



MEAT MATTERS

**North Carolina
Meat Processors Association, Inc.**
P.O. Box 1176, Conover, NC 28613
Ph/FAX: 828-465-4900
www.ncmpa.com

February 2010

Please see the attached registration, hotel and exhibit information for the 1st Annual NCMPA & SCAMP Educational Seminar

If you are interested in playing golf on Sunday morning March 7, please let Candace know ASAP. Golf will be individual pay at the course. Please suggest a course you would like to play.

“Food Security & Recall Plan Development for the Meat Industry” March 4-7, 2010

**LANDMARK RESORT, 1501 South Ocean Blvd., Myrtle Beach, SC 29577,
(800) 845-0658 or (843)448-9441**

Rooms must be reserved in advance, and are still available at the group rate; the group code to mention is Meat Processors.

Oceanview Rooms: \$51 per night single or double Oceanfront Rooms: \$55 per night single or double Oceanfront Executive Suite: \$61 per night single or double

Add \$8 per adult per night for a third and fourth adult in the room or suite. A maximum of four adults are permitted in any room or suite. All rooms are subject to a \$3.50 per night resort fee, and state and local taxes. Check -in: 4 pm Check-out 11 am

Friday, March 5, 2010

- 1 p.m. SCAMP Board Meeting
- 1 p.m. NCMPA State Inspection Service Speaker
- 3 p.m. SCAMP State Inspection Service Speaker
- 3 p.m. NCMPA Board Meeting
- 4 p.m. Hotel Check-In

Exhibitors setup before 5 pm or after 6:30 (advance registration required)

5-6:30 p.m. Registration & Welcome Gathering

Dinner on Your Own

Saturday, March 6, 2010

- 6:30 am Breakfast Buffet (included in registration cost - advance ticket required)
- 6:30 am Exhibitors setup
- 8 am Dr. Gregg Rentfrow - University of Kentucky,
Food Security
- Dr. Lynn Knipe - The Ohio State University
Food Security Plans for the Meat Industry



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- 10 am Visit Exhibitors
- 10:15 Wendy Pinkerton - Demeter
Communications Media Training
- 12:30 Lunch: Visit Exhibitors (included in registration cost - advance ticket required)
- 1:30 pm Dr. Harry Wilson - NCDA-MPIS
Recalls
James Ball - Food Lion
Recalls from the retail perspective
- 3:30 pm Break
- 3:45 Dr. Harry Wilson
Mock recall exercise

(For complete registration information see the last two pages of this document)

Exhibitors Registered to Attend this Show:

<i>A C Legg</i>	<i>EcoLab</i>
<i>Handtmann, Inc.</i>	<i>MadgeTech, Inc.</i>
<i>Microbac Laboratories, South Carolina Division</i>	
<i>Quality Truck Bodies & Repair, Inc.</i>	
<i>Reiser</i>	<i>Standard Casing Company</i>
<i>Temperature Control Solutions</i>	<i>Victory Packaging</i>

SAVE THE DATE

NCAMP ANNUAL MEETING

July 22-25, 2010

Exhibit Space Available July 24, 2010

Location: TBA



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MEMBER NEWS

Welcome New Members

ECOLAB

Russell Smith
russell.smith@ecolab.com
1682 Trails End
Greenville, NC 27858
252-814-7881

Vantage Foods NC LP

Leonal Kilgore – President
Scott Hardiman – Svc Ctr Mgr
Scott.hardiman@vantagefoods.net
Suzie Hurtado – QA Mgr
Suzie.hurtado@vantagefoods.net
1450 Vantage Foods Court SW
Lenoir, NC 28645
828-725-7000 F: 828-725-7003

Temperature Control Solutions

Jeanette Cornett – President
Roger Cornett – VP
Michael Cornett – GM
mcornett@testk.com
6463 Florence Rd
Wilson, NC 27893
252-291-5045
F: 252-291-8440

AAMP Director

Hi all! My name is *Sep Harvin III* and I am the Region 2 representative for AAMP - my term expires this year. If anyone in your organization is interested in running for the Region 2 director for AAMP, my contact information is Sep3@harvinmeats.com 803-775-9369. Or you may contact the AAMP office directly at 717-367-1168. It is truly an honor to meet and be involved with so many different types of processors in our business. Give serious thought to representing our region. Region 2 encompasses VA, NC, SC, TN, GA, FL, AL, MS. (No you don't have to visit everyone!!!) Thanks for your consideration.

