratulations to our two People of the Year, Scott and Kathy Vorpapel. You both are so very deserving of this award this year. Keeping this a secret between the two was a challenge! It all worked out well. Congratulations to all the award-winning plants who put product in the product show. If you did not win, keep entering, and being involved in the product show and you'll raise those products to the top! Hats off to Lake Geneva Country Meats and team for the cured meats of excellence award. Hats off to Andy Geiss and team for their best of show and to Louie's Finer Meats and team for their best of show. I thought Tommy G did an amazing job singing his medley and the national anthem. I hope everyone enjoyed that little surprise.

On May 5th, we started planning next year's convention. Our idea was that this will be a part two to what we did this year. We are also putting on the final touches for the coalition conference this fall. We are all very busy at that time of year, but I hope people take the time to attend as the information given is extremely valuable. I think about that old saying that we all need to hear. Sometimes, we need to work on our business more and less in our business.

Thanks again to everyone who attended the convention and hope to see everyone at the Coalition Conference on November 1-3, 2023. This will be held at the Chula Vista Resort at the Wisconsin Dells.

*A note from Leslie Sailer-I just wanted to thank everyone who gave me hugs, kind words, or condolences during the passing of my Dad. It means so much to have the understanding and support of our WAMP family during this time. My heartfelt thank you to all of you.*

## UPCOMING EVENTS

### 2023 AAMP CONVENTION

Charleston Area Conv. Center  
Charleston Embassy Suites/  
Charleston Residence Inn  
Charleston, SC  
July 13-15, 2023

### WI STATE FAIR MEATS

#### COMPETITION

WI State Fair Park  
Entry Deadline: June 5, 2023  
Product Arrival:  
July 5-7, 2023  
Judging: June 9, 2023  
4-H Auction: August 8, 2023

### 2024 WAMP CONVENTION

Marriott Hotel  
Middleton, WI  
April 11-14, 2024

Your WAMP President

*Jake Sailer*  
Jake Sailer





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## 2023 MEAT PRODUCTS ENTRY INFORMATION

*Information will be periodically updated until online entries open. Please check for final updates.*

Superintendent: Jeff Sindelar, University of Wisconsin-Madison (608.262.0555)

### ENTRY CLOSING DATE

**Online Entries only – Completed and paid by 5 pm Central Time on June 2, 2023**

Entries are only accepted online with credit card payment; no mailed entries will be accepted.

*Any online entry completed/paid after 5 pm Central Time on June 2<sup>nd</sup> is considered late; late fees apply.*

### ENTRY FEES

\$10 per entry

### LATE ENTRY FEES after 5 pm Central Time June 2

\$20 per entry

*Late entries will only be accepted online until 5 pm on June 5<sup>th</sup> and are subject to Superintendent's approval.*

### SHOW SCHEDULE

#### Product Delivery

June 5<sup>th</sup> – 7<sup>th</sup> between 8 am and 4:30 pm

#### Judging

June 9<sup>th</sup> at 11 am

in the Exposition Center at Wisconsin State Fair Park

#### Awards

August 8<sup>th</sup> at 6 pm - WI 4-H Foundation Governor's Blue Ribbon

Meat Products Auction – Wisconsin State Fair Park

### How to Enter Product

#### Step 1 - Submit Product Entry Form(s) and Fees

**Online Entry** - Please go to [entry.wistatefair.com](http://entry.wistatefair.com).

Visa, MasterCard, Discover or American Express are accepted.

Any online entry not completed and paid by 5 pm on June 2<sup>nd</sup> is considered late and late fees apply.

### How to Submit Product

#### Step 2 – Ship or Deliver Entries to Wisconsin State Fair Park for arrival on June 5<sup>th</sup> – 7<sup>th</sup>

1. Securely wrap or package product to ensure safe delivery. Label product with identifying marks (product label, plant name, etc.). Identifying marks will be removed during check-in and prior to the beginning of judging. Product must arrive at Wisconsin State Fair Park below 40°F.
2. Fill out the shipping tags (page 8) completely. Place the first tag on the inside of the package and adhere the second tag to the outside of the package.
3. **SHIP PRODUCT** prepaid **Or DELIVER PRODUCT** to arrive on June 5<sup>th</sup> – 7<sup>th</sup>  
between 8 am and 4:30 pm to:

Wisconsin State Fair Park

TGT Youth Center, Attn: State Fair Meat Product Contest

(mention to the receptionist if delivering in person)

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West Allis, WI 53214

Contact Wisconsin State Fair Entry Office with any additional questions at [EntryOffice@wistatefair.com](mailto:EntryOffice@wistatefair.com) or 414.266.7052.

See complete rules at [entry.wistatefair.com](http://entry.wistatefair.com) or [www.wi-amp.com](http://www.wi-amp.com) (events page) or contact the WAMP Office (608-636-0639) or [dianne@wi-amp.com](mailto:dianne@wi-amp.com).

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# State Budget Update: MK Lobby

WAMP has been busy with in-district operator tours for key members of the state budget committee to discuss the meat processing initiatives included in the 2023-2025 Wisconsin State Budget.

As previously reported, Governor Evers included two significant proposals in the state budget plan to help grow and sustain the meat processing industry. The first initiative adds \$800,000 to the existing meat processor grants, bringing the total available for capital improvements to \$1 million annually. The second provision extends the Meat Talent Development Program and invests \$1.2 million in fiscal year 2024-25. This would continue the program which was created and funded using American Rescue Plan Act (ARPA) dollars.

The tours have enabled WAMP to highlight the importance of the Meat Processor Infrastructure Grants to sustain small meat processors by helping them invest in new equipment and infrastructure. During the most recent grant period, processors applying for the \$200,000 in grants submitted applications for more than \$2.8 million in requested funding, demonstrating the continued need and interest in receiving the grants.

In addition to discussing the infrastructure grants, the tours have allowed the groups to express support for continuation of the Meat Talent Development Program. This funding has been used for tuition reimbursement and curriculum development which attracts students, and potential employees, to careers in the meat industry. Specifically, the Meat

Talent Development Program provided funding for curriculum at UW-River Falls for high school students interested in the meat industry, as well as the Humane Handling Institute which provides hands-on training for meat industry workers in humane pre-slaughter handling, transport, stunning, and equipment maintenance. In addition, the funding has been used for reimbursement for HACCP trainings held at the University of Wisconsin - Madison Meat Science and Animal Biologics Discovery Center.

The 2023-2025 State Budget is currently being deliberated by the Wisconsin Legislature. We encourage all WAMP members and anyone in the meat processing industry to contact their elected officials to ask for their support of the grants included in the state budget. To find out who your elected officials are and contact information, please visit [www.legis.wi.gov/waml](http://www.legis.wi.gov/waml).



State Senator Eric Wimberger (R-Green Bay) toured Pelkin's Smokey Meat Market in Crivitz. Pictured L-R: Phil Schmidt, The Meat Block; Chad & Tashina Soletski, Meatski's Quality Meats in Pound; Michelle Kussow, WAMP Lobbyist; Senator Wimberger; Dennis Pelkin, Pelkin's; Andy Geiss, Geiss Meat Services; Ethan Pelkin, Pelkin's.



State Rep. Mark Born (R-Beaver Dam) toured LeRoy Meats in Fox Lake. Several area meat processors from Pernat's and Rechek's attended as well as numerous WAMP Board Members, including Ben Gehring-Gehring's Meat Market in Hartford; Phil Schmidt-The Meat Block in Greenville and Dr. Jeff Sindelar, Professor and Extension Meat Specialist in the department of Animal Sciences at the University of Wisconsin-Madison.



DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

## Division of Food and Recreational Safety

### DATCP Continues to Offer Resources to Wisconsin Meat Establishments

The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) reminds the state's meat establishments to take advantage of the various resources offered to help them understand regulatory requirements and changes that may affect their operations.

DATCP recently held its second virtual "office hours," designed to provide industry the opportunity to hear updates from DATCP's Bureau of Meat and Poultry Businesses (BMPB) and ask questions. DATCP plans to continue hosting these sessions throughout the year, and establishments are encouraged to have staff in attendance.

BMPB Director Paul Humphrey also spoke at April's WAMP convention to share details on recall causes and classifications. The BMPB continues to provide education and outreach on these topics and encourages meat establishments to review their recall plans and make sure they are robust and up to date.

Even with a reliable HACCP system in place and a history of safe products, an establishment may find itself in a situation where a recall is necessary. Earlier this year, DATCP emailed several industry reminders and resources to help operators find information on regulatory requirements, grant opportunities and upcoming changes. DATCP encourages anyone not receiving these messages to contact the BMPB at (608) 224-4694 or by email at [DATCPmeatpoultrylicensing@wisconsin.gov](mailto:DATCPmeatpoultrylicensing@wisconsin.gov). Please provide your establishment name or number and preferred email address.

