From the President’s Desk
Scott Vorpagel
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Hello Fellow Processors,

When I last saw many of you about a month ago, we were enjoying the annual convention in Middleton. I would like to thank all of the people who helped make this convention a success. I would like to extend a special thank you to Rick Reams, Dr. Jeff Sindelar and Madi Potratz for coordinating with our guest speaker from Germany, Master Butcher Gunther Kuhle. Gunther brought knowledge, talents and products to the convention that many of us have never experienced before. I was glad to hear many positive comments about the quality of his workshop and the interactions attendees had with Gunther.

I hope everyone enjoyed our family night entertainment, magician Tristan Crist. I still want to know how he and Amy Aspenson lifted that table off the ground and floated around with it. It was truly magical. I felt the convention was overall very good, but, as always, there were a few items that we would like to improve for next year. If anyone has any comments or suggestions on how to improve next year’s convention, please email me or one of the directors with your ideas.

I would like to extend a heartfelt “thank you” to Mike Lyga, Kelly Nolechek and Rick Reams for their years of service to WAMP as they concluded their terms on the board of directors. I enjoyed serving with all of them and appreciate their help in the past as well as their friendship. I would also like to welcome our three new directors, John Benson from Brandon Meats, Mike Flanigan from Northwoods Locker, and Andy Pearson from Sixth Street Market, and our new supplier director Ken Rumney from Multi-Vac.

It was a quick turnaround after the show to the Easter holiday. I hope all of you got your hams prepared in time for Easter, and that it was an enjoyable and prosperous holiday for all. On May 4, the directors met

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President’s Letter
Continued from page 1
to discuss the past convention, and plan a fall workshop
on Sept. 29-30. More information will follow on this
event.

Our meeting on May 4 was held prior to the
Wisconsin Meat Industry Hall of Fame ceremony. This
year there were no inductees with ties to WAMP. If you
know of anyone that you feel may be deserving of this
honor please let a director or Dr. Sindelar know so we can
nominate a worthy individual within our organization
for this honor. Also, remember that the deadline to register
for the Wisconsin State Fair 4-H meat product competition
is June 9. Product needs to be at the State Fairgrounds
between June 13-16. Information is online at Wisconsin
State Fair’s website.

I wish all of you a very prosperous summer season, as
well as time to enjoy life.

Best Regards,
Scott Vorpagel
WAMP President

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WAMP is bringing back the Fall workshop! You asked for WAMP to do more for its members and here is an opportunity for you.

The workshop is being planned for Sept. 29-30 in Beloit. Arrangements are being made to have an all-day workshop at Kerry’s Ingredients on Friday, Sept. 29. There will be demonstrations in the morning in Kerry’s test kitchen (pretty close to a full meat lab), as well as a tour and educational meetings in the afternoon with a few guest speakers. Saturday morning events are also being planned.

A block of rooms will be reserved at an area hotel for both Sept. 28 and 29. Registration forms along with the complete itinerary will be mailed soon.
2017 Pre-Convention Workshop

A WAMP pre-convention workshop was held at the UW–Madison meat lab. This year’s workshop featured Gunther Kühle, a German Fleischmaster from Weißenhorn, Germany. Kühle is the owner/operator of his family’s sixth generation butcher shop, der Platzmetzgerei Kühle, located in the town square of Weißenhorn.

At the pre-convention workshop, Kühle led manufacturing demonstrations showcasing a variety of liverwursts, bloodwurst and several European specialty bratwursts. As the workshop wrapped-up, attendees were able to sample the fresh European specialty bratwursts including traditional German bratwurst, veal bratwurst, French merguez sausage and Italian Salsicce sausage.

On Saturday as Gunther gave a presentation at the convention, the crowd was able to sample his liverwurst and bloodwurst.
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Past and present board members wore Badger attire to remember Jim P.

Amy helping with the flying table trick!

Dave really enjoyed his auction purchase!

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Class 1 - Fresh Breakfast Sausage Links. Grand Champion: The Butcher’s Block, Fond du Lac; Reserve Grand: Le Roy Meats of Horicon, Horicon; Champion: Custom Meats of Marathon, Marathon; Reserve: Maplewood Meats, Green Bay.