Vortron Smokehouses LLC

Kusel Equipment Co., as of December 31, 2009 sold select assets of Vortron Smokehouses Business to Vortron Smokehouses, LLC. Kusel Equipment Co, will continue to manufacture and service their other product lines (cheese and dairy manufacturing equipment and stainless floor drainage systems). Vortron Smokehouses LLC is owned and operated by Dan Mertes. Dan has been Kusel's Product Manager for the Vortron Smokehouse. He has great experience and expertise with the product line. Vortron Smokehouse LLC can be contacted at 800.874.1949 or 608.362.0862.



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INDUSTRY NEWS

Reviews offer high praise for upcoming Temple Grandin film

By Ann Bagel Storck

The film "Temple Grandin," which chronicles the life of the renowned humane handling expert and debuts on HBO Saturday night, has received a fair amount of media attention over the past several weeks, but more impressive are the barrage of glowing reviews now being written about the movie.

"Here is a tale that could easily be played up for drama, intrigue and weepy reconciliations," wrote Alessandra Stanley in the *New York Times*, "but this narrative is loyal to Ms. Grandin's credo: emotions are secondary to tangible results. And the result is a movie that is funny, instructive and also intangibly charming."

"Like most HBO films, 'Temple' has an exquisite sense of time and place; you can almost smell the cows and feel the heat," wrote Robert Bianco in *USA Today*. "But unlike many, 'Temple' is an incredibly joyous and often humorous film. There's no reason to feel sorry for Temple; she succeeds on her own terms."

In noting that Grandin is "best known for designing a more humane method of herding cattle to the slaughterhouse," Mary McNamara wrote in the *Los Angeles Times*, "We must take a moment to tip our hats to HBO; it's difficult to imagine another group of people that would greenlight a film in which the main character's moment of triumph involves the term 'slaughterhouse.' ... I don't know what PETA will have to say, but I wanted to stand up and cheer."

Construction on Regional Stockyard to Start in February

The pieces are fitting together to complete a regional livestock yard by May. Building will begin in early spring and will be wrapped up by the end of May. The facility will be located outside of Canton on the former International Paper landfill located just off Interstate 40 at Exit 33. Area cattle producers can receive an update on the livestock yard project on Feb. 11 at 7 p.m. at Haywood Community College.

ConAgra explosion could spur new safety laws

By Tom Johnston

The U.S. Chemical and Safety Board said late last week it will urge changes to national fuel gas codes to prevent explosions similar to the one that killed four workers at a ConAgra plant in Garner, N.C., last summer.



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CSB made the announcement at a public meeting held in Raleigh, N.C., Thursday night as the board disclosed findings from an ongoing federal probe into the June 9, 2009, natural gas explosion at the Slim Jim plant.

Preliminary findings, the board said, show that the explosion resulted from the accumulation of natural gas while workers were venting air indoors — an act it called "a recipe for disaster" — from a new 120-foot-long pipe in order to light a new water heater. In the process, natural gas periodically vented into a utility room for more than two hours and eventually ignited, causing the explosion.

"The board is very concerned that companies across the country continue to purge pipes indoors," CSB Chairman John Bresland said in a news release.

"At ConAgra, we determined the accident would not have happened had the gas been vented safely outdoors through a hose or pipe," added CSB investigations supervisor Donald Holmstrom.

The board voted to urge the National Fire Protection Association, the American Gas Association and the International Code Council to require gases to be vented outdoors and the use of combustible-gas detectors during purging procedures.

Since the accident, ConAgra has implemented strict policies requiring purging to be done outdoors, said Holmstrom.

LEGISLATIVE NEWS

Perdue Instructs NC Agencies to Meet Workers' Reps

Business and conservative groups are protesting a move by Gov. Beverly Perdue they see as a step toward unions for public employees. Perdue signed an executive order last month widening the lines of communication between state agencies and employee groups beyond that of her predecessor, Mike Easley. Perdue recognized as many as five unions or organizations to represent workers in discussions on workplace conditions every quarter, instead of annually. The governor said she continues to oppose collective bargaining rights for state workers.

USDA/FSIS NEWS

USDA LAUNCHES TOLL-FREE HELP DESK FOR SMALL MEAT AND POULTRY PROCESSORS

WASHINGTON, December 7, 2009 – The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) today announced the opening of its new small plant help-desk, which will provide for operators of small and very small meat, poultry and processed egg products establishments seeking help with agency requirements with direct access to knowledgeable staff



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specialists. The help-desk also will provide assistance to state and local food regulatory agencies – FSIS' partners in keeping meat, poultry and egg products safe for consumers.