DATCP wants to remind Wisconsin's meat establishments that it is here as a resource and partner. In addition to signing up for email updates, DATCP encourages meat establishments to take advantage of the next basic HACCP course offered by UW-Madison on August 16-17. Tuition reimbursement is once again being offered through DATCP's Meat Talent Development Program during check-in at the event.

## More Pictures from MK Lobby Update



Senator Pat Testin (R-Stevens Point) toured People's Meat Market in Stevens Point. Pictured L-R: Phil Schmidt, The Meat Block; John Franssen, Hewitt Meats; Brittney Falkavage, People's Meat Market; Andy Geiss, Geiss Meat Services; Senator Testin; Michelle Kussow, WAMP Lobbyist.



Rep. Tony Kurtz (R-Wonewoc) toured the Richland Locker in Richland Center. Pictured L-R: Michelle Kussow, WAMP Lobbyist; Curt Bisarek, Mr. B's Smokehouse Meats; Rep. Kurtz; Craig Huth, Richland Locker.

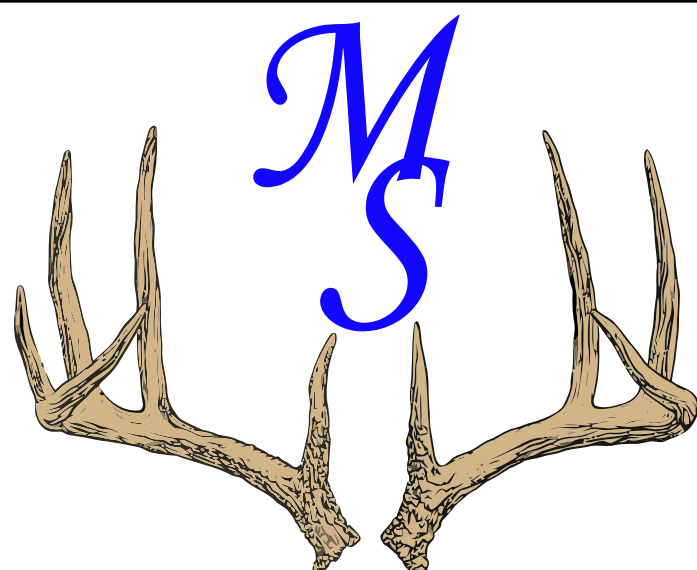


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DATCP Announces 2023 Meat Processor Grant Recipients

FOR IMMEDIATE RELEASE: May 10, 2023

Contact: Dan Richter, Public Information Officer, (608) 419-5352, dan.richter@wisconsin.gov  
MADISON, Wis. – The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) today announced eight meat processors will receive grants through the 2023 Meat Processor Infrastructure Grant Program. These grants aim to grow Wisconsin’s meat industry and improve the long-term viability of the state’s livestock industry.

“Wisconsin’s meat processors are a key component of a resilient supply chain, and I was proud to support them in their work by creating this grant program in 2021,” said Gov. Tony Evers. “Even still, need continues to outpace available funding, which is why investing in and supporting our local meat processors continues to be a top priority for me and our budget includes an additional \$1.6 million to continue this successful program. I look forward to the Legislature joining me by supporting this opportunity to invest in our meat processors and bolster this critical supply chain well into the future.”

A total of \$200,000 was available for this year’s meat processor grants, with a maximum of \$50,000 allowed for each project. Grant recipients were selected through a competitive review process and are required to provide a match of 100 percent of the grant amount. These grants are available through the 2021-23 biennial state budget, which included a \$200,000 annual investment to help meat processors increase throughput. DATCP received 70 applications with more than \$2.8 million in grant requests. The eight grant recipients and their planned projects include:

- Salchert Meats**, St. Cloud: Provide infrastructure for long-term sustainability project.
- JM Watkins LLC**, Plum City: Complete expansion and new storefront construction.
- Wisconsin River Meats**, Mauston: Invest in expanded refrigeration and rail hanging system.
- University of Wisconsin-River Falls**, River Falls: Fund renovation of livestock holding pens and handling facilities.
- NF Packing, Inc.**, Elkhorn: Build a USDA-licensed facility to address critical gaps in meat supply chain.
- The Durand Smokehouse**, Durand: Invest in processing and automation expansion.
- Sailer’s Food Market & Meat Processing**, Elmwood: Complete expansion to improve efficiency and competitiveness.
- D-D Meat Processing**, Sheboygan Falls: Invest in refrigeration and industrial tank expansion.

“Wisconsin has a strong history of meat processing, and I appreciate the Governor and Legislature’s work to support this critical piece of our food supply chain,” said DATCP Secretary Randy Romanski. “These grants help meat processors expand to address the needs of the livestock industry and consumers. Our state has the great opportunity to increase the dollars for this program to meet the need and strong interest from industry for this funding.”

For more information on meat processor news and updates, visit DATCP’s website.



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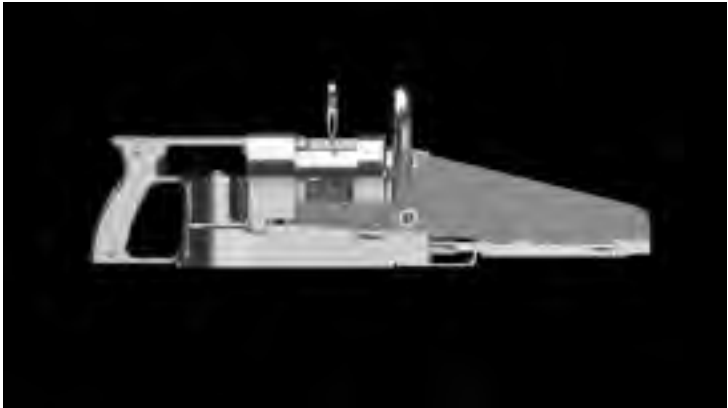
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Six Scholarships Awarded at the 2023 WAMP Convention



Scott Decker receiving plaque from Chad Matthews of MPI.

**Midwest Perishable Industries Scholarship**  
**Ava Decker, La Crosse, WI**  
Ava Decker is currently attending the University of Wisconsin-La Crosse majoring in Psychology with a minor in At-Risk Child and Youth Care. Ava’s career goals include helping at-risk children with environmental and mental health problems. After gaining experience, she plans to attend graduate school and a doctorate program to become a Child Psychologist. While in high school, Ava worked at Ray’s Meat Market and was involved in the Volleyball Team, FBLA, Show Choir, National Honor Society, Student Government and Honor Roll. Ava is sponsored by Ray’s Meat Market, Colby, WI.



Kyra Bisarek receiving plaque from Russ Krantz, UW Provision Co.

**UW Provision, Company Scholarship**  
**Kyra Bisarek, Hillsboro, WI**  
Kyra Bisarek is currently a Senior at Hillsboro High School. She intends to pursue a major in the field of communications at Ripon College. In high school, Kyra is involved in FBLA, Basketball, Volleyball, Forensics, Student Council, National Honor Society, Class Officer and AAU Basketball. She has served in community service roles as a volunteer at sports camps, fundraisers, library summer program, and more. Kyra is sponsored by Mr. B’s Smokehouse Meats, LLC, Hillsboro, WI.



Mattie Wilk receiving plaque from Andy Geiss, WAMP Vice President.

**Wisconsin Association of Meat Processors Scholarship**  
**Mattie Wilk, Spring Valley, WI**  
Mattie Wilk is currently a Senior at Spring Valley High School. She plans to attend the University of Wisconsin-River Falls with a major in Horticulture or Animal Science. Mattie’s career goals include becoming a Large Animal Nutrition Consultant or owning her own greenhouse and hobby farm. In high school, she has been active in the Spring Valley FFA, Golf Team, Tutor, Choir and Art Club. Mattie will be one of the valedictorians in her high school graduating class. Mattie is sponsored by Sailer’s Food Market and Meat Processing, Elmwood.



Mercedes Herrmann receiving plaque from Andy Geiss, WAMP Vice President.

**Mercedes Herrmann, Eden, WI**  
Mercedes Herrmann is a Senior at Campbellsport High School. She plans to attend the Ohio State University to double major in Political Science and Spanish. Her career goals include education policies to make schools more accommodating for children with ADHD and learning disabilities and help students with English as a second language. Mercedes is involved in Drama Club, Student Council, FBLA, Show Choir, Forensics, Community Theatre, Dance Team, Student Mentor, National Honor Society and Tutor. Mercedes is sponsored by Eden Meat Market, Eden, WI.



Megan Muench receiving plaque from Andy Geiss, WAMP Vice President.

**Wisconsin Association of Meat Processors Scholarship**  
**Megan Muench, Cumberland, WI**  
Megan Muench is currently attending University of Wisconsin-La Crosse with a major in Exercise and Sport Science and a minor in Nutrition. Megan plans to attend graduate school to become a Doctor of Physical Therapy. Megan has served as a cashier at Louie’s Finer Meats and volunteered in the Louie’s Brat Shack for local sports and clubs. She has been very involved in activities at UW-La Crosse that include Fitness Experience, Student Outreach Center and Healthcare Job Shadowing. Megan is sponsored by Louie’s Finer Meats, Cumberland.