Class 2 - Fresh Dinner Sausage. Grand Champion: Fox Bros. Piggly Wiggly, Oconomowoc; Reserve Grand: Lake Geneva Country Meats, Inc, Lake Geneva; Champion: Country Fresh Meats, Weston; Reserve: Custom Meats of Marathon, Marathon.

Class 3 - Fresh Specialty Bratwurst. Grand Champion: Hewitts Meat Processing, Inc., Marshfield; Reserve Grand: Maplewood Meats, Green Bay; Champion: Louies Finer Meats, Inc, Cumberland; Reserve: Peoples Meat Market, Stevens Point.

Class 4 - Fresh Traditional Bratwurst. Grand Champion: RJs Meats and Groceries, Hudson; Reserve Grand: Wyttenbach Meats, Prairie du Sac; Champion: Hansen’s IGA, Bangor; Reserve: Gempler’s Supermarket, Monticello.


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Class 12 - Braunschweiger Liver Sausage. Grand Champion: Custom Meats of Marathon, Marathon; Reserve Grand: Country Fresh Meats, Weston; Champion: Sorg Farm Packing, Inc., Darien; Reserve: Northwoods Locker, LLC, Clayton.
2017 WAMP Product Show Winners


Class 16 - Natural Casing Frankfurters/Wieners. Grand Champion: Brandon Meats and Sausage, Inc, Brandon; Reserve Grand: Country Fresh Meats, Weston; Champion: The Meat Block, Greenville; Reserve: The Durand Smokehouse, Durand.


Class 20 - Boneless Ham (Commercial). Grand Champion: RJ’s Meats and Groceries, Hudson; Reserve Grand: Hewitts Meat Processing, Inc., Marshfield; Champion: Haen Meat Packing, Inc., Kaukauna; Reserve: The Meat Block, Greenville. **Due to a scoring error found after the awards ceremony, the Class 20 winners are as listed, not as pictured.

Class 21 - Boneless Ham (Traditional). Grand Champion: Hewitts Meat Processing, Inc., Marshfield; Reserve Grand: The Meat Block, Greenville; Champion: Louies Finer Meats, Inc, Cumberland; Reserve: Willow Creek Charcuterie, Prairie du Sac.


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Class 26 - Luncheon or Jellied Loaf. Grand Champion: Louies Finer Meats, Inc, Cumberland; Reserve Grand: Nolecheks Meats, Inc, Thorp; Champion: Le Roy Meats of Horicon, Horicon; Reserve: Crescent Meats and Catering, LLC, Cadott.

Class 27 - Emulsified Ring Bologna. Grand Champion: Peoples Meat Market, Stevens Point; Reserve Grand: Wyttenbach Meats, Prairie du Sac; Champion: Olsons Woodville Meats, Woodville; Reserve: Nolecheks Meats, Inc, Thorp.


Class 29 - Specialty Ring Sausage. Grand Champion: Louies Finer Meats, Inc, Cumberland; Reserve Grand: Le Roy Meats of Horicon, Horicon; Champion: Geiss Meat Service, Merrill; Reserve: Nolecheks Meats, Inc, Thorp.

Class 31 - Smoked Kielbasa or Polish Sausage. Grand Champion: The Durand Smokehouse, Durand; Reserve Grand: The Meat Block, Greenville; Champion: Lake Geneva Country Meats, Inc, Lake Geneva; Reserve: RJs Meats and Groceries, Hudson.


Class 34 - Cooked Summer Sausage. Grand Champion: Niemuths Steak and Chop, Inc, Waupaca; Reserve Grand: Falls Meat Service, Pigeon Falls; Champion: Olsons Woodville Meats, Woodville; Reserve: Louies Finer Meats, Inc, Cumberland.

Class 35 - Flavored Summer Sausage. Grand Champion: Eden Meat Market, Eden; Reserve Grand: Roskom Meats, Kaukauna; Champion: Olsons Woodville Meats, Woodville; Reserve: Recheks Food Pride, Beaver Dam.

Of the 1,016 products from 49 plants entered in this year’s product show, two were selected to receive the prestigious Best of Show awards. Dr. Tom Crenshaw, right, presented the Robert W. Bray Award of Excellence – Whole Muscle Product to RJs Meats and Groceries, Hudson, for their winning commercial boneless ham.

The Dennis R. Buege Award of Excellence – Sausage Product was awarded to Louies Finer Meats, Inc., Cumberland, for their Kalberwurst specialty ring sausage.

Louies Finer Meats, Inc., Cumberland, received the WAMP Product Show Excellence in Product Manufacture award. It was created to recognize consistency in manufacturing and the entering of high quality products. The award was presented by Dr. Dan Schaefer, second from right.
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Huth Recognized For Service to WAMP’s Board of Directors

WAMP Board of Directors by President Scott Vorpagel, left, presents Craig Huth, right, of Richland Locker in Richland Center, with an award for his service on WAMP’s Board of Directors.

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Dr. Jeff Sindelar Receives Meritorious Service Award

The recipient of the 2017 WAMP Meritorious Service Award is Dr. Jeffrey J. Sindelar, assistant professor and extension meat specialist in the Department of Animal Sciences at University of Wisconsin – Madison.

Sindelar grew up on a diversified livestock farm in eastern Nebraska. The farm’s mainstay was hogs, but a large Dorset sheep flock was also part of the operation. He began his formal education at the University of Nebraska – Lincoln. After receiving a part-time job at the university’s meat laboratory, he gained an understanding of animal harvesting, meat processing and daily sanitation procedures. He also received intensive educational experiences through internships programs with IBP Inc., Solae LLC and Viscofan.

After he obtained a bachelor’s degree in animal science in 1999, he completed his master’s degree in meat science from Michigan State University in 2002. Sindelar began his Ph.D. program in meat science at Iowa State University. His research focused on the use of natural curing ingredients in processed meats. He graduated in 2006 and then joined the faculty at UW–Madison in 2007 as the extension meat specialist.

Sindelar provides assistance to many state and federally inspected establishments throughout Wisconsin, the U.S. and internationally.

The meat extension program that Sindelar maintains and has developed through the years is truly an asset for Wisconsin meat processors. During his time in Wisconsin, he has organized and taught at many short-course including Wisconsin Meat Processing School, Basic HACCP for Meat and Poultry Establishments, and Beginning a Career in Meat Processing. The pinnacle of his achievement thus far is the development of the Master Meat Crafter Training Program. This one-of-a-kind program has attracted students not only from Wisconsin and across the U.S.; but Canada and Jamaica as well.

Although Sindelar only has a 20 percent research appointment, he has made great progress with his university research program as well. His areas of research interests are quality and sensory characteristics of processes meats, non-meat ingredient functionality in meat products, and intervention strategies to control pathogenic bacteria in meat products. He is one of a limited group of individuals within the U.S. with extensive knowledge regarding the science of naturally cured meat products. This is evidenced by his published research papers, as well as the book chapters he has written.

He has been recognized by the National Provisioner Magazine as one of 25 Future Icons of the Meat and Poultry Industry. The National Meat Institute awarded him the 2017 Harry L. Rudnick Educator’s Award; which recognizes his role as an educator of future industry leaders and his commitment to education, training and certification for the Wisconsin meat processing industry.

Many states are not as fortunate to have an individual with the character, integrity and dedication that Wisconsin processors have access to in regards to Sindelar. He is an exceptional individual and is wholeheartedly dedicated to assisting Wisconsin’s meat industry not only survive, but also thrive through educational programs and assistance he has provided.

Most recently, Sindelar has been extremely active in the development of the new UW Meat Laboratory. This responsibility has required him to invest a significant amount of time to the details that will be realized in the near future.

