

The production of cured meat is an important part of our industry.

Often the quality of cured products that a company produces plays a major role in determining the firm's success or failure.

In 1991, AAMP established the Cured Meats Hall of Fame to recognize 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.

Each year during March and April, AAMP members can be nominated for the Cured Meats Hall of Fame. Contact the AAMP office in Elizabethtown and request an application.

AAMP

One Meating Place
Elizabethtown, PA
Phone: (717) 367-1168
Fax: (717) 367-9096
Email: aamp@aamp.com
Website: www.aamp.com



Cured Meats Hall of Fame

**2009
Inductees**

70th American Convention of Meat
Processors and Suppliers' Exhibition
Hilton Omaha ~ Qwest Center
Omaha, Nebraska
July 16-18, 2009



James Hankes



Jim grew up on a traditional family farm in northern Illinois with 3 brothers and 4 sisters. His interest in butchering began while watching the butcher from a local locker plant. Jim participated in meat judging at the 4H and FFA levels and earned trips to compete at the state level at the University of Illinois. From these experiences, he enrolled at the University of Illinois in animal science.

In 1971, while working in the meat science lab, Jim met small processors from across the country during extension programs. He was on the college meat and livestock judging team and, after graduation, was hired to manage the meat science lab where he coordinated slaughter, processing, sausage making, and teaching projects. While working on his master's degree, Jim designed a meat processing facility. After completing his master's degree, Jim and wife Kae moved to Galesburg where he supervised and helped build Thrushwood Farms Quality Meats, Inc., opening in 1978. He started with a single truck smokehouse and when the demand for his smoked hams, turkeys, dried beef and sausages increased, a second smokehouse was added. With 2 of his 3 sons returning to the business, Thrushwood Farms expanded and developed more high quality meat products. Jim has won nearly 150 awards on the state and national levels.

On behalf of AAMP, Jim was instrumental in establishing the nutrition labeling small business exemption. If asked, Jim will tell you to be involved in your industry to remain informed and competitive. Jim has dedicated 3 decades of service to the small meat processing industry in education and information.

Members of the AAMP Cured Meats Hall of Fame

1991 Harold (Red) Bartholomew.....San Diego, CA
1991 Wieland J. KayserLena, IL
1991 Clarence W. KnebelBelmont, WI
1991 Rudy F. StoysichOmaha, NE
1992 James L. PetersonLodi, WI
1993 Merlyn J. EickmanSeward, IL
1993 James W. HewittMarshfield, WI
1994 Fred H. KellerClaremont, NC
1994 Peter C. NelsonLindstrom, MN
1995 Louis H. CarstensenLake Park, MN
1995 Edward T. Woods.....Bowling Green, MO
1996 Morris F. BurgerCalifornia, MO
1996 Steven E. EakerEllendale, MN
1996 Helmut Wagner.....Erie, PA
1997 Stan BrooksOklahoma City, OK
1997 Larry SchubertMillstadt, IL
1998 James KlemaBeloit, KS
1998 Nick SchermerHayward, MN
1999 Kim P. NelsonArcadia, WI
1999 Reginald P. WeberCuba City, WI
2000 Gary R. CranePerkins, OK
2000 Randall ReamElburn, IL
2001 David V. DeweyChico, CA
2001 Kenneth BisarekBloomington, WI
2002 Wayne Beckman.....Kensington, KS
2002 Richard McLimans.....Fennimore, WI
2003 Louis E. Muench.....Cumberland, WI
2003 Frank P. Stoysich, Sr.....Omaha, NE
2004 Roger L. Alewel.....Sedalia, MO
2004 Randy Alewel.....Warrensburg, MO
2005 Robert Filbrandt.....outh Haven, MI
2005 Joe Leonard.....Downtown S. Edmeston, NY
2006 Victor Bryce (Tup) Robertson.....Marietta, OK
2007 Dan Weber.....Geneseo, IL
2007 Greg Endres.....Hampton, MN
2008 John Haen.....Kaukauna, WI
2008 Tim Haen.....Kaukauna, WI
2009 James Hankes.....Galesburg, IL
2009 Michael Eickman.....Seward, IL

Michael Eickman



Michael's interest in the meat industry began in his father's processing plant. It was there that he learned everything there was to know, from butchering to curing.

Michael graduated from high school and attended Rock Valley Junior College. He married and joined the Air Force Reserve; however, his interest was pursuing a career in the meat industry. It was rewarding to see that people appreciated the fine fresh and cured meat products at Eickman's Processing Company.

With encouragement and expertise, Michael was prodded to produce a good Country Ham. At the time, it was unheard of for a plant from the north to *enter* a country ham class, let alone *win!* To this day, Eickman's Processing continues to produce country hams and bacons, and Michael has won over 100 state and national awards.

Michael attended the University of Wisconsin-Madison for Better Process Control and is certified in food canning. Eickman's Processing currently cans 15,000 jars of chicken, pork, beef, venison, and mincemeat, as well as, other private labeled food items. He has served as a Meat Product Show Judge at many state shows and in 2000 was honored by the University of Illinois Meat Science Department with the Sleeter Bull Award for his contributions to the meat industry. He is a past Master of the Masonic Lodge, participant in the degree works of the Consistory and a member of the Shrine for helping disabled children. His interest in cured meat products continues today as he works with custom producers on natural curing that excludes nitrites. Eickman's Processing produces several batches of no-nitrite products each week.