Theodore Hassing receiving plaque from Andy Geiss, WAMP Vice President.

**Wisconsin Association of Meat Processors Scholarship**  
**Theodore Hassing, Plum City, WI**  
Theodore Hassing is currently a Senior at Plum City High School. He plans to attend Chippewa Valley Technical College in the Diesel Truck Technician program. Ted’s career goals are to gain experience working as a diesel technician for several years and eventually opening his own mechanic shop. Ted has worked at JM Watkins Meat Locker for four years. He has worked in the clean-up crew, meat grinding and in packaging. Ted is also involved in Forensics, Track, and on the Honor Roll. Ted is sponsored by JM Watkins Meat Locker, Plum City.

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May 2023

WAMP News & Views

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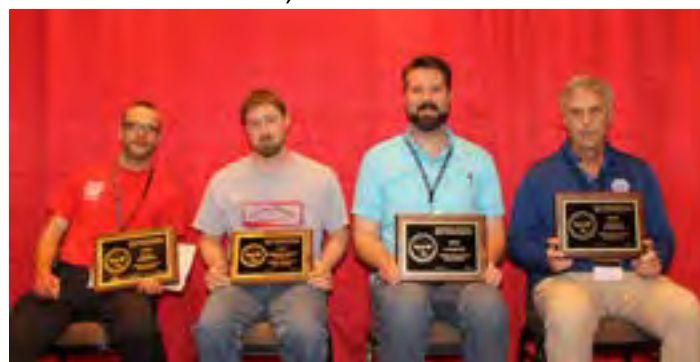
## 2023 WAMP Product Show Winners



**Fresh Breakfast Sausage (Class 1)**  
1. Wilson's Farm Meats, Elkhorn; 2. Brandon Meats and Sausage, Brandon; 3. Eden Meat Market, Eden; 4. Geiss Meat Service, Merrill.



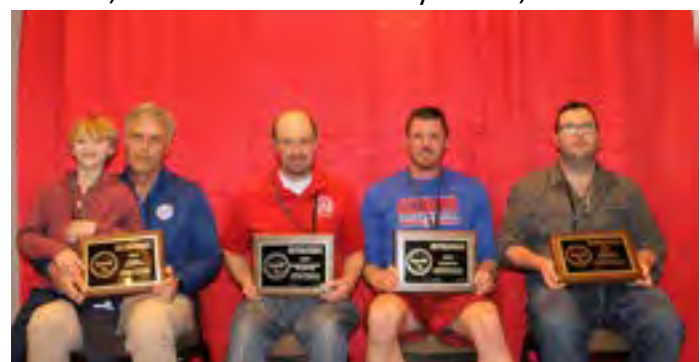
**Fresh Dinner Sausage (Class 2)**  
1. Geiss Meat Service, Merrill; 2. West Bend Sausage Plus, West Bend; 3. Beaver Dam Food Pride, Beaver Dam; 4. Louie's Finer Meats, Cumberland.



**Fresh Specialty Bratwurst (Class 3)**  
1. Bunzel's Meats, Milwaukee; 2. Custom Meats of Marathon, Marathon; 3. RJ's Meats and Groceries, Hudson; 4. Lake Geneva Country Meats, Lake Geneva.



**Fresh Traditional Bratwurst (Class 4)**  
1. Brandon Meats and Sausage, Brandon; 2. Bunzel's Meats, Milwaukee; 3. West Bend Sausage Plus, West Bend; 4. Wilson's Farm Meats, Elkhorn.



**Fresh Specialty Poultry Sausage (Class 5)**  
1. Lake Geneva Country Meats, Lake Geneva; 2. Louie's Finer Meats, Cumberland; 3. Fox Bros. Piggly Wiggly, Oconomowoc; 4. Leroy Meats, Horicon.



**Fresh Gourmet/Flavored Patty (Class 6)**  
1. Lake Geneva Country Meats, Lake Geneva; 2. Roskom Meats, Kaukauna; 3. Wilson's Farm Meats, Elkhorn; 4. Fox Bros. Piggly Wiggly, Oconomowoc.



**Bacon (Class 7)**  
1. Brandon Meats and Sausage, Brandon; 2. Mr. B's Smokehouse Meats, Hillsboro; 3. Block and Cleaver, Siren; 4. Geiss Meat Service, Merrill.



**Bacon-Flavored (Class 8)**  
1. Louie's Finer Meats, Cumberland; 2. Northwoods Locker, Clayton; 3. Sorg Farm Packing, Darien; 4. Lodi Sausage Company, Lodi.

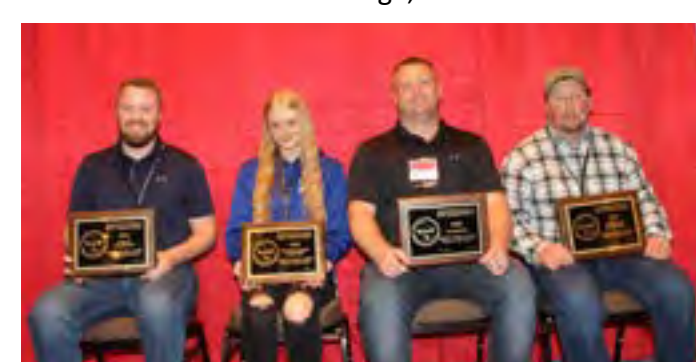
## 2023 WAMP Product Show Winners Cont.



**Boneless Poultry Products (Class 9)**  
1. Wilson's Farm Meats, Elkhorn; 2. Lake Geneva Country Meats, Lake Geneva; 3. Louie's Finer Meats, Cumberland; 4. The Durand Smokehouse, Durand.



**Bratwurst-Specialty (Cooked & Un-cured) (Class 11)**  
1. Lake Geneva Country Meats, Lake Geneva; 2. Falls Meat Service, Pigeon Falls; 3. Block and Cleaver, Siren; 4. Brandon Meats and Sausage, Brandon.



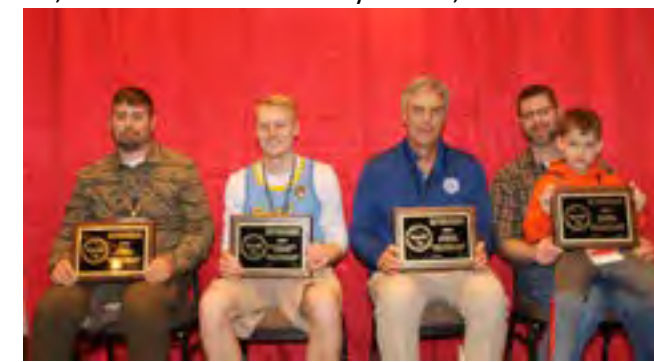
**Bratwurst-Specialty (Smoked, Cured) (Class 13)**  
1. Lake Geneva Country Meats, Lake Geneva; 2. Hoff's United Foods, Brownsville; 3. Hewitt's Meats, Marshfield; 4. The Meat Market, Baraboo.



**Cured and Smoked Poultry (Class 15)**  
1. Louie's Finer Meats, Cumberland; 2. The Durand Smokehouse, Durand; 3. The Meat Market, Baraboo; 4. Geiss Meat Service, Merrill.



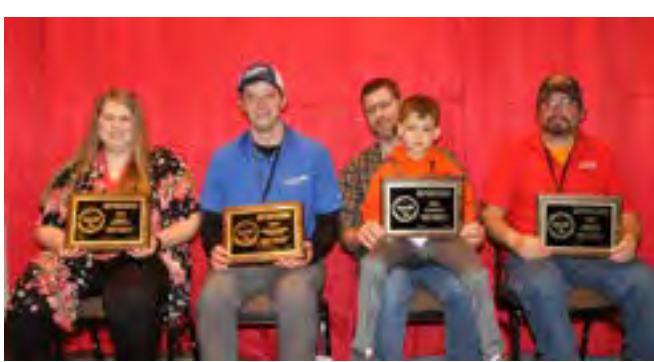
**Bratwurst-Traditional (Cooked & Un-cured) (Class 10)**  
1. RJ's Meats and Groceries, Hudson; 2. Brandon Meats and Sausage, Brandon; 3. Falls Meat Service, Pigeon Falls; 4. Lake Geneva Country Meats, Lake Geneva.



**Bratwurst Traditional (Smoked, Cured) (Class 12)**  
1. Nilssen's, Clear Lake; 2. Hoff's United Foods, Brownsville; 3. Lake Geneva Country Meats, Lake Geneva; 4. Geiss Meat Service, Merrill.



**Braunschweiger Liver Sausage (Class 14)**  
1. The Meat Market, Baraboo; 2. Lake Geneva Country Meats, Lake Geneva; 3. Geiss Meat Service, Merrill; 4. Sorg Farm Packing, Darien.



