



*This week's issue of AMSA eNews features Food Safety and Global Meat Market Speakers of the AMSA 66th RMC, AMSA Board Elections and the 2013-14 Student Membership Board of Directors.*

- **AMSA 66th RMC Early Board Registration Extended Until May 6th**
- **2013-2014 Board Elections are underway**
- **AMSA RMC Career Fair and Mentor Program Information**
- **RFP Requests**
- **Upcoming Symposium**

Check out the 11 Outstanding Jobs **AMSA Meat Science Career Center** to view all jobs postings!

Scroll down to read more and stay informed!

Be sure to follow AMSA on **Twitter**, like us on **Facebook** and check the **Website** daily to stay up to date on important AMSA information!

## AMSA 66th Reciprocal Meat Conference – Meat Matters

We are extending the AMSA 66th RMC early bird registration until Monday, May 6th!



***If you have already registered for RMC please feel free to tell you colleague(s)!***

Remember – you can still sign up for the AMSA 66th RMC until May 15th but after May 6th it will be at the regular registration rate of \$700 for professional members and \$300 for student members.

[Click here to register now and save!](#)

## AMSA Announces Food Safety and Global Meat Market Concurrent Speakers

The **Global Meat Market Concurrent Session sponsored by Cryovac/Sealed Air and Alberta Livestock and Meat Agency**, will take place on Wednesday, June 19. Presentations from Dennis Pittman from the Smithfield Packaging Company; Kevin Grier from the George Morris Center and Dr. Karoly Jakab from Modern Meadow, Inc., will focus on the below topics:

**The Roles that Sponsorships and Corporate Social Responsibility Play in Marketing and Public Relations:**

### AMSA Membership Information:

*To update your AMSA membership information please [click here](#):*

**AMSA's Sustaining Partners**

**Diamond Sustaining Partner:**  
Cargill

**Platinum Sustaining Partner:**  
Smithfield Foods

**Gold Sustaining Partners:**  
Merck Animal Health  
National Pork Board  
Tyson Foods, Inc.  
Zoetis

**Silver Sustaining Partners:**  
ADM  
ConAgra Foods  
DuPont Nutrition & Health  
Elanco Animal Health  
Hawkins Food  
Ingredients Group  
Hillshire Brands Company  
Hormel Foods, Inc.  
JBS, USA  
Kemin Food Technologies  
Kraft Foods Inc./Oscar Mayer  
Mississippi State University

Dennis Pittman will be discussing the role that Smithfield's NASCAR and Corporate Social Responsibility (CSR) programs have played from a marketing and public relation perspective. These two significant platforms provide important vehicles for consumer- and press-facing opportunities. Through a range of retail customer promotions, at-track activities, and media activations, Smithfield uses its NASCAR program to gain national media exposure, increasing the value of the company's trademark, and engaging loyal - and gaining new - consumers.



**Drivers of Global Meat Demand and Price:**

Kevin Grier will speak live from the Canadian Society of Animal Science and the Canadian Meat Science Association Joint Meeting, about the major global markets that are driving meat demand and price. This includes developed markets such as North America, Europe and Japan but importantly, developing markets such as China and India where diets are changing to include more meat. The presentation will also address the significance of embracing technology rather than shying

away from it as we look to future challenges and opportunities in the global meat market.

**Meat Production by Tissue Engineering**

**Methods:** Tissue engineering goes beyond regenerative medicine by developing proprietary technologies to produce high value, food grade animal protein (e.g. meat) without the need to raise, slaughter and transport livestock. Meat precursor tissues are created by an automated bio assembly tool that deposits multicellular building blocks of prescribed shape into culture dishes, creating various tissue geometries. Dr. Jakab, will discuss how technology enables lower costs and lower inputs of land, water, chemicals and fossil fuels.



The **Food Safety Concurrent Session sponsored by Purac**, will take place on Monday, June 17. Presentations from Dr. Randy Huffman from Maple Leaf Foods; Janet Riley from American Meat Institute and Dr. Barbara Masters from Olsson, Frank, Weeda, Terman, and Matz Law Firm, will focus on the below topics:



**Food Safety Performance Through HACCP:**

Regrets and Possibilities: People, regulation and technology are some of the factors that have and will continue to influence HACCP performance. From the early origin in 1971, HACCP was developed to provide safe food for astronauts in a simple, consistent and reliable way. Unfortunately, in many situations HACCP has evolved into a complex concept where key stakeholders have difficulty in executing the system reliably and with the simplicity and confidence that was originally intended. Requirements have crept

PURAC America Inc.  
Sealed Air, Cryovac  
Texas Tech University  
International Center for  
Food Industry Excellence  
The Beef Checkoff

