

**Saturday February 17, 2018**  
**JUDGING 9 TO NOON**  
**PRODUCT SHOW REGISTRATION**

**Saturday, February 17, 2018**  
**PRODUCT SHOW REGISTRATION FORM**

**Cured Meats Competition:**

**In order that we have your score cards prepared prior to the start of the convention, we are requesting that you pre-register your products by January 20, 2017**

**The entry fees are as follows: \$8.00 per entry fee for those entries received by January 19. The fee increases to \$10.00 per entry for those received January 20-Feb 8 and the entry fee at the convention is \$12.00 per entry.**

The products may be stored in a cooler at the Gateway Hotel. Contact Ken Richmann for assistance. You will be responsible for entering the product in the Prairie and Meadow Rooms starting at 7:30 on Saturday morning. All products should be entered by 8:30 so that you may attend the first session.

This is a reminder to check the rules. The Cured Meat Rules are on the IMPA Website or you can obtain a copy by contacting Matt Wenger at the ISU Meat Lab. Phone (515) 294-9279. Check the date requirement in the Innovative Classes.

**Please note: You may enter 2 hams and 2 bacons but only one entry is allowed in each of the other classes.**

**Pick up your score cards at the Registration Desk on Saturday morning**

**A Complimentary Deluxe Continental Breakfast will be served in the Garden Room 7:30-8:30.**

***Convention Theme:***  
***82<sup>nd</sup> Convention & Trade***  
***Show:***  
***“IMPA: Catering to the***  
***Needs of our Members”***



***Plan to attend this conference; you will be glad you did for the opportunity of education and friendships.***

PLANT NAME \_\_\_\_\_

NAME OF PROCESSOR \_\_\_\_\_

**Register early and save money!**

CLASSES:  
 Bone in Ham \_\_\_\_\_

Specialty Ham \_\_\_\_\_

Bacon \_\_\_\_\_

Canadian Bacon \_\_\_\_\_

Cottage Bacon \_\_\_\_\_

Center Cut smoked Pork Loin \_\_\_\_\_

Dried Beef \_\_\_\_\_

Jerky, Whole Muscle \_\_\_\_\_

Jerky, Restructured \_\_\_\_\_

Meat Snack Sticks \_\_\_\_\_

Smoked Turkey \_\_\_\_\_

Summer Sausage \_\_\_\_\_

Cooked Ring Bologna \_\_\_\_\_

Large Diameter Luncheon Meat \_\_\_\_\_

Small Diameter Smoked Cooked Sausage \_\_\_\_\_

Frankfurters/Wieners \_\_\_\_\_

Flavored Meat Snack Sticks \_\_\_\_\_

Liver Sausage \_\_\_\_\_

SPECIALTY CLASSES:  
 Specialty Beef Products \_\_\_\_\_

Specialty Pork Products \_\_\_\_\_

\_\_\_\_\_ **entries @ \$8.00**                      \$ \_\_\_\_\_  
 \_\_\_\_\_ **entries @ \$10.00**                      \$ \_\_\_\_\_

Pre-register by checking off the categories you will be competing in and send this page with payment to the IMPA office. Your prepared score cards will be available to you when you register your products.