**Cured Specialty Meat Products (Class 16)**  
1. People's Meat Market, Stevens Point; 2. Gehring's Meat Market, Hartford; 3. Geiss Meat Service, Merrill; 4. Louie's Finer Meats, Cumberland.



## 2023 WAMP Product Show Winners Cont.



### Dried or Smoked Beef (Class 17)

1. Block and Cleaver, Siren; 2. Louie's Finer Meats, Cumberland; 3. JM Watkins, Plum City; 4. Brandon Meats and Sausage, Brandon.



### Frankfurter/Wieners-Natural Casing (Class 18)

1. Northwoods Locker, Clayton; 2. Salmon's Meat Products, Luxumberg; 3. Lodi Sausage Company, Lodi; 4. Brandon Meats and Sausage, Brandon.



### Frankfurters/Wieners-Skinless (Class 19)

1. Hoff's United Foods, Brownsville; 2. RJ's Meats and Groceries, Hudson; 3. Louie's Finer Meats, Cumberland; 4. Northwoods Locker, Clayton.



### Ham-Bone-in (Class 20)

1. RJ's Meats and Groceries, Hudson; 2. Brandon Meats and Sausage, Brandon; 3. Block and Cleaver, Siren; 4. Lake Geneva Country Meats, Lake Geneva.



### Ham-Semi-boneless (Class 21)

1. Geiss Meat Service, Merrill; 2. Lake Geneva Country Meats, Lake Geneva; 3. Brandon Meats and Sausage, Brandon; 4. The Durand Smokehouse, Durand.



### Ham-Boneless (Class 22)

1. Geiss Meat Service, Merrill; 2. RJ's Meats and Groceries, Hudson; 3. The Durand Smokehouse, Durand; 4. Louie's Finer Meats, Cumberland.



### Ham-Boneless Traditional (Class 23)

1. Brandon Meats and Sausage, Brandon; 2. The Meat Market, Baraboo; 3. Louie's Finer Meats, Cumberland; 4. Geiss Meat Service, Merrill.



### Specialty Meat Entree (Class 24)

1. Lake Geneva Country Meats, Lake Geneva; 2. West Bend Sausage Plus, West Bend; 3. Louie's Finer Meats, Cumberland; 4. Eden Meat Market, Eden.

## 2023 WAMP Product Show Winners Cont.



### Jerky Reconstructed (Class 25)

1. Lake Geneva Country Meats, Lake Geneva; 2. Geiss Meat Service, Merrill; 3. Wilson's Farm Meats, Elkhorn; 4. Northwoods Locker, Clayton.



### Jerky-Whole Muscle (Class 26)

1. Lake Geneva Country Meats, Lake Geneva; 2. West Bend Sausage Plus, West Bend; 3. Mr. B's Smokehouse, Hillsboro; 4. Bunzel's Meats, Milwaukee.



### Large Diameter Luncheon Meats (Class 27)

1. Geiss Meat Service, Merrill; 2. Lake Geneva Country Meats, Lake Geneva; 3. Roskom Meats, Kaukauna; 4. Leroy Meats, Horicon.



### Luncheon or Jellied Loaf (Class 28)

1. Leroy Meats, Horicon; 2. The Meat Market, Baraboo; 3. Sorg Farm Packing, Darien; 4. Louie's Finer Meats, Cumberland.



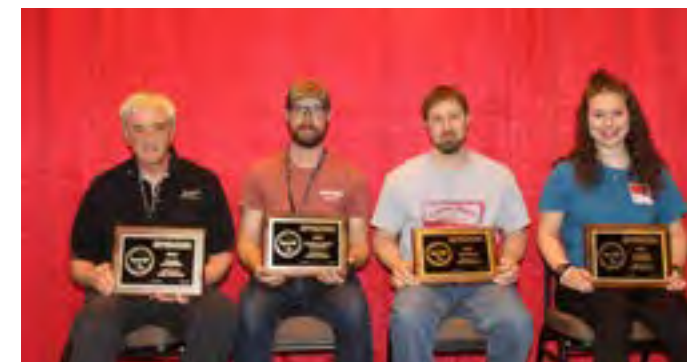
### Ring Bologna-Emulsified (Class 29)

1. Gehring's Meat Market, Hartford; 2. Louie's Finer Meats, Cumberland; 3. Brandon Meats and Sausage, Brandon; 4. Wilson's Farm Meats, Elkhorn.



### Ring Bologna Coarse Ground (Class 30)

1. Nilssen's, Clear Lake; 2. The Meat Market, Baraboo; 3. The Durand Smokehouse, Durand; 4. Falls Meat Service, Pigeon Falls.



### Specialty Ring Sausage (Class 31)

1. Louie's Finer Meats, Cumberland; 2. Eden Meat Market, Eden; 3. Custom Meats of Marathon, Marathon; 4. Geiss Meat Service, Merrill.



### Small Diameter Smoked & Cooked Sausage (Class 32)

1. Wilson's Farm Meats, Elkhorn; 2. Geiss Meat Service, Merrill; 3. Nilssen's, Clear Lake; 4. West Bend Sausage Plus, West Bend.



## 2023 WAMP Product Show Winners Cont.



Smoked Kielbasa or Polish Sausage (Class 33)  
1. Geiss Meat Service, Merrill; 2. RJ's Meats and Groceries, Hudson; 3. Block and Cleaver, Siren; 4. Sailer's Food Market & Meat Processing, Elmwood.



Snack Sausages - Traditional (Class 34)  
1. The Meat Block, Greenville; 2. Nilssen's, Clear Lake; 3. Wilson's Farm Meats, Elkhorn; 4. Geiss Meat Service, Merrill.



Snack Sausages Flavored (Class 35)  
1. Hewitt's Meats, Marshfield; 2. Brandon Meats and Sausage, Brandon; 3. Falls Meat Service, Pigeon Falls; 4. Nilssen's, Clear Lake.



Cooked Summer Sausage (Class 36)  
1. Block and Cleaver, Siren; 2. Brandon Meats and Sausage, Brandon; 3. Geiss Meat Service, Merrill; 4. Hewitt's Meats, Marshfield.



Flavored Summer Sausage (Class 37)  
1. Bunzel's Meats, Milwaukee; 2. Louie's Finer Meats, Cumberland; 3. Hoff's United Foods, Brownsville; 4. Geiss Meat Service, Merrill.



Old World Dry or Semi Dry Sausage (Class 38)  
1. Louie's Finer Meats, Cumberland; 2. Northwoods Locker, Clayton; 3. Driftless Provisions, Viroqua; 4. Block and Cleaver, Siren.



Andy Geiss, Geiss Meat Service, Merrill, (left) is presented the R.W. Bray Award of Excellence by Dr. Dean Henderson (right). Geiss Meat Service won the award with their entry in the Ham-Boneless (Commercial) Class.

Louie's Finer Meats, Cumberland, received the Dr. Buege Award of Excellence for their Ring Weisswurst that was entered in the Specialty Ring Sausage Class. Darla Kiesel (left) presents the award to Leif Arnes, Louis E. Muench and Louis K. Muench.



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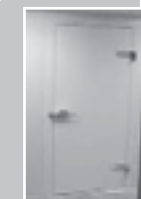
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## 2023 Kid's Sculpture Contest Winners!



*Ages 5 and Younger*



*Ages 6-8*



*Ages 9 and Older*

## WAMP Product Show Award of Excellence in Manufacture



Congratulations to Lake Geneva Country Meats for being awarded the WAMP Product Show/WI Specialty Meats Championship Excellence award at the 2023 WAMP Convention. Pictured (L to R): Scott Vorpagel, Marc Baillargeon, and Kathy Vorpagel.

## Best Linker Contest Winners

1. Randy Von Ruden; Von Ruden Meats, Cashton (23.36 sec.)
2. Joel Reck; Wenzel's Farm Sausage, Marshfield (24.21 sec)
3. Vince Cianciolo; Bunzel's Meat Market, Milwaukee (25.71 sec)



Jake Sailer presenting trophy to Randy Von Ruden.



Jake Sailer presenting trophy to Vince Cianciolo.  
May 2023

## Kathy Vorpagel and Scott Vorpagel 2023 WAMP Person of the Year!

Many of us got started in the industry because of family and Kathy is no exception. She started attending shows because her family brought them along. While she may not have had a choice in attending, the value of these shows must have stuck with her as now she's a big part of putting them on and working with the association.

Kathy took the baton from past generations and kept a great business, Lake Geneva Country Meats, going. While running your own business is plenty, but Kathy also managed to give anything that was needed to WAMP.

Kathy has been a long term board member and brings qualities to the board and association that are greatly needed.

- She's not afraid to speak her mind about what should or should not be done for WAMP.
- In a room of people with big ideas, she's the one to keep an eye on details and follow through on proposals.
- She's always making sure that WAMP is spending money wisely.
- She's always helped out behind the scenes with board projects like the recent website.
- She's always there to greet people with a smile and welcoming personality. Whether it's a supplier or a new operator member, she's a great face of the association.

Kathy had two parents that were long time board members and when she took over as Treasurer from her mother, Rita Leahy, she kept up with the tradition of responsible stewardship and guidance that Rita did for WAMP for so long.

Kathy took up the temporary Executive Secretary duties and helped with the transition between Secretaries. Kathy has given exceptional and irreplaceable service to WAMP and it's members.

Congratulations Kathy!

This year the committee felt strongly that both Kathy and Scott Vorpagel were both very deserving of the Person of the Year award, but they both needed to be recognized individually.

- If we think Kathy pays attention to details, Scott gets a microscope out to make sure details are covered.
- We need someone like Scott to make sure the important things aren't missed.
- During Scott's service as a board member and board President, Scott has always made sure to promote good group discussion making sure the best possible outcomes happen for WAMP.
- It may not always be the most exciting stuff, but he has made a number of recommendations to the board for updates to the by-laws to help the organization run more smoothly in the past few years. Scott has always been a bit part of that, which is a legacy we all can appreciate.
- Just like Kathy, Scott is a welcoming face to members and suppliers at conventions, events, and board meetings.

We are always impressed by how Scott and Kathy always back each other up at board meetings and in public. You're a team. They both have their own strengths and make important contributions to WAMP and for that they are worthy of recognition.

Congratulations Scott! Thank you for all you have done and continue to do for WAMP.







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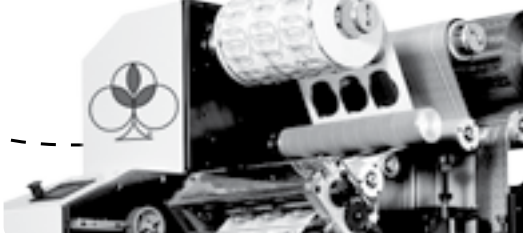
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## Please Share With Your Pork Producer Customers!

### Producing Quality Pork Seminar

Jeff Morris, UW-Extension Swine Outreach Specialist, has organized a program that offers a series of swine and pork-focused educational seminars over the next twelve months. The first seminar, Producing Quality Pork, will take place on Wednesday, June 21st, 2023, at the UW Meat Science Biologics Discovery Building, 1933 Observatory Drive Madison, WI 53706.

This seminar will assist producers of all ages in maximizing the effectiveness of their production skills to deliver the highest quality product to consumers. Attendees will get practical and real-life insight from some of the industry's most skilled professionals.


Topics to be covered include:

- Live animal evaluation
- Deworming
- Direct Marketing
- Carcass Evaluation
- Feeding the pig to produce a quality product
- Animal Care
- Private Labeling

This seminar is a collaborative effort between UW-Extension, the Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP), and the Wisconsin Pork Association. Additionally, we would like to thank Dr. Jeff Sindelar, Professor and Extension Meat Specialist at UW-Madison, for his help in organizing and coordinating this program. The program will begin at 9:00 a.m. and conclude around 3:30 p.m. with lunch provided by the Wisconsin Pork Association.


To register for this event, please email Jeff Morris at [jeff.morris@wisc.edu](mailto:jeff.morris@wisc.edu) or scan the QR code on the attached flyer. Pre-registration by June 15th is required to confirm a lunch reservation.

For questions or to inquire about future seminar offerings, email Jeff Morris at [jeff.morris@wisc.edu](mailto:jeff.morris@wisc.edu).



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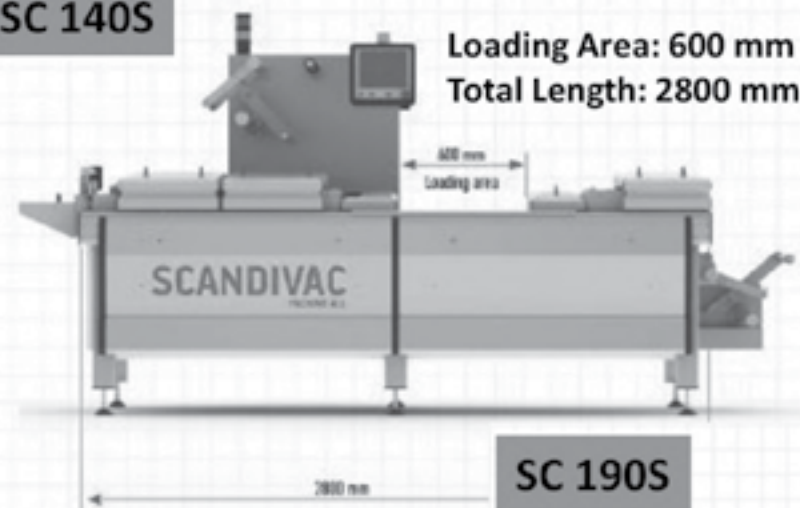


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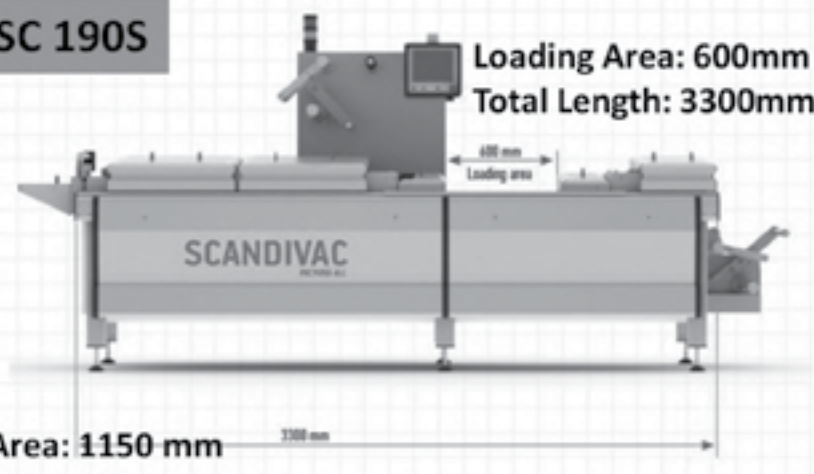


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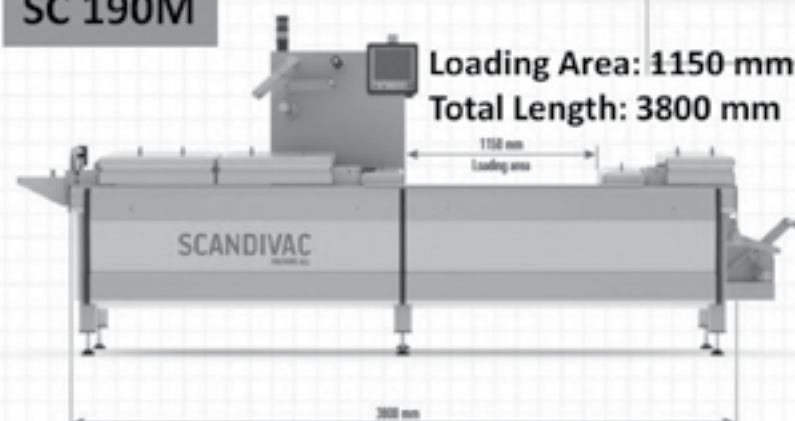
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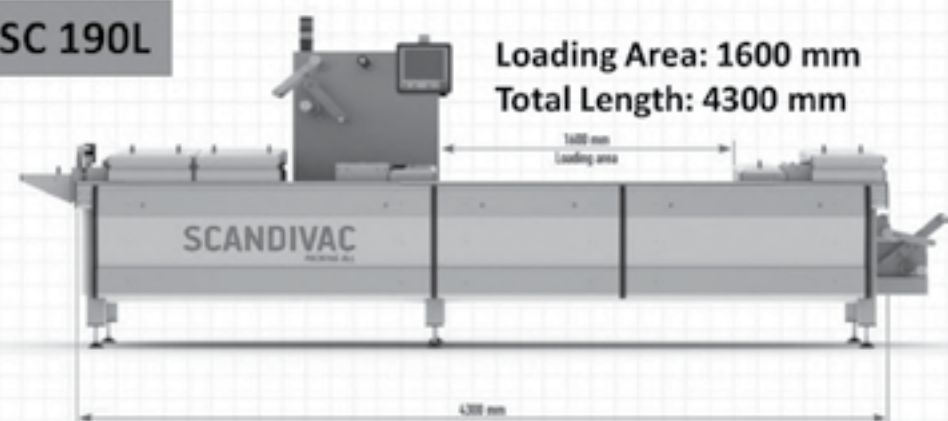
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## WAMP Board Meeting Minutes

Wisconsin Association of Meat Processors

Board Meeting Minutes; March 10, 2023, Zoom

Board Members in Attendance: Scott Vorpapel, Russ Krantz, Mike Bills, Tim Brueggen, Kathy Vorpapel, Andy Geiss, Rick Reams, Jessica Brown, Andy Pearson, Louis Muench, John Franseen, Jake Sailer, Roy Elsenpeter, Brandon Clare, Dr. Jeff Sindelar, Jeff Swenson, Drew Brinker, Ben Gehring, and Dianne Handsaker. Absent: Chris Herrmann, Phil Schmidt, and Lee Falkavage.