"USDA's Food Safety and Inspection Service is committed to providing assistance to businesses of all sizes that provide American consumers with access to a safe and healthy food supply," said Deputy Under Secretary for Food Safety Jerold R. Mande. "The small plant help-desk will help the development of small, local producers by offering a one-stop shop for questions about how to make sure their meat, poultry and processed egg products are safe, wholesome and properly labeled."

The new help-desk will support USDA's "Know Your Farmer, Know Your Food" initiative by helping small processors to reduce the time and expense of dealing with agency requirements. "Know Your Farmer, Know Your Food" is designed to continue the national conversation about developing local and regional food systems and finding ways to support small and mid-sized producers. It emphasizes the need for a fundamental and critical reconnection between producers and consumers, building on the 2008 Farm Bill, which provides additional flexibility for USDA programs to promote local foods. More information on the "Know Your Farmer, Know Your Food" initiative can be found at: www.usda.gov/knowyourfarmer .

The FSIS small plant help-desk will serve as a "one-stop shop" for plant owners and operators with questions. More than 90% of the 6,000 plants inspected by FSIS are small or very small. FSIS staff will assess callers' requests and provide information and guidance materials that best meet their needs. In situations where the answer is not readily available, the staff will research the issue and follow-up with the caller. As appropriate, the help-desk will provide a portal to other services, such as AskFSIS, FSIS' existing internet service offering official agency responses to inquiries on agency policy.

Inquiries can be made to the small plant help-desk by toll-free telephone or by email. The help-desk is open from 8:00 a.m. - 4:00 p.m. EST, Monday through Friday, excluding Federal holidays. To speak to a staff specialist during this time, call 1-877-FSISHelp (1-877-374-7435). Customers may also contact the help-desk by email at InfoSource@fsis.usda.gov .

Nutrition Labeling Comment Period Extended

USDA's Food Safety and Inspection Service announced it is extending the comment period on its supplemental proposed rule "Nutrition Labeling of Single-Ingredient Products and Ground or Chopped Meat and Poultry Products" for 30 days, until March 18. Mail comments, including floppy disks or CD- ROMs and hand- or courier-delivered items, to Docket Clerk, U.S. Department of Agriculture (USDA), FSIS, Room 2-2127, George Washington Carver Center, 5601 Sunnyside Ave., Mailstop 5474, Beltsville, MD, 20705- 5474.

All items submitted by mail or electronic mail must include the agency name and docket number FSIS- 2005-0018.



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UNIVERSITY NEWS

N.C. MarketReady Announces Spring Cost Share Cycle for Equipment

KANNAPOLIS, N.C. – The North Carolina Value-Added Cost Share (NCVACS) program, administered by N.C. MarketReady, is now accepting applications for the spring funding cycle, Equipment Cost Share. This program is funded by the N.C. Tobacco Trust Fund Commission to support the development of value-added agricultural operations, an emerging sector of North Carolina agriculture.

A value-added agricultural product is a raw, agricultural commodity that has been changed in some manner so that it no longer can be returned to its original state. This change results in increased market value, allowing the producer to receive a higher price for these value-added products compared to the original commodity. Chopped lettuce, fruit jams and stone-ground corn meal are a few examples. “The NCVACS guidelines broaden the definition of value-added beyond the traditional scope. It also includes non-standard production methods (such as organic), physical product segregation (keeping genetically modified (GM) corn separate from non-GM corn), generating farm-based renewable energy and some locally produced food products,” said Brittany Whitmire, program coordinator for NCVACS.

The NCVACS program works hand-in-hand with the USDA Value-Added Producer Grant (VAPG) by reducing the costs associated with professional services and equipment purchases that are not funded by the USDA grant. The spring cost share cycle allows value-added producers to apply for equipment cost share funding. Applicants can seek to purchase new or used equipment with cost share funding. Equipment cost share awards will vary from 25 to 50 percent of the total cost of the equipment, up to a maximum of \$25,000.

“There are very few places where farmers can find financial assistance to purchase the specialized equipment they need to add a value-added enterprise,” said Blake Brown, Hugh C. Kiger Professor in the Department of Agricultural and Resource Economics and member of the N.C. MarketReady team. “The N.C. Tobacco Trust Fund Commission and N.C. State University provide an opportunity for such assistance through the equipment cost share program of the North Carolina Value-Added Cost Share Program. We think this is an important contribution to help farms improve their viability by adding new enterprises profitably.”