From the vast educational programs he has developed and provided to the research he has conducted and articles published, as well as the continued assistance to the meat industry, Sindelar has made a positive impact on the success of the UW–Madison animal science program, as well as WAMP.
Sausage Sculpture Contest

...and the winners are

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Ages 9 and older

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Scholarships Awarded to Deserving Students

U.W. Provision Company Scholarship
Sylas Rehbein, Viroqua, is a student at UW–Stout, Menomonie. His major is mechanical engineering. After graduation, he feels he has many different options to choose from: mechanical design, research and development, lab testing or field study. His sponsor is Driftless Meats & More, Viroqua.

Midwest Perishables Inc. Scholarship
Terrance Beck, Pickett, is a student at Fox Valley Technical College, Appleton. He is enrolled in the business management program. After graduation, he plans on working full time for the family business and someday take over ownership. He also will be enrolling in the Master Meat Crafters program. His sponsor is Beck’s Meat Processing, Oshkosh.

WAMP Scholarships
Amber Brand, Kieler, is a senior at Southwestern High School, Hazel Green. She plans on attending UW–Platteville and major in accounting with an emphasis in business management. With this chosen field, her career options include being associated with an accounting firm, finance and corporate management, work with the government or become an entrepreneur. Her sponsor is Hauber Brand Meats, Dickeyville.

Katelyn Schmoll, Wausau, is attending North Dakota State University, Fargo, North Dakota. Her major is food science with a projected minor in business. Her ultimate goal is to become an entrepreneur in the food industry by creating a healthy and nutritional ice cream with a variety of flavors. Her sponsor is Country Fresh Meats, Weston.
**Dennis R. Buege Meat Science Scholarship**

The Meat Science Scholarship was an endowment initiated in 2006 to recognize Dr. Dennis Buege’s outstanding contributions to the field of meat science. While the endowment grows toward the goal of funding a graduate student assistantship in meat science, the fund also provides the opportunity to award scholarships to deserving undergraduates attending UW–Madison who have demonstrated a career interest in meat science.

Kory Anderson is a food science major and has been active in the Badger Meat Science Club, serving as the club’s secretary. Kory has organized hands-on demonstrations for the public to experience pork carcass fabrication and the process of bacon curing. Associated with UW’s Bucky Butchery, Kory has performed final inspection during harvest and assisted with meat merchandizing. Kory has been preparing to participate in a quiz bowl at this year’s AMSA Reciprocal Meat Conference in Texas. Kory is interested in pursuing a career associated with product development. Kory has a very special internship planned with Devro Incorporate for this summer.

Charlie Connolly is a microbiology major interested in processed meat food safety. He has worked in Bucky Butchery since 2015. He has assisted with slaughter, carcass fabrication and processed meat manufacturing. He has gained experience in applying HACCP principles for meat and poultry production. Charlie has been active in the Badger Meat Science Club and supporting UW Extension events (IFFA/AAMP Quality Sausage and Ham competition; State Fair). He also has been involved with activities associated with the Master Meat Crafters course. To gain additional exposure to the field of meat science, Charlie attended the AMSA Reciprocal Meat Conference and participated on the RMC Quiz Bowl and Iron Chef competitions.

Vanessa Soendjaja is a food science major. Vanessa became interested in studying meat science because in her home country of Indonesia, there is limited expertise in the field and they have a high rate of malnutrition there. In the fall of 2016, Vanessa worked with Dr. Claus on a meat quality and processed meat project associated with prerigor sow meat. This spring, Vanessa submitted a research proposal to the Cargill-Benevenga UG Scholarship program which was funded to determine the impact of a new technology that rinses and chills carcasses through the vascular system on bison tenderness.
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March 14, 2017

Wisconsin Association of Meat Packers Inc.
206 Martinson Ave.
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I am writing on behalf of the UW-Madison College of Agricultural and Life Sciences, with thanks for WAMP’s recent gift and final payment on their pledge to support the new Meat Science Building. Please convey my gratitude to the association for their partnership and friendship in addition to the gift. Your organization and so many of your members have been instrumental in helping the college reach the early construction phase of this project. From the beginning, you have been enthusiastic supporters of this initiative.