The meeting was called to order by President, Jake Sailer, at 7:31 am.

Leif Erickson and Karen Hagen from HUB presented on the topic of a medical benefits program that we would be able to promote to our members. Individuals would purchase the health care and the plant/employer would be able to reimburse the employee at a pre-determined level. More details will be available at the convention.

Secretary's Update: The minutes of WAMP Board meeting on January 6, 2023 and February 10, 2023, will be held till the next in-person meeting for approval. Dianne Handsaker discussed the current membership status: Operators: 106 (3 out of state), Suppliers: 64, and 2 Associate Members plus 6 Honorary Associate Members.

Treasurer's Report: No report.

Product Show Committee Report: Ben Gehring reported that the show prep is coming along well. He has a list of volunteers and will be reaching out to additional plants for volunteers. Dianne will send him an updated Operator membership list.

Scholarship: The Scholarships were due March 1st and 16 applications were received. Dianne asked if an evaluation form should be created with so many applicants. Rick Reams will send the AAMP guidelines and Jeff Swenson will send another evaluation sheet. Dianne will create an evaluation sheet and send the applications and eval sheet to the committee members.

Nomination: The Person of the Year is set, so the committee may focus on board candidates. Ben Gehring has sent his bio in for his nomination to the board. Louis Muench will run for a second term. Additional candidates were discussed.

Massachusetts Fund Committee: Jake Sailer reported that Tim Haen will chair this committee. Louie Muench, Dave Downs and Rick McLimans will also serve. Phil Schmidt will be on the committee as Past President and the board liaison.

Legislative Agenda/Budget: Michelle Kussow presented the Legislative Agenda and WI Budget Request for the board's approval. Governor Evers' included \$1 million for Processor Grants and \$1.2 million for Meat Talent Development. Michelle asked the group to consider supporting the same amounts in the requested budget as opposed to what we had originally requested. The Republican legislators are not in favor of the level of spending that Governor Evers has proposed. Michelle has had discussions with Senator Ballweg as Senator Ballweg wants to include an apprenticeship program for the meat industry as part of the Meat Talent Development program. Michelle also discussed the plant tour locations that she is setting up with the Joint Finance Committee members. Michelle is planning and scheduling the tours. After a discussion about the budget requests, John Franseen moved to support the budget requests as presented in Governor Evers budget for processor grants and the meat talent development. Brandon Clare seconded. Motion passed. Michelle also presented a letter of support for Randy Romanski's confirmation on Wednesday, March 15th. Michelle will attend and represent WAMP. Rick Reams moved to approve the letter and our support of Randy Romanski for WI DATCP Secretary. Scott Vorpapel seconded. Motion passed.

Old Business:

1. 2023 Convention Planning

a. Pre-Convention Workshop: Dr. Sindelar discussed the final schedule Pre-Convention Workshop. We have decided to provide a shuttle as the parking passes was a small savings, but parking may not be available for everyone. Dr. Sindelar needed 6 group leaders for the afternoon rotations. Volunteers are Andy Geiss, Brandon Clare, Jake Sailer, Louis Muench, UWP rep., and Rick or Anthony Reams. Twenty-five attendees have paid for the workshop with the availability of 80 attendees.

b. Educational Session: The educational sessions are set for the convention.

c. Trade Show Updates: 99 Trade Show booths had been reserved at meeting time. The trade show is coming together and looks to be nearly full. Dianne listed suppliers that have had a booth last year, but she has been unable to communicate from them or get a commitment. Several new vendors will be at the show also. Exhibitor packets are being sent.

d. Friday Night Social: The Scholarship Auction donations were discussed. Dianne will follow-up with UltraSource on an UltraSource Academy. If you are donating an item, please send a picture to Dianne for publicity.

e. Butcher (Linker) Contest: The contest will happen at the Trade Show on Friday from 1-3 pm. Students of the UW MSABD will conduct the contest at their booth in the Trade Show.

f. Sponsorships: Currently have \$13,250 in monetary convention sponsorships.

g. Plant Registrations: 20 plants have registered, but mostly online. There was a registration form in the March newsletter. A special convention mailing is not planned.

h. Invited Guests: Reminders have been sent to Governor Evers, Randy Romanski and Alice and Dairyland. Randy Romanski will attend.

i. Promotion/Student Pass: The Student Pass registration will be created. Jeff Swenson will help Dianne share the Student Invitation with various tech schools, high schools, etc.

j. Volunteers: A list of volunteer needs will be created for board members when the Executive Committee meets on March 24 to review the convention.

k. Judges Boxes: Jake Sailer noted that 55 thank you notes are needed for the boxes. The board will sign them at the board meeting on Friday morning at the convention.

2. No other old business.

New Business

1. Retail Food Safety Advisory Committee: Anthony Reams has agreed to serve on this committee to represent WAMP.

2. Insurance: There was interest in pursuing the Medical/Vision/Dental insurance and offer the program for members to take advantage of.

3. No other new business.

WI DATCP Report: Jeff Swenson reported that the current DATCP processor grants closed at 5 pm, on Friday, March 17. There are not a lot of applicants so far, so please submit grant applications. The application is not lengthy.

UW Madison Extension Report: Dr. Sindelar discussed that they had just completed the second HACCP class with most of the attendees having their tuition reimbursed under the Meat Talent Development program. The WI Meat Processing School is scheduled for March 22-23 and is full. UW MSABD is currently adding another staff position to allow expansion of training programs. The position would be funded with Meat Talent Development program funds.

UWM Student Board Report: No report.

AAMP Update: The AAMP Convention will be held in Charleston, SC,





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# WAMP Board Meeting Minutes Cont.

on July 13-16, 2023. There are several hotels near the convention center if anyone needs to reserve rooms.

The next meeting will be at 7 am on April 14, 2023, at the convention for breakfast, convention duties and signing thank you cards.

Jake Sailer declared the meeting adjourned due to lack of business. See you at the convention!

Respectfully submitted,  
Dianne Handsaker

Executive Secretary  
Wisconsin Association of Meat Processors  
Board Meeting Minutes; April 16, 2023  
Madison Marriott West-Middleton, WI

Board Members in Attendance: Scott Vorpapel, Ryan Pernat, Drew Brinker, Tim Brueggen, Ben Gehring, Brittney Falkavage, Kathy Vorpapel, Andy Geiss, Rick Reams, Jessica Brown, Andy Pearson, Louis Muench, John Franseen, Jake Sailer, Roy Elsenpeter, Brandon Clare, Dr. Jeff Sindelar, Phil Schmidt, Jeff Swenson, and Dianne Handsaker. Absent: Mike Bills.

The meeting was called to order by President, Jake Sailer, at 9:02 am. Jake extended a thank you to all for volunteering throughout the convention. The volunteer spreadsheet worked well. Jake discussed the special guests that were in attendance: Alice in Dairyland, Discover Wisconsin, and Pam Jahnke (Midwest Farm Report). They were all able to visit the Product Show, the Trade Show and have board members with them to answer questions, etc. Pam Jahnke interviewed Dr. Jeff Sindelar, Wayne Lautsbaugh, Jake Sailer and Darla Kiesel (AAMP President).

Secretary's Update: The minutes of WAMP Board meetings on January 6, 2023, February 10, 2023, and March 10, 2023, were emailed in advance and presented in writing at the meeting. Scott Vorpapel moved to approve all three sets of minutes. John Franseen seconded. Motion passed. Dianne estimated that post-convention the WAMP Operator memberships would be at about 132 and the Supplier memberships are about 85-86. Will be sending reminders to previous members that have not renewed. Larger plants still need a personal contact to join WAMP.

Treasurer's Report. No additional report since yesterday's Annual Meeting report. Kathy Vorpapel reported the bank is offering a CD over 4% and Kathy suggested moving \$55,000.00 of the Scholarship Checking Amount to a CD. That would still leave enough in the Scholarship Savings account to pay out the 2023 scholarships. John Franseen moved to approve the Treasurer's report. Brandon Clare seconded. Motion passed.

Jake Sailer welcomed Brittney Falkavage, Ben Gehring and Ryan Pernat to the WAMP Board. Also expressed his appreciation to Louis Muench for continuing on the board with a second term.