Applications for NCVACS Equipment, spring 2010, are now available online at www.ncmarketready.org. Applications are due by March 30, 2010. Guidelines and a list of frequently asked questions can be found on the Web site. Award recipients will be notified by June 1, 2010. For more information about NCVACS and VAPG, please visit www.ncmarketready.org and click on “Value-Added Cost Share” on the left menu bar.



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N.C. MarketReady, formerly known as the Program for Value-Added & Alternative Agriculture, is a program of N.C. Cooperative Extension, which is an educational outreach of N.C. State University and N.C. A&T State University. N.C. MarketReady's multidisciplinary team builds partnerships and educational resources to help North Carolina agriculture be more profitable. N.C. MarketReady is a partner of the Plants for Human Health Institute at the N.C. Research Campus in Kannapolis. Learn more at www.ncmarketready.org or www.ces.ncsu.edu.

NCDA NEWS

Wanted: vendors, antique tractors for Got to Be NC Festival May 21-23 at State Fairgrounds

The Got to Be NC Festival is accepting applications from commercial vendors for the 2010 event, which will take place May 21-23 at the State Fairgrounds in Raleigh. Registration also is open for the antique tractor and farm equipment display. <http://www.agr.state.nc.us> for details.

The Best Dish in NC contest is calling North Carolina chefs to enter this year's competition to determine which restaurant serves the best dish using products grown or produced in the state. <http://www.agr.state.nc.us/> for details

“Food Marketing in the Real World” will take place March 9, “Making Media Work for Your Food Business” will be held July 20, and “The Secrets of Marketing and Selling Success” will be held Nov. 9. The registration period is now open for the March 9 workshop, and will open June 1 for the July 20 event and Oct. 4 for the Nov. 9 workshop. The workshops, hosted by the N.C. Department of Agriculture and Consumer Services and sponsored by Carteret Community College, will be held from 8:30 a.m. to 4:15 p.m. at the college's Small Business Center in Morehead City. Each workshop costs \$30, which covers materials and lunch. The deadline for each workshop will be the week prior to the event.

NCDA&CS Launches Spanish Version of Food Safety Web Site

The Food and Drug Protection Division at the N.C. Department of Agriculture and Consumer Services recently launched a Web site containing food safety information in Spanish. The site, www.seguridaddealimentos.org, complements an English version the division launched in November, www.ncfoodsafety.com.

**NCMPA & SCAMP present
Food Security & Recall Plan Development
for the Meat Industry
March 4-7, 2010**

***LANDMARK
RESORT***

Myrtle Beach, South Carolina

LANDMARK RESORT
1501 South Ocean Blvd.
Myrtle Beach, SC 29577
(800) 845-0658 or (843)448-9441

**Rooms must be reserved by February 11, the group code to mention is
Meat Processors.**

Oceanview Rooms: **\$51** per night single or double
Oceanfront Rooms: **\$55** per night single or double
Oceanfront Executive Suite: **\$61** per night single or double

Add \$8 per adult per night for a third and fourth adult in the room or suite. A maximum of four adults are permitted in any room or suite. All rooms are subject to a \$3.50 per night resort fee, and state and local taxes.

Check -in: 4 pm Check-out 11 am

The North Carolina Meat Processors Association and the South Carolina Association of Meat Processors will present “Food Security & Recall Plan Development” and have state board meetings, state meat inspection personnel meetings and supplier exhibits at the LandMark Resort in Myrtle Beach, SC.

Food Security & Recall Plan Development

Presented by:

Dr. Dana Hanson—Extension Specialist, Meat Science
North Carolina State University

Dr. Fletcher Arritt—Food, Bioprocessing & Nutrition Sciences
North Carolina State University

***Dr. Gregg Rentfrow—Assistant Extension Professor -
Meat Science Animal and Food Sciences***
University of Kentucky

Dr. Lynn Knipe—Extension Processed Meats Specialist
The Ohio State University

NCMPA & SCAMP Educational Seminar

REGISTRATION

Registration includes lunch, and breaks.

