

FAPC Specialists Attend AAMP Convention

FAPC Client Wins Hall of Fame Award

STILLWATER, Okla. – The Food & Agricultural Products Center on the campus of Oklahoma State University was represented at the 67th American Convention of Meat Processors that was held recently at the Town & Country Resort and Convention Center in San Diego, Calif.

Jacob Nelson, FAPC value-added meat processing specialist, and Kyle Flynn, FAPC meat plant manager, were joined by meat processors and industry representatives from throughout the United States and Canada during the three-day convention.

“This was the 67th meeting of the American Association of Meat Processors,” Nelson said. “This group provides an opportunity for small and very small processors to meet, combine ideas and maximize their potential for success and survival.”

Attendees participated in daily seminars and panel discussions, which highlighted industry trends, explored new markets ideas, answered questions and solved problems of many meat processors. They also had an opportunity to view a national supplier display of the latest in equipment and services to the meat and poultry industry.

During the convention, Flynn took first prize in the 2006 Sharpest Knife in North America Competition. After paying a participation fee, contestants were given a knife that had been purposefully dulled and had three minutes to sharpen the knife. Half of the proceeds benefited the American Association of Meat Processors Stephen F. Kruts Scholarship Fund, while the remaining half was awarded to the organization of Flynn’s choice.

“I was very honored to win this award and to represent the FAPC and the Oklahoma-Texas Meat Processors Association,” Flynn said. “I chose for my half of the proceeds to benefit the OTMPA Scholarship Fund because of their affiliation with the FAPC.”

Also recognized at the convention was Tup Robertson, who was inducted into the Cured Meats Hall of Fame. Robertson is the proprietor of Robertson Hams, a client of the FAPC. The FAPC has provided Robertson Hams with Hazard Analysis Critical Control Point assistance.

“This is a special award,” Nelson said. “This is the voice of fellow processors saying, ‘well done.’”

In 1991, AAMP founded the Cured Meats Hall of Fame to honor individuals who have produced superior cured meat products over a number of years and have shown a willingness to share their knowledge about cured meats with others.

Throughout Robertson's career, he served as the president of OTMPA, won top honors at the American Cured Meats Championship and received more than 20 awards at AAMP conventions before retiring in 1986.

The convention is sponsored annually by AAMP, a 1,600-member trade association representing the medium-sized and smaller independent businesses in the meat industry.

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