Updates and Plant Tours (Michelle Kussow): Michelle presented the plant tour schedule with members of the Joint Finance Committee. Each tour was discussed and board members volunteered for various tours or will contact neighboring plant members to participate. Michelle discussed that one tour was held at RJ's Meats on Monday, April 10. Michelle noted the budget still includes repealing the Personal Property Tax. It is also proposed to increase the credit given to business to 2% on the Sales Tax remittance to help cover the costs of Credit Card fees. She noted she is continuing to work/monitor the Waste Water Discharge permits and dual (retail and plant) inspections by WI DATCP. She was contacted by the Ag Committee for our position on the labeling of meat products from animals with injections of vaccines that may include mrna.

Association/Position Reviews: Dianne Handsaker and Kathy and Scott Vorpapel were asked to leave the room for this discussion. Treasurer Review: Kathy is very organized, orderly, good team player and goes above and beyond with her duties. Phil Schmidt moved to

continue to have Kathy Vorpapel as the WAMP Treasurer. Rick Reams seconded. Motion passed. Secretary Review: The board has received good feedback from the membership about Dianne Handsaker. She is progressing the association forward, has opportunities for growth as she becomes more familiar with the association and processes. The board reviewed the compensation relative to value added. John Franseen moved to increase the Treasurer's pay by 10%. Ben Gehring seconded. Motion passed. Phil Schmidt moved to retain Dianne Handsaker as Secretary and move the salary to \$2000 per month. Brittney Falkavage seconded. Motion passed.

Product Show Committee: The committee is looking for a third committee member. Dr. Sindelar expressed the need for an incoming committee member to have some experience with the Product Show. Discussed having a wrap-up meeting for the committee. Suggested asking students to be volunteers next year. Will be considering an online entry system and briefly discussed the judges' boxes for next year.

Financial Advisory Committee: No report.

Old Business:

1. 2023 Convention Review

a. The Pre-Convention Workshop went very well. The small groups were appreciated. Dr. Sindelar will work with Dianne to create a workshop budget, etc.

b. Educational Sessions: The sessions had great attendance and good feedback. The power point presentations went well and the schedule was good.

c. Trade Show: The trade show went very well. Vendors were very pleased with the attendance and the traffic at the show. Have not heard of any move out issues so far. Only one minor issue with Valley.

d. Social Events: The Friday night event went very well. The band was great. We had an excellent mix of things to do for the adults and kids. The scholarship auction went very well.

e. Linker Contest: The contest had 32 participants from kids to adults. Will look to have a 3rd contest next year. The contest does need a sponsor. (Pack3000 sponsored this year for \$750). Need a plan to use the product afterwards.

f. Plant Attendance: Estimated that 20 plants registered onsite and 68 in advance for a total of 88 plants.

g. Student Pass: Need to promote the Student Pass to increase participation.

h. Corn Hole Boards. Will be keeping the 5 sponsored boards. Andy Geiss will store. The WAMP board was auctioned off for the Scholarship Fund. Rick Reams will sponsor another WAMP board next year.

i. Meats: The banquet went very well with having the Prime Rib carved by Jake and Andy. Need three carving stations for next year. RJ's Meats will sponsor the Breakfast Sausage. Need a new plant to provide the Brats and Hot Dogs for the Trade Show. AC Legg provided the seasoning.

2. Retail Food Advisory Committee: The first meeting is April 21st and Anthony Reams will represent WAMP.

3. No other old business.

New Business

1. WI State Fair Competition: The competition is scheduled for June 9. Information will be sent to the membership soon.

2. WI Meat Industry Coalition Conference: The Conference is scheduled for November 1-3, 2023, at the Chula Vista in the Wisconsin Dells. The WAMP Board meeting is scheduled for November 1st in the afternoon.

3. Scholarship CD: Phil Schmidt moved to put \$55,000.00 from the Scholarship Checking into a CD at over 4%. John Franseen seconded.

Motion passed.

4. No other new business.

WI DATCP Report: Jeff Swenson discussed the number of applicants for the current WI Meat Processing Grant program. There were 70 applicants with \$2.8 million worth of projects. It is taking some time to reimburse attendees for HACCP Training and the Meat Processing School tuition, but will be reimbursed soon.

The next meeting will be at 8 am on Friday, May 5 at the WI DATCP Conference Room. Jeff Swenson will request the use of the room. He also suggested using Stoddard's as the caterer for lunch. Ryan Pernat will send information for a recommended hotel. Discussed having dinner together the night before. (Need to verify with Dr. Sindelar as a Coalition meeting is scheduled at the same time.)

With no additional business, Jake Sailer adjourned the meeting.

Respectfully submitted,  
Dianne Handsaker

Executive Secretary  
Wisconsin Association of Meat Processors  
Board Meeting Minutes; May 5, 2023  
WI DATCP Building, Madison, WI

Board Members in Attendance: Scott Vorpapel, Ryan Pernat, Tim Brueggen, Ben Gehring, Brittney Falkavage, Kathy Vorpapel, Andy Geiss, Rick Reams, Jessica Brown, Andy Pearson, Louis Muench, John Franseen, Jake Sailer, Roy Elsenpeter, Dr. Jeff Sindelar, Phil Schmidt, Mike Bills, Jeff Swenson, and Dianne Handsaker. Absent: Drew Brinker and Brandon Clare.

The meeting was called to order by President, Jake Sailer, at 8:15 am. Jake extended a thank you to Jeff Swenson for hosting our meeting at WI DATCP today. He also gave appreciation to all the board members who graciously volunteered at the convention. The spreadsheet of volunteers worked well.

Secretary's Report: The minutes of WAMP Board meeting on April 16, 2023, were emailed in advance and presented in writing at the meeting. Louis Muench moved to approve the minutes. Ben Gehring seconded. Motion passed. (Louis noted later in the meeting that Mike Bills was listed as present and absent. Dianne will remove Mike Bills from being in attendance.) Dianne reported that 130 Operators and 87 Suppliers have paid memberships. Dianne and Kathy are currently working though their records for paid memberships for 2023 to make sure they are the same. Dianne still needs to do renewals. The board requested of list of plants that have not paid memberships. Jake Sailer met with American Foods Group and they will be joining WAMP. The large plants definitely need a personal contact.

Treasurer's Report. Kathy Vorpapel presented the WAMP financials in writing and discussed the income and expenses for this year. Since the convention Kathy moved funds from the general checking to a Savings Account at Town Bank earning 4%. She also invested \$55,000 from the scholarship fund into a CD earning 4.5% until April 3, 2024. Kathy kept enough funds in the Scholarship Savings to pay out the 2023 scholarships. Still have some income to come in from the convention. Discussed the increased revenue from dues and trade show. Kathy noted the reports will be adjusted later, but had to reissue the checks that were sent the past two years for the WI Livestock and Meat Council Scholarships. Phil Schmidt moved to approve the Treasurer's report. Roy Elsenpeter seconded. Motion passed.

WAMP Lobbyist Report: Michelle Kussow reported that the capitol is in full swing and voting has begun on the budget. The Republicans are being very conservative and have moved our budget request for grants back to \$200,000/year as opposed to the \$1 million that was proposed by Governor Evers. The Meat Talent Development Program has also been removed as it was not included in the budget before, but came from ARPA funds. Those opposed to the budget understand there are additional funds available, but don't want to include

more in the budget as there may be years ahead without a surplus. Michelle also discussed the possibility of apprenticeship programs through Workforce Development. The board asked to pursue more information on Apprenticeship programs and see what may be offered to our members. Michelle Kussow said the plant tours have been going very well and has appreciated the support of the board and members. Michelle noted that the topic of dual inspection has also been discussed at the tours and legislators are in support of helping small businesses with additional or over regulation. Discussed the Resilient Food Supply grant program offered to the State Agriculture Departments to then be offered to plants, processors, etc. Jake Sailer serves on an advisory committee for the UW MSABD and they are going to discuss a possible Meat Innovation Hub. They may need to work through legislation for funding (similar to the Dairy Innovation Hub. The committee has asked for Michelle Kussow to attend a meeting on May 22 and/or May 23. Jeff Sindelar discussed how research is currently funded at this time. The board did ask Michelle to attend the meeting if possible.

Product Show Committee: Ben Gehring first addressed the issue at the 2023 show where a disqualified product was scored, placed and affected the outcome of the Product of Excellence Award. The committee will address preventing a similar error for future contests. The committee then address preliminary plans to create a web application where entries would be made and paid for online and the score inputting, etc., may be online also. Logan discussed an alternative committee organization to increase the amount of years involved with the Product Show to increase their experience with the show before joining as a chair. Also discussed the need to make sure plant members don't talk with judges about their entries, etc. Dr. Sindelar presented a sheet on the number of entries for each class for the past several years. The committee wants to create a jpeg that may be given to the those that win and/or enter product as something that may be added their retail labels. A committee was created to work on a new entry and scoring system: Jeff Sindelar, Andy Person, Ben Gehring, Logan Schmidt and Jessica Brown or another student.

Financial Advisory Committee: No report. Phil Schmidt asked for a group email to be set up.