Please complete and return this form to the NCMPA office:

NCMPA, Post Office Box 1176, Conover, NC 28613

Phone: 828-465-4900 Fax: 828-465-4900



	Per person	Per Exhibit
Member	\$159	\$225
Non-Member	\$229	\$375

NCMPA, SCAMP, & VAMP Members may register at member price
Meals included in cost: meeting breaks, breakfast & lunch on Saturday March 6

Cancellation Policy: Each cancellation received by February 11th will be refunded less \$50.00 per person. No refunds after February 11th.

Name _____

Company Name _____

Address _____

City, State, Zip _____

Telephone _____

METHOD OF PAYMENT:

_____ Check (Make payable to NCMPA) Amount\$ _____

Friday, March 5, 2010

TENTATIVE MEETING AGENDA

- 1 p.m. SCAMP Board Meeting
- 1 p.m. NCMPA State Inspection Service Speaker
- 3 p.m. SCAMP State Inspection Service Speaker
- 3 p.m. NCMPA Board Meeting
- 4 p.m. Hotel Check-In
- 5:00-6:30 p.m. Registration & Welcome Gathering
(Cash bar & hors d'oeuvres)

Dinner on Your Own

Saturday, March 6, 2010

- 6:30 -8:00 a.m. Breakfast Buffet
- 8 a.m. Exhibitors Set-up
- 8:00 -11:30 Seminar
- 11:30 - 1:30 Lunch with Exhibitors
- 1:30 - 4:00 Seminar

Sunday, March 7, 2010

Golf (Please call Candace if you are interested in golf)

NCMPA & SCAMP Educational Seminar
ASSOCIATE MEMBER SHOWCASE REGISTRATION

Saturday, March 6, 2010

LANDMARK RESORT
Myrtle Beach, South Carolina

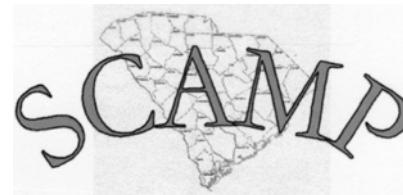
Associate Members wishing to display table top exhibits will be provided a table and signage. Any additional audio/visual requirements, electrical needs or special preparations will be billed at resort rates.

The \$225 registration fee includes...

Buffet Breakfast
Table Top Exhibit Space, Luncheon with attendees



2010 Associate Member Showcase
Registration
SATURDAY, March 6, 2010
COST PER TABLE: \$225



Company: _____

Address: _____

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

Contact Name: _____ **Telephone:** _____

Email: _____

Complete and return with \$225 registration fee to:

NCMPA
P.O. Box 1176
Conover, NC 28613
For further information call NCMPA at (828)465-4900
or
email Candace at candacecansler@bellsouth.net

Registration Deadline: February 11, 2010
Space limited on a first come, first serve basis.



NORTH CAROLINA
MEAT PROCESSORS ASSOCIATION
INCORPORATED

APPLICATION FOR MEMBERSHIP

We hereby make application for membership in the North Carolina Meat Processors Association Inc., a non-profit corporation established to promote and improve the meat processing industry.

We agree to pay annual dues as determined by the board of directors, and to pay any assessment that may be approved by the board of directors, understanding that this is necessary in order to keep our membership in good standing.

(Note: Assessments are made only when an unusual circumstance presents itself, such as conducting a legislative campaign to combat a bill that would adversely affect the meat industry.)

All dues are used, at the direction of the board of directors, for the benefit of the meat industry in the state of North Carolina.

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

Company Name _____

Address _____

City, State, Zip _____

Phone Number _____ FAX Number _____ Email: _____

Principals of company (name and title) _____

Recommended by _____

PROCESSOR MEMBERS

We manufacture or process at least 50 percent of the products we sell and are eligible for active membership, checked below:

____ We employ 10 or fewer people and pay \$125 annual dues.

____ We employ 11 to 24 people and pay \$200 annual dues.

____ We employ 25 or more people and pay \$250 annual dues.

ASSOCIATE DUES

____ We work with and are interested in the meat industry and pay \$175 annual dues.

JOHN W. LONG SCHLARSHIP DONATION AMOUNT ENCLOSED \$

Dues are payable in advance for the August 1-July 31 dues period. Payment of processor member dues to NCMPA is based on a company's number of employees. Each member is trusted to determine his own payment figure and to pay accordingly, on his/her honor and representing the honor of his/her company.

Signature(required)

Date

Make check payable to NCMPA; mail to P.O. Box 1176, Conover, NC 28613

Contributions or gifts to NCMPA are not deductible as charitable contributions for federal income purposes; however, dues payments may be deductible by members as an ordinary and necessary business expense.