



MEATY NEWS BULL-E-TIN

Oklahoma-Texas Meat Processors Association



December 2008

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Edmond, OK

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Ralph's Quality Meats
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Center (FAPC)
Stillwater, OK

Technical Advisor

David Moe
OSU FAPC
Stillwater, OK

Past President

Dallas Greenwood
Four State Meat Processing
Big Cabin, OK

Editor's Corner...

A few days ago I called Jason Hering of Ralph's Packing Company to ask a not-so-urgent question about some pork OSU had used for a recent project. The date was November 25. I was on 'hold' for a bit when suddenly his wife, Erica, abruptly answered the phone. We greeted each other, and then she gently reminded me that it was less than two days before Thanksgiving and that Jason was quite busy. My ignorance was rooted in the fact that 2-days before a major holiday of consumption we at the university do not have to regularly serve masses of walk-in customers who want the best tasting and lowest priced ham or turkey for their festivities. I never even considered the pandemonium that Ralph's was facing that day...until Erica reminded me. I quickly apologized and got off the phone, saving my inquiry for the following week.

I hope the rest of the membership that have retail offerings experienced similar pandemonium in the form of lots of sales. I also hope everyone enjoyed a day of acknowledging those things for which we should be thankful. Today is December 12, and I'm guessing the pandemonium has already begun again for the Christmas activities. I'll keep my phone calls to a minimum, but certainly feel free to call the FAPC or OTMPA with any assistance needed.

Best wishes and Merry Christmas to all!

Board Of Directors

Dennis McRee (2009)
Western Tech. Center
Burns Flat, OK

David Bouska (2009)
David's Processing
Chandler, OK

Scott Crawley (2010)
Agri-Services
Helena, OK

Keith Schneberger (2009)
Keith's Butcher Shop
Burns Flat, OK

Supplier Directors

Eddie Cutburth
Southwest Saw Corp.
Houston, TX

Rick Fitzgerald
A.C. Legg
Longview, TX



Fall Board Meeting

The OTMPA Board of Directors met for their fall meeting on September 20, 2008. The meeting was in conjunction with the 21st Annual Meat Academy in Burns Flat. Members present were Wes Beane, John Walke, Dennis McRee, Rick Fitzgerald, Dallas Greenwood, Keith Schneberger, Scott Crawley, David Moe and Jake Nelson. Absent were Robert Knoll and David Bouska.

The committee chairs provided their normal reports. One item of consideration for the Cured Meats Committee was a proposed change to the rules and specifications for the Specialty Bacon class of entries of the cured meats show. The proposed change would allow more than one entry per establishment. This proposal was justified by stating that the current rules allow entries that are often varied and different enough that one establishment could enter more than one product without creating unfair competitive advantage due to multiple entries being presented. The cured meats committee chair agreed to draft new rules that would allow this provision. The drafted rules will be presented and considered at the winter board meeting in February.

New business at the September board meeting included:

- Approval of contract agreements with the Payne County Exposition Center for future annual meetings and conventions;
- Approval of contract agreements with Stillwater Hotel & Conference Center for future annual meetings and conventions;
- Proposal of securing FAPC communications staff to publish and distribute the OTMPA Newsletter;
- Selection of date and location for the winter board meeting.

Calendar of Events

- OTMPA Winter Board Meeting, February 28, 2009. Oklahoma City, OK (exact location TBD).
- 2009 Annual Meeting and Convention, May 29-31, 2009, Stillwater, OK.
- 2010 Annual Meeting and Convention, June 4-6, 2010, Stillwater, OK.

Scholarship Deadline Just Over A Month Away

Don't forget the Oklahoma Texas Meat Processors (OTMPA) has developed a scholarship fund to assist students whose family or employers are members in good standing of OTMPA. The deadline for applications is **JANUARY 15, 2009**, for those awards to be applied in the Fall 2009 school year. The rules and applications are available at the OTMPA website (<http://www.otmpa.org>) and a copy is enclosed with this newsletter.

Meat Processing Workshop

The OTMPA Executive Director has been in conversation with folks at the Robert M. Kerr Food & Agricultural Products Center about the possibility of offering a processed meats workshop to be held in late winter/early spring. **We want and need your input!!** Provide your thoughts or ideas about content, timing, length, etc. to either Wes Beane or Jake Nelson. Do it soon...late winter/early spring means February or March, which is right around the corner!

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"In any moment of decision the best thing you can do is the right thing, the next best thing is the wrong thing, and the worst thing you can do is nothing."

- Theodore Roosevelt

"Whatever hits the fan will not be evenly distributed." -Unknown

"If you are early, you are on time. If you are on time, you are late. If you are late, you are forgotten."

- Dave Vail

Don't forget...<http://www.otmpa.org>

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