Secretary Randy Romanski joined our meeting and expressed his appreciation for the work of WAMP and the continued support of WI DATCP. Secretary Romanski discussed the state of the department and noted they were able to add four inspection positions with increased funding in the budget.

UW Madison Extension Topics: Dr. Sindelar discussed 2022-23 programming at UW MSABD. The also discussed how the funding of the Meat Talent Development program has been dispersed. The discussed a program/curriculum for Middle School students. The UW MSABD currently has 6 faculty with an additional hired and starting in August. The department also has a verbal offer out for an Outreach Specialist to start in August.

Retail Food Advisory Committee: Anthony Reams presented a report in writing along with other information from their committee meeting on April 21. The report was emailed to the WAMP Board. Anthony intends to be active on the committee. The WAMP Board expressed their appreciation.

WI DATCP: Jeff Swenson noted they are working with the WI Pork Association to created a Pork Quality Workshop for pork producers at the UW MSABD on June 21, 2023. Jeff encouraged processors to promote this program to their pork producer customers. Jeff discussed the upcoming Meat Inspection "Office Hours" on Friday, May 12 at Noon. He asked for follow-up for the Export Session at the WAMP Convention. Northwoods Tech is looking for a meat processor to help teach meat curriculum classes. Jeff Swenson arranged for a student to do job shadowing at Gehring's. If the right fit for a student and plant exist, Jeff will reach out to other plants for job shadowing. The deadline for the High School Meat Curriculum kits has been



## WAMP Board Meeting Minutes Cont.

extended to May 12, 2023. About 60 of the 100 available kits have been reserved so far.

UW MSABD Student Board: Jessica Brown noted that they had great feedback from the the Linker Contest and the Corn Hole Tournament. It was a good experience for students to help with these events. Kathy Vorpapel expressed our appreciation for their work at the convention and suggested giving the Student Club a donation. Jessica expressed that any donations would be used for travel and registration fees for students to attend conferences. RMC is the most expensive since it's a 4 night hotel stay and \$350 for registration. Other conferences are much less expensive. Phil Schmidt moved to donated \$2500 to the UW Meat Science club with \$2000 going to travel and legitamit conference expenses and \$500 designated to activities to grow their membership. John Franseen seconded. Motion passed.

Old Business:

1. 2023 Convention Review

a. Hotel Follow-up: Dianne has met with the hotel and reported on changes for the next year. The Friday night event to be in Salons A-G with the stage in F-G (same as educational sessions this year) and the kid's activities in Salon A. The Saturday banquet will have three carving stations in 2024.

b. Export Session Feedback: Those that gave the Export Session are looking for feedback. Share with Dianne or Jeff Swenson.

c. Corn Hole Boards: There are 5 boards remaining from this year. Rick Reams will purchase a new WAMP board for 2024. For the future, the online company needs vector files for graphics.

d. Discussed needing a new provider for the brats and hot dogs as Wenzel's aren't going to continue to provide them.

2. WI State Fair Meats Competition: Publicity for entries has begun. The judging will take place on June 9 with the auction on August 8. A discussion on promoting products from the WAMP Product Show at a display at the State Fair Ag Products Pavilion. Dr. Sindelar will reach out to State Fair to ask them about any opportunities that may be available.

3. WI Meat Industry Coalition Conference: The conference is scheduled for November 1-3, 2023, at the Chula Vista Resort, WI Dells. Sessions and speakers are being confirmed. The WAMP board meeting is planned for the afternoon of Wednesday, November 1.

4. Discover Wisconsin: The board discussed partnering with Discover Wisconsin as long as it will promote our entire membership (ex. not highlight just one plant). Ideas: The Meat Market Trail, Beer & Brat Trail.

5. No other old business.

New Business

1. 2024 WAMP Convention (April 11-14, 2024):

a. Jake Sailer asked to move the officer elections to the Friday morning board meeting at the 2024 Convention, so that the new officers may be announced at the Annual Meeting on Saturday and at the banquet. Jake also requested that the board of directors be announced and have them come forward at the banquet. Everyone enjoyed the National Anthem and would like that to continue.

b. Discussed continuing the theme with focus on Thermal Processing, packaging, and business management practices. Already have interest in speakers/demos for the Pre-convention workshop. Ideas were given for the Pre-Convention workshop and speakers at the Convention Center. Ideas: Bob Hanson for a speaker on Thermal Processing, Appendix A/Alternatives to Appendix A, Packaging: Understanding the Different Types of Films and Applications, Packaging: Weigh Systems, Automatic Labelers, Use of Essential Ingredients (ex. including broth instead of water), Apprenticeship Program (if available), Speaker from AAMP, Grants: Do's and Dont's/

FAQ on Grants, Finish Product Pricing: How do I Know to Charge More? Different ways to look at costs, selling prices, etc., Technical College Meat Science Programs in WI.

c. Linker Contest: If continue it was suggested to use a product with cure that may be cooked and donated, etc. Discussed braiding vs. timing contest. Also discussed having a wrapping contest.

d. Pre-Convention Workshop Committee: Phil Schmidt, Jake Sailer, Dr. Jeff Sindelar.

e. Trade Show: Dianne presented the contract received from Valley for the provider. WI Expo has also quoted our event. Phil Schmidt moved to sign a three year contract with Valley. Rick Reams seconded. Motion passed. Ideas for Vendors: Dianne asked for the board to send her ideas for new vendors at any time. She will contact them with our show dates for 2024 and get on their calendars. (Ideas at the meeting: Lipari, Weber, Grills, Wine/Liquor Rep, credit card processor, Stone Ridge (cheese), Boettcher Knives, WisCon (OSHA Reviews), Dickson.

f. Committees

1. Nominating: Jake Sailer, Scott Vorpapel, Andy Pearson, John Franseen

2. Judges' Boxes: Jake Sailer

3. Hospitality: Andy Geiss and Tim Brueggen

2. Sponsorship/Donations:

a. 4:H: (Approx. \$3000 plus \$300 trophy) Louis Muench moved to approve the 4-H sponsorship of approximately \$3300. Brittney Falkavage seconded. Motion passed.

b. FFA: In the past have sponsored the State Meats Team CDE Plaque and Travel (co-sponsor with others). Phil Schmidt moved to sponsor up to \$500 for FFA. John Franseen seconded. Motion passed. Brittney Falkavage will attend and present the plaque on behalf of WAMP.

c. UW Madison Animal and Dairy Sciences Golf Outing: Various sponsorship levels were discussed. The golf outing is on May 23, 2023. Phil Schmidt moved for WAMP to be a Hole Sponsor at \$500. Andy Geiss seconded. Motion passed.

3. WPA Processor/ Producer Promo: WPA has discontinued the Celebrat Promotion. They have created a new program promoting buying pork from local processors. Our processor members would be listed on their site.

4. Apparel: Dianne would like to have a WAMP apparel store and have members purchase apparel directly instead of having WAMP purchase and sell. Mada Custom Apparel in Stevens Point was suggested to be used for this service.

5. WI Livestock and Meat Industry Hall of Fame: WAMP has two individuals that have requested to be on the WI Livestock and Meat Council (Chris Herrmann and John Franseen). Suggestions for Hall of Fame recipients may be given to Chris, John, Jeff Swenson or Dr. Sindelar.

6. No other new business.

The following WAMP Board meetings were set: July 21, 2023 at 8 am via zoom, September 8, 2023, at 8 am via zoom and in-person on Wednesday, November 1 at Noon for lunch and meeting to start at 12:30 pm.

With no additional business, Jake Sailer adjourned the meeting.

Respectfully submitted,  
Dianne Handsaker  
Executive Secretary

## Wisconsin Association of Meat Processors 2023-24 Contact Information

**Jake Sailer (2024) - President**

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**Andy Geiss (2024) - Vice President**

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**Kathy Vorpapel - Treasurer**

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**Dianne Handsaker-Executive Secretary**

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WAMP News & Views

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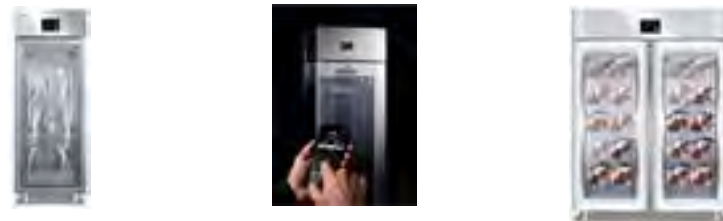
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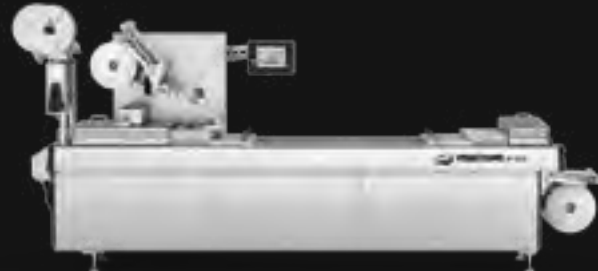




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