



KANSAS MEAT PROCESSORS CONVENTION & TRADE SHOW

April 24-26, 2025

Double Tree by Hilton, Airport - Wichita

EVENTS IN A NUTSHELL

Thursday: 1 pm golf at local Wichita course To sign up: James: 316 304-4492 or james@strootlockers.com

Friday: Bus tour leaves Double Tree approx 8:30 am returns by 4 pm– Visit Native American Enterprises, Cargill Innovation Center, Stroot Lockers-Goddard

4:30-5:30 Check in cured meats 6:00-8:00 Trade Show 8:15 Entertainment

Saturday: 7:30-8:30 Check in cured meats 8:00-10:00 Meetings & Programs 10:00-11:45 Trade Show

11:45-1:00 Lunch on your own

Noon Past Presidents Luncheon Double Tree

1:00-1:45 Public viewing of cured meat products 2:00-4:45 Programs

5:30—6:30 Hospitality Hour 6:40-9:00 Banquet/Awards presentations 9:30 Presidents' Reception

SCHEDULED PROGRAMS

Brad Dieckman, Dieck's—Clay Center Locker: Video tour and program on history of Clay Center Locker from family's beginning to rebuild after total destruction in 2021 fire

Bruce Armstrong—LifeSpice seasoning specialist: Two programs: "Building the Perfect Meat Flavor" and "Fun with Spices"

Troy & Bryan Leith—Midwest Meats, Abilene: Establishing workforce contacts through local organizations—Kansas Works / Apprenticeship Programs

Lance Sharp-Copeland Insurance: Covering insurance needs in the industry while controlling costs

Sam Gazdziak AAMP Communications Manager: AAMP Update for 2025

CURED PRODUCT COMPETITION

FOUR CATEGORIES WILL BE OPEN TO ENTRY AND AWARD WINNING FOR OKLAHOMA/TEXAS PROCESSORS:

1. Cured and Smoked Dried Beef
2. Large Diameter Deli Meat
3. Cured and Smoked Game Meat
4. Jerky, other than Beef, whole muscle or ground and formed

Rules available at kmpaonline.org

COME AND JOIN US IN WICHITA !