

Wisconsin Meat Processing School
University of Wisconsin-Madison
Department of Animal Sciences
Meat Science and Muscle Biology Lab
Attention: Jeff Sindelar
1805 Linden Drive
Madison, Wisconsin 53706

Wisconsin Meat Processing School



March 20-21, 2012

Sponsored by:
Department of Animal Sciences
UW-Meat Science and Muscle Biology Lab
UW-Extension
Wisconsin Association of Meat Processors

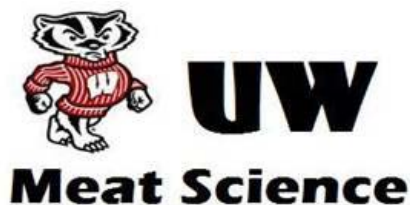
Why Attend?

Participants will learn the practical science and art of sausage-making and meat curing from a team of University instructors, supplier specialists, and award-winning "wurstmakers." Instructors teach the principles of meat-processing at a basic, applied level and information is aimed at operators who have small to moderate amounts of meat curing and sausage-making experience. However, processors from every level of experience can benefit from this program. Instruction will include several processing demonstrations and product evaluations. The school also offers an opportunity for participants to visit with instructors and other sausage-makers on an informal basis to address their questions about sausage and cured meats manufacturing. Tuesday evening features the best "wurst" dinner you'll ever have and will feature a variety of specialty "old world" meat products. At Wednesday's lunch, products from Tuesday's demonstrations will be sampled and evaluated.



Coordinated By:

Dr. Jeff Sindelar, Assistant Professor and
Extension Meat Specialist
University of Wisconsin-Madison
1805 Linden Drive
Madison, WI 53706
Phone: 608-262-0555



2012 Wisconsin Meat Processing School

General Information

Registration Form

Tuesday, March 20, 2012

- 7:30 am Shuttle leaves Double Tree Hotel for the UW Meat Science lab
- 7:45 Registration
- 8:30 The History of Sausage
- 9:15 Meat Raw Materials
- 10:30 Non-Meat Ingredients
- 10:15 Sausage Casings
- 11:45 Lunch
- 12:45 pm Sausage Casings
- 1:45 Sausage Manufacturing Demonstrations
- Fresh Sausage
 - Cooked Sausage
 - Emulsified Sausage
 - Fermented Sausage
- 6:00 Reception & special "wurst" dinner

Wednesday, March 21, 2012

- 7:30 am Shuttle leaves Double Tree Hotel for the UW Meat Science lab
- 8:00 Meat Microbiology
- 9:00 Ham and Bacon Processing (including manufacturing demonstrations)
- 11:00 Cooking and Smoking
- 12:00 pm Lunch and Product Viewing
- 1:15 Meat Plant Sanitation
- 2:15 Natural & Organic Processed Meats
- 3:00 Final Questions and Conclusions
- 3:30 Depart for the Double Tree Hotel

*agenda is subject to change without notice

Hotel Accommodations

Double Tree Hotel

525 West Johnson Street
Madison, WI 53703
(608) 251-5511

Use Group Code: **Meat Processing School** to receive the group rate



Registration Fee: \$225 per person

Fee Includes: Course materials, lunch both days, Tuesday evening dinner, refreshments, and shuttle service. Lodging and other meals are not included. A certificate of participation will be presented to each registrant.

To Register:

Mail or Fax Enrollment Form and Fee to: CALS Conference Services, 620 Babcock Drive, Madison, WI 53706 or Fax: 608-262-5088

Register Online at:

<http://www.peopleware.net/2723>

Pre-registration is required by March 9, 2012.

Confirmation of registration and a map will be mailed to participants prior to the school.

Registration Questions:

If you have registration questions, call CALS Conference Services at 608-263-1672.

Course Location:

The location for the Wisconsin Meat Processing School will be the UW Meat Science Laboratory in Madison, WI. Parking is not available near the Meat Laboratory, so a shuttle will transport you between the Double Tree Hotel and the Meat Laboratory.

Cancellations/Refunds:

If you have to cancel, call CALS Conference Services at 608-263-1672 to receive a full refund. If you cancel after **March 2**, a \$25 cancellation fee will be charged. If you fail to cancel, no refund will be granted.

***Master Meat Crafter Participants:** If you have applied or have been accepted to the Master Meat Crafter Program, **please register and pay the course fee.** This fee will be credited to the total cost of the Master Meat Crafter program on your first invoice.

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MAIL TO: CALS Conference Services
640 Babcock Drive
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608-262-5088

OR FAX:

REGISTER ONLINE:

<http://www.uwex.edu/ces/animalscience/meats>

Register early! Enrollment is limited to 40.
Provide complete information for each registrant.
Use separate forms or copies for additional registrants.
Print clearly or type.

Name _____

Company _____

Mailing Address (Check one): ___ Home ___ Business

Address _____

City/State/Zip _____

Daytime Phone: _____

Registration Fee: \$225
Deadline: March 9, 2012

Check Enclosed (**Payable to UW-Madison**)

Charge on the following credit card (Visa, Mastercard, American Express, or Discover accepted):

Card Number _____ Exp. Date _____

Name on Credit Card _____

Signature _____

*Please advise us at time of registration if you have a disability and desire special accommodations.
Requests will be kept confidential.*