Over the past several weeks, there has been steady work preparing the site for construction. The old structures are being torn down, and we’re looking forward to the day when they start moving soil. This is the phase we’ve been waiting for, and we would not be here without the support and steady work of your members helping us through the approval process and investing in our success. I look forward to the day in 2018 when we celebrate the grand-opening together.

Sincerely,

Kate VandenBosch
Dean and Director

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To start with, any and all noncompliance with your written food safety systems and regulatory requirements requires corrective actions to be taken. This is the case whether you recognize the noncompliance or inspection staff recognize it. Let’s go through each of the main areas of compliance to determine the documentation and completion needs:

- **Sanitation Performance Standards (9CFR 416.1 – 416.6):** These regulations are affectionately known as the “floors, walls, ceilings” component of food safety systems. When noncompliance is recognized by plant personnel, a discussion with the inspector at the time of recognition and/or during the weekly meeting will be sufficient. There are times a recognized facility issue is going to take some time to bring back into compliance, such as cracks in the floor or wall panels pulling away from the framework. These timeframes can be discussed during the weekly meeting and noted by the inspector on that document. There is no regulatory requirement associated with SPS noncompliant documentation, so any type of note or other document you may produce is sufficient. When noncompliance is recognized and documented by the inspector, the corrective actions taken and/or intended can be documented on the NR copy if the establishment chooses.

- **Sanitation Standard Operating Procedures (9CFR 416.11 – 416.17):** Any time an insanitary condition is recognized by plant personnel or inspection staff, corrective actions must be taken to restore sanitary conditions. The corrective actions must be documented in accordance with 416.15 when the written SSOP and/or implementation of that written plan has failed to prevent direct contamination or adulteration of product. Many written SSOP have a corrective action log template included, with the three parts of necessary corrective actions identified and listed. Any other type of SSOP noncompliance when recognized by plant personnel that has not caused contamination or adulteration of product can be documented on the monitoring log by the monitor or any other type of documentation determined to be effective.

- **Hazard Analysis and Critical Control Point (9CFR 417.1 – 417.8):** Any time a deviation from a critical limit is recognized by plant personnel or inspection staff, corrective actions must be taken to determine the safety of the affected product as well as to bring that CCP back into control. The corrective actions must be documented in accordance with 417.3(a) when the hazard was foreseen and addressed in the hazard analysis, and in accordance with 417.3(b) when the hazard was unforeseen. Many written HACCP plans have a corrective action log template included, with the four parts of necessary corrective actions identified and listed. Any other type of HACCP noncompliance when recognized by plant personnel, not involving a deviation from a critical limit, can be documented on the monitoring log or any other type of documentation being used by the establishment to demonstrate the written plan is being executed as designed.

- **Humane Handling (9CFR 313.1 – 313.50):** When egregious noncompliance is recognized by plant personnel or inspection staff, immediate corrective actions must be taken to stop and further prevent the conditions that cause an animal to be injured, to be in unnecessary pain, or that cause excessive excitement or discomfort. When recognized by inspection staff, further regulatory control actions may be taken that would then determine the needed documentation of corrective actions. In an establishment that has implemented a systematic approach or robust handling program, the written programs may include a corrective action document template which includes the points the establishment need to take into account to restore compliance. For those instances of noncompliance with humane handling regulations that do not rise to the level of egregious, corrective actions must be taken. Documentation of these corrective actions is optional but recommended to demonstrate establishment recognition and action.

There are other nonfood safety and other consumer protection regulations and inspection activities not addressed in this article. Any questions you may have with labeling noncompliance, sampling noncompliance, etc. can be discussed with your assigned inspector during the next weekly meeting.
2017 Wisconsin State Fair Meats Contest
Entries Wanted

Each year the Wisconsin State Fair Meats Contest is conducted in association with the Wisconsin State Fair. This is the 26th year the competitive meat product show will be held.

Over the past 25 years, a total of approximately 2,500 products have been entered, producing more than 250 product show winners, and the auctioning of the winning products during the fair has raised approximately $1,000,000 for the Wisconsin 4-H Foundation. This money is put to good use by supporting statewide 4-H programs in helping develop the future of Wisconsin.

This year, the judging will take place on June 22 at the Wisconsin State Fair Park. Just as in the past few years, to cut down on entry and shipping costs, we have decreased the quantity of product you must enter. Eight different classes will be available to enter product in and we encourage you to enter product in all of them. Below are the classes and their required entry amounts.

Class 1: Bacon
(Entry Amount: 4 inch section)

Class 2: Bone-In Ham
(Entry Amount: 2 inch section)

Class 3: Flavored Summer Sausage
(Entry Amount: 4 inch section)

Class 4: Dried or Smoked Beef
(Entry Amount: 2 inch section)

Class 5: Traditional Snack Sausages
(Entry Amount: 8 ounces)

Class 6: Cooked Bratwurst (Smoked & Cured)
(Entry Amount: 1 pound)

Class 7: Ground & Formed Muscle Jerky
(Entry Amount: 8 ounces or more)

Class 8: Cured Speciality Meat Product
(Entry Amount: 2 pounds or more)

Class 9: Kielbasa or Polish Sausage
(Entry Amount: 1 pound or 1 entire ring)

To enter products in this contest, you must submit an entry form with payment no later than June 9 (postmarked for paper entries and online registration) to the Wisconsin State Fair Park.

Upon completion of product entry, all products must be shipped (overnight) or delivered to the Wisconsin State Fair Park from June 13-16 between 8:00 am and 4:30 pm. Winners from the above classes will be contacted to supply additional product specifically for display in the food products pavilion as well as for the important 4-H Foundation auction.

If you have not previously entered product in this contest, give it some thought. If you are planning on again entering product, we appreciate your support to this contest and Wisconsin 4-H. For more information, you can contact Brian Bolan, director of ag for Wisconsin State Fair Park at brian.bolan@sfp.state.wi.us or (414) 266-7050 or Jeff Sindelar, UW–Extension meat specialist at jsindelar@wisc.edu or (608) 262-0555.

Information about the product show (including classes and associated rules) and entry procedures (including entry deadline and online registration) can be found at: http://wistatefair.com/competitions/other-contests
# 2017 MEAT PRODUCTS ENTRY FORM

**entryoffice@wistatefair.com**  Entry Office Phone: 414.266.7052

**ENTRIES WILL NOT BE ACCEPTED WITHOUT A W-9 OR PROPER FEES!**

*Entry Deadlines: Postmarked June 9, 2017 OR Online: June 9, 2017 – 5 pm (Central Time)*

RETURN Entry Form and Registration FORMS TO:
Entry Office, Wisconsin State Fair Park, 640 S 84th St, West Allis, WI 53214

## FILL IN ALL INFORMATION BELOW

Person listed below will be responsible for tax reporting purposes and must match person/information on W-9.

<table>
<thead>
<tr>
<th>NAME (PLEASE PRINT)</th>
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<td>COMPANY NAME</td>
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<td>EMAIL ADDRESS (Optional) – By providing an email address Wisconsin State Fair will email you rule updates and Fair information.</td>
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**Fecha**

Signature of exhibitor – I acknowledge I have read all rules, regulations and conditions as stated in the General rules and regulations on www.wistatefair.com as well as the rules, regulations and conditions for this department. My signature implies acceptance of these rules, regulations and conditions and I will abide by said rules, regulations and conditions.

## FEES

All exhibitors must have valid admission to enter the Fair Park August 3-13, 2017. Admission fees do not include vehicle parking!

### ADVANCE ADMISSION FEES (May 1 – June 30)

One-Day adult/youth admission ticket  $4 ea.  X____ = ______
(50 ticket limit per exhibitor) Children 5 and under are free

### ADVANCE ADMISSION FEES (July 1 – August 1)

One-Day adult/youth admission ticket  $7 ea.  X____ = ______
(50 ticket limit per exhibitor) Children 5 and under are free

Adult admission tickets purchased at the Gates during the Fair are $12 each.
Youth (ages 6–11) admission tickets purchased at the Gates during the Fair are $7 each.

## ENTRY FEES

<table>
<thead>
<tr>
<th>NO.</th>
<th>AMOUNT</th>
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<tbody>
<tr>
<td>Entries</td>
<td>$10 Ea.</td>
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<td>Late Entries</td>
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*Entries are considered late after the June 9th postmark June 9th online entry deadline (5 pm Central Time) and late fees apply. Late entry forms must be mailed and will only be accepted until June 16th (postmarked).*

**GRAND TOTAL FEES**

**ADMISSION AND ENTRY FEES ARE NON-REFUNDABLE. MAKE CHECKS PAYABLE TO WISCONSIN STATE FAIR.**

*DO NOT SEND CASH!*

## DO NOT FILL IN THIS SPACE

CHECK/MONEY ORDER NO.  POSTMARKED  
TICKETS  ENTERED BY  DATE
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Shipping Tags

1. Complete an inside and outside shipping tag for each entry. Place one inside the shipping box and adhere the other tag to the outside of the package. Photocopy tags for additional entries.
2. Entries must arrive by 4:30 pm on June 13th – 16th only.

Place this tag inside the shipping box:

Class Number (please circle):
1. Bacon
2. Bone-In-Ham
3. Flavored Summer Sausage
4. Dried or Smoked Beef
5. Traditional Snack Sausages
6. Specialty Cooked Bratwurst (Smoked & Cured)
7. Ground and Formed Jerky
8. Cured Specialty Meat Product
9. Kielbasa or Polish Sausage

Description of Entry (if applicable):

Entrant's Name:

Company Name:

Street Address:

City: State: Zip:

Phone: Fax:

Adhere this tag to the outside of shipping box:

PERISHABLE-REFRIGERATE

TO: WISCONSIN STATE FAIR PARK
TGT YOUTH CENTER, ATTN: FRONT DESK
640 S 84th ST
WEST ALLIS WI 53214

Class Number (please circle):
1. Bacon
2. Bone-In-Ham
3. Flavored Summer Sausage
4. Dried or Smoked Beef
5. Traditional Snack Sausages
6. Specialty Cooked Bratwurst (Smoked & Cured)
7. Ground and Formed Jerky
8. Cured Specialty Meat Product
9. Kielbasa or Polish Sausage

Description of Entry (if applicable):

Entrant's Name:

Company Name:

Street Address:

City: State: Zip:
A two-day HACCP short course has been scheduled for August to improve the food safety in your businesses. The annual two-day Basic Hazard Analysis and Critical Control Point (HACCP) workshop for meat, poultry and egg plants will be held on Tuesday, Aug. 15, and Wednesday, Aug. 16, at the University of Wisconsin–Madison. The basic HACCP training course will discuss the principles of HACCP, development of HACCP plans and programs, and implementation including new USDA FSIS regulations. This program is consistent with the intent and scope of the USDA FSIS regulation.

This course is designed for individuals with little or no knowledge of HACCP and those who would like a refresher on HACCP to learn about recent regulatory changes and developments. This course will include topic presentations and working groups for a hands-on opportunity to develop HACCP program components. This course satisfies the training requirement specified in the 1996 Pathogen Reduction/HACCP regulation. Individuals that complete the course will receive a certificate indicating they are a HACCP-trained individual and their name will be added to a registry maintained by the International Meat & Poultry HACCP Alliance.

Additional information can be found at: http://fyi.uwex.edu/meats/workshopsseminars/ and you can register online for the Basic HACCP workshop at https://charge.wisc.edu/animalscience/workshops.asp

Questions about this program may be directed to Madi Potratz, outreach specialist, at mpotratz@wisc.edu or (608) 890-3633; or to Jeff Sindelar, extension meat specialist, at jsindelar@wisc.edu or (608) 262-0555.

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North St Paul, MN 55109  
Quentin Tranberg  
www.htfsolutions.net  
quentin@htfsolutions.net  

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312-266-3363 Fax  
mwalsh@meatingplace.com  

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**Wisconsin 4-H Foundation, Inc.**  
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joanne@wis4foundation.org  

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**Wisconsin Association of Meat Processors**  
Monica Aspenson, Executive Secretary  
208 Martinson Avenue  
Westby, WI 54667