SAUSAGE & PROCESSED MEATS

JULY 15–19, 2019

SPONSORED BY DEPARTMENT OF ANIMAL SCIENCE & MEAT SCIENCE EXTENSION

IOWA STATE UNIVERSITY
Meat Science
www.ans.iastate.edu/meatcourses
The course will begin with a welcome reception and dinner on Sunday, July 14, 2019 at the Gateway Hotel & Conference Center at 6:00 p.m.

Each day the course begins at 8:00 a.m. and concludes by 5:30 p.m. with breakfast, lunch and breaks included. There will be social functions each evening to allow participants the opportunity to interact with each other as well as speakers and industry professionals. The course will conclude at noon on Friday, July 19, 2019.

The short course focuses on the technology of sausage production and other types of meat processing.

Topics range from lectures on basic meat science to demonstrations of processing techniques. Speakers, nationally and internationally recognized authorities in their fields, will provide information about the latest technology available.

The course will cover fresh sausage, cooked sausage and dry and semi-dry sausage in addition to sectioned and formed cured meats and whole muscle precooked meats. A special feature will be a presentation on “specialty sausage products.”

The course will use a hands-on approach to meat processing. Under the supervision of an instructor, participants will be divided into teams and have the opportunity to formulate and manufacture a processed meat product.

Enrollment for this course is limited to 60 so that the participants have ample opportunities to interact with speakers and staff and have their questions answered. Iowa State University's modern Meat Laboratory allows participants to observe demonstrations and gain hands-on experience with the latest technology.
**REGISTRATION**

The fee for the 41st Annual Sausage & Processed Meats Short Course is $1,700. After June 24, 2019 the fee will increase to $1,900 per person. The fee includes course materials, breakfast and lunch each day, and evening social events. Local transportation and transportation between the Des Moines Airport and Gateway Hotel are also included. Registration can be completed online at www.ans.iastate.edu/meatcourses.

**SCHEDULE**

The course will begin with an optional welcome reception and dinner on Sunday, July 14, 2019 at the Gateway Hotel & Conference Center at 6:00 p.m. Each day the course begins at 8:00 a.m. and concludes by 5:30 p.m. with breakfast, lunch and breaks included. There will be social functions each evening to allow participants the opportunity to interact with each other as well as speakers and industry professionals. The course will conclude at noon on Friday, July 19, 2019.

- **Sunday:** 6:00–8:00 p.m., optional welcome reception and dinner
- **Monday:** 7:30 a.m.–5:30 p.m., evening social
- **Tuesday:** 7:30 a.m.–5:30 p.m., picnic
- **Wednesday:** 7:30 a.m.–5:30 p.m., evening social
- **Thursday:** 7:30 a.m.–5:30 p.m., Wurstfest
- **Friday:** 7:30 a.m.–12:00 p.m. If you are flying, you should not book your departure time prior to 3:00 p.m. on Friday, July 19, 2019.

**LODGING**

A block of sleeping rooms has been reserved at the headquarters hotel:

- Gateway Hotel & Conference Center
  2100 Green Hills Drive
  Ames, Iowa 50014

Contact the hotel directly to make your own reservation by June 24, 2019 to guarantee a room at the conference rate. Indicate you are attending the Sausage & Processed Meats Short Course. Reservations made after the deadline are subject to room availability and are not guaranteed the conference rate.

**AIRPORT TRANSPORTATION**

Included in your registration is transportation between the Des Moines Airport and the Gateway Hotel in Ames. Transportation can be requested when you register or by emailing mwenger@iastate.edu. Following are a few things to note regarding this service:

- **We only offer the service on Sunday, July 14, 2019 (Des Moines to Ames) and Friday, July 19, 2019 (Ames to Des Moines).**
- If you will be arriving or departing on alternative dates and require shuttle service, we suggest you make a reservation at a hotel near the Des Moines Airport and we will pick-up/drop-off there. Please notify us if that is your intention.
- The shuttle on Sunday, July 14, 2019 is scheduled on an as needed basis.
- For those participants requesting transportation to the Des Moines International Airport, the shuttle will depart the Gateway Hotel & Conference Center at 1:00 p.m. for Des Moines on Friday, July 19, 2019.
- You should not schedule your departure flight prior to 3:00 p.m. on Friday, July 19, 2019.

**LOCATION**

The Sausage & Processed Meats Short Course will be held at the Meat Laboratory on the campus of Iowa State University in Ames, Iowa. Parking is not available on campus; therefore a shuttle will transport participants between the Gateway Hotel & Conference Center and the Meat Laboratory.

**CHANGE IN PLANS**

If you cancel your registration by June 24, 2019 you may send a substitute or receive a refund less a $50.00 processing fee. If you cancel your registration after June 24, 2019 you may send a substitute or apply your registration fee to another Processed Meats Short Course at the Iowa State University Meat Laboratory. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.
UPCOMING PROCESSED MEAT SHORT COURSES
AT IOWA STATE UNIVERSITY MEAT LABORATORY

**BASIC SAUSAGE**
November 12–14, 2019

**CURED MEAT**
January 21–23, 2020

**DRY & SEMI-DRY SAUSAGE**
April 14–16, 2020

**SAUSAGE & PROCESSED MEATS**
July 20–24, 2020

REGISTER ONLINE AT [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses)