



# 2025 Convention Registration Processor/Allied

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

City, ST, Zip: \_\_\_\_\_ Email: \_\_\_\_\_

Registration fees include admittance to all convention activities. The Saturday Night Banquet tickets are \$50.00 extra. In order for names to appear on the advance registration list and name tags, please return this completed form to the association office by March 3rd, 2025.

Registration Fee: \$200.00 per plant (includes two people and add \$55.00 for each additional person)

Please register the following persons with name tags for convention registration.

_____	_____	\$200.00 (Includes 2 people)	_____
_____	_____	\$55.00 per additional	
_____	_____	person x _____	= _____

Please provide Saturday night banquet tickets for the following persons:

_____	_____	\$50.00 per person	
_____	_____	x _____	= _____
_____	_____		

Child = \$20.00 per person	_____	\$20.00 per child	
	_____	x _____	= _____

Total Registration Fees = \_\_\_\_\_

Cured Meats Registration will be a separate charge on the Cured Meats Registration Form

Please mail completed form and a check made out to the NWMPA to:

NWMPA Office  
778 SW Chehalis Ave.  
Chehalis, WA 98532

**You can also register online  
at [www.nwmpa.com](http://www.nwmpa.com)**

Room reservations are available at the Red Lion Hotel. You can go to [www.nwmpa.com](http://www.nwmpa.com) and register for the rooms online or call (509) 248-5900. Please let them know you are with the NWMPA to get our special room rate.

Please make sure that this registration form is received by the office by March 3rd, 2025.

**Thursday Registration Information on Back**

# Thursday Pre-Convention Workshop (Optional)

## All workshops will be held at the Yakima Convention Center

8:00am – Fresh Sausage Class by Stefan Neumann from Robert Reiser, Inc. Stefan is a German Master Sausage Maker with over 35 years of experience. He received his Master Certificate while in Germany and now lives in Kentucky with his family. He has worked for Reiser since 2016 as manager of their Food Technology Team.

12:00pm – Break for Lunch

1:00pm – Virtual Plant Tour of Mountain View Custom Meats, Coeur d’Alene, ID. Kevin Trosclair will detail what he has been doing at his shop to ensure that livestock is flowing through as efficient as possible. He will also be showing improvements he has made at his shop to improve the workspace as well as the customer experience.

2:30pm – Optimizing Smoke Cycle and Trouble Shooting Product Defects presented by Dr. Jonathan Campbell of Kerres USA. Jonathan is a Scientific Outreach and Technical Specialist for Kerres and has his undergraduate in Meat Science from Clemson University. He worked at Iowa State University for 7 years before joining the Animal Science Department at Penn State University where he worked for 10 years teaching and focusing on the production of artisanal salumi and charcuterie style products.

4:00pm – Creating Predictable Profit in an Unpredictable World: How to set fees and prices so you make money. Presented by Rebecca Thistlethwaite and David Zarling of the Niche Meat Processors Assistance Network. In this course, you’ll learn the math behind fee-for-service processing as well as the math behind retail and value-added products.

6:00pm – Presidents Reception Dinner – Held at Yakima Steak Company – A social dinner with our president, Jake Hines as well as a “Swag Swap”. Bring your gear with your company’s logo to exchange with others. This is a fun way to get to know others in the association as well as getting a chance to see other peoples branding as well as sharing your own. Appetizers are included. If you would like to attend, please fill out the following:

- 8oz Prime Sirloin - \$50 per person x \_\_\_\_\_ = \_\_\_\_\_
- 8oz Grilled Steelhead – \$50 per person x \_\_\_\_\_ = \_\_\_\_\_
- 2 Grilled Chicken Breasts - \$50 per person x \_\_\_\_\_ = \_\_\_\_\_
- Total for Presidents Reception Dinner = \$\_\_\_\_\_ (Please add to total on front of form)

Gratuity included – Soft Drinks Included – Appetizer Bar Included

## Friday Tours

All tours are no charge for anyone registered for convention. Tours will start at 8:00am and conclude by 11:00am to allow time to return to the Yakima Convention Center.

Option 1 – Tour of Washington Beef in Toppenish, WA plus Tour of Yakima Label, Yakima – Limit one person from each plant.  
Qty \_\_\_\_\_

Option 2 – Tour of Yakima Label in Yakima, WA plus Tour of Apple King in Yakima, WA – No limit on persons taking this tour.  
Qty \_\_\_\_\_

Option 3 – Tour of Snyders German Sausage in Yakima plus Tour of Alvords Custom Meats in Sunnyside, WA – No limit on persons taking this tour. Qty \_\_\_\_\_

Option 4 – Tour of Yakima Label and Monson Fruit in Yakima, WA – No limit on persons taking this tour. Qty \_\_\_\_\_

Option 5 – Cutting demonstration by Dr Phil Bass of University of Idaho. Dr Bass will be at the Yakima Convention Center from 9:30am to 11:30am. No limit on people attending this event. If you choose this event, you will not be able to go on any plant tours. Qty \_\_\_\_\_

**It is important that you sign up for tours through this form. Tours and demonstrations need to be properly spaced out and that each person is on an official tour. Please do not attempt to take a tour of any of these facilities without being on the official tour program.**

Total of people from your plant participating in Friday morning activities: Qty \_\_\_\_\_