**Bronze Sustaining Partners:**

Iowa State University  
Maple Leaf Foods  
Oklahoma State University  
USDA, AMS, Livestock, Poultry and Seed Program  
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation General Fund - used in the area of greatest need**

**AMSA Meat Judging Fund**

**Mentor Recognition Funds**

- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will endow AMSA student activities)*
- *Dell Allen (supports meat judging)*
- *John Forrest (supports AMSA programs)*
- *Dale Huffman (supports AMSA programs)*
- *Robert Bray (supports R.C. Pollock Award)*
- *Vern Cahill (supports R.C. Pollock Award)*

in that lead to a “check the box” mentality that few would agree adds real food safety value. The future envisioned is a simple, reliable HACCP process that takes advantage of technology and builds on human behaviors and measurable performance excellence. Dr. Randy Huffman will explore perspectives on the evolution of HACCP in North America, and what the future could hold.

**Consumer Food Safety Knowledge, Attitude and Behavior In a Sea of Choices and Claims:**

Consumers have more choices than ever before in the meat and poultry case, including organic, natural, humane certified products, uncured meats, local, simple, natural and products that make antibiotic and hormone claims. Janet Riley's presentation will discuss media coverage, social media sites and activist groups that commonly tell the public that products bearing key claims are safer than others and how this background noise is leading to much consumer confusion, especially as they strive to make budget smart purchases. While many consumers perceive and overestimate risks from certain production and processing practices, they show little response to efforts to improve their basic safe food handling behaviors, an area where changes in habits can yield real food safety benefits.



- *C. Ann Hollingsworth (supports student scholarships)*
- *Donald Kinsman (supports student international program)*
- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*



**Food Safety, What's Next?:** With the second term of the Obama Administration, we can expect on-going support for food safety initiatives at both the Food and Drug Administration (FDA) and the Food Safety and Inspection Service (FSIS). The first demonstration of this was the FDA's release of the first two proposed regulations as part of the Food Safety Modernization Act (FSMA) – Preventive Controls and Produce Safety. Dr. Barbara Masters' presentation will discuss how the industry will be at varying stages of

readiness to comply with these new FSMA regulations once they are finalized. Along with information on the FSIS release of their 2013 regulatory agenda, this suggests that the Agency will continue to issue regulations that have been on hold for some time, as well as work to modernize the poultry inspection system.

More information regarding the AMSA 66th RMC and speakers [please click here!](#)

## 11th Annual RMC Career Fair

***Do you have opportunities for students and upcoming graduates?***

The AMSA Student Membership invites you to take advantage of a prime opportunity to meet some of the best and brightest young minds in meat



science, at the 11th annual Career Fair at RMC in Auburn, Alabama! This year's Career Fair will be held at the Auburn University Stanley P. Wilson Beef Teaching Unit on Sunday, June 16th, from 5 to 9 pm, in conjunction with the AMSA 66th RMC Welcome Reception. With over 500 university and industry professionals including over 200 graduate and undergraduate students in attendance, this event is a great way to showcase internship and job opportunities to a large group of eligible and highly qualified individuals. Contact Deidrea ([dmabry@meatscience.org](mailto:dmabry@meatscience.org)) for more information and to register for a spot by May 7th!

## **AMSA Student and Professional Mentorship Program!**



It is time to get ready for this year's RMC Student/Professional Mentor Program! Professional members, this is your chance to make a lasting impression on a student interested in a career in the meat science industry!

Professional members, as you register for RMC, please remember to sign up for the Student/Professional Networking Breakfast, to be held on Monday, June 17th, from 6:30-7:30am. The breakfast is complimentary to all student members. Based on a survey that will come out later in mid-May, Professional Members will be matched with a Student Member with similar interests and career goals. As student attendance continues to increase at RMC, we are in need of more mentors every year. Please consider joining us at the Student/Professional Mentoring breakfast and take advantage of the chance to interact with upcoming talented young professionals in meat science! Read below how this program can benefit you!

*"I started participating in the mentor breakfast as an undergraduate and through the years continued to stay in contact with my mentors. Upon graduation, I was very thankful for these contacts as my current and very first boss was one of my mentors at the mentor breakfast. This breakfast is a designated time for one-on-one conversations with industry leaders and greater insight into the everyday life of the professional members. For me, these conversations lead to career path changes as I learned more about what different careers involved, required, and accomplished. Every year the mentors look forward to this breakfast and the opportunity to meet students and help them become successful in their careers; therefore, I encourage every student attending RMC to participate in the mentor breakfast." **Carrie Garner, AMSA Student Board Past-President***

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## **AMSA Officer and Director Ballot Announced for 2013-14 Elections**

All current Professional and Emeritus members of the American Meat Science Association are eligible to vote in the election to fill

three director positions and to select a new President Elect and the 2015 RMC Chair.

Complete information on all of the candidates is posted online. AMSA members may cast their ballot for AMSA Board elections any time until 5 PM CDT on May 10, 2013. If you did not receive a ballot please contact us at [information@meatscience.org](mailto:information@meatscience.org).

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## Student Membership News

### 2013 Student Leadership Conference Was a Tremendous Success

Sixty-two students from fifteen different universities came together to participate in the AMSA 2013 Student Leadership Conference! The "Engage" 2013 Leadership Conference was developed to bring students the information they need to join the public discussion about our food system and build consumer trust in the values, science and innovations that help us feed the world.



The Student Leadership Conference was a full-day of interactive spokesperson training provided by the Center for Food Integrity (CFI), a leader in research and programs designed to build consumer trust and confidence in today's food system.



**Sara Devitt from the University of Wisconsin**, a participant at this year's Student Leadership Conference, said "This year, for the very first time, I got the chance to attend the American Meat Science Association's Student

*Leadership Conference. As a freshman undergraduate student studying meat science, I chose to go to the conference to meet other students and to learn more about opportunities in the industry. I expected to tour impressive companies and to listen to outstanding speakers. What I didn't expect was the impact this conference would have on my interest in the meat industry. For the first time I was surrounded by people who shared my passion and enthusiasm for meat science. I met so many role models in the industry and graduate school, to learn from and to keep in touch with as I continue my journey in this field. I am inspired and excited to get back to my studies with a renewed interest and perspective in meat science."*

*"SLC was a great opportunity to network with students from other universities. We gained an understanding of the importance of values when tasked with future industry discussions. I definitely feel like I walked away with a few more tools to enhance my skill set" stated **Aaron Tapian**,*

## **Kansas State University.**



***A sincere thank you goes out to the AMSA Educational Foundation, the American Society of Animal Science, Farmland Foods, Merck Animal Health and the United Soybean Growers for their support of this program and their dedication towards student leadership development!***

### **AMSA 2013-14 Student Membership Board of Directors**

The AMSA Student Membership recently elected its 2013-2014 Student Board of Directors. This was an extremely close election with a record number of highly qualified applicants. Congratulations to our newly elected board and thank you to everyone who participated in the election! The new board will take office at the AMSA 66th RMC in Auburn, AL. See below to get to know the incoming board members!

#### **President**

**Amanda King, University of Wisconsin**

*Simply stated, my membership in AMSA means that I get to attend a family reunion every June at RMC. This straight-forward description captures so many things that this organization means to me. First and foremost, the dedication of professional members to the development of student members within this organization is astounding, and has played a large role in my development. Secondly, the organization, mainly through the efforts of the Student Board of Directors, offers endless opportunities for students to network with professionals and each other which lead to invaluable connections in the industry. Regardless of one's tenure as a meat scientist, there is always someone willing to help you, as a result of an AMSA relationship. I have seen countless friendships begin at an RMC or other AMSA event, and I look forward to building more relationships with AMSA members and representing the organization at events with the international meat science community in the coming year. Ultimately, I would serve as a dedicated officer committed to improving this already impressive association as a Student Board Director.*



#### **East Region Director**

**Staci DeGeer, Auburn University**



*My AMSA membership provides an undetermined amount of benefits. Sharing ideas and best practices is important in any industry. Information yielding from research at one university can aid in the birth of new ideas at another. There is a great opportunity for networking at meetings especially as a graduate student.*

*Communicating with industry representatives is a great way to meet future employers as well as keep in touch with old friends! It is important to encourage other would-be members to join AMSA and participate in all the events it has to offer.*

### **Midwest Region Director**

**Aaron Tapian, Kansas State University**

*My AMSA membership has been more influential on my educational and professional career than most would consider. Meat Judging served as a competitive educational experience that I will forever cherish, in which AMSA plays a vital role. RMC facilitates an environment for myself, and thousands of other students, to gain knowledge of industry trends, innovative technologies, ground-breaking research, networking possibilities with peers and future employers, and builds relationships that last a life time. The AMSA Newsletter keeps me up to date on current events in the industry and academia. I have used the AMSA website to find previous topics from RMC, assisting my research needs. My AMSA membership has definitely made a crucial impact on my graduate career, allowing me to coach, educate, learn and be involved with individuals throughout our industry who have similar desires.*



### **South Region Director**

**KatieRose McCullough, Oklahoma State University**



*My AMSA membership represents a commitment to an organization which has not only brought me some of my fondest memories, but represents my future career in the meat science industry and above all is a reminder of our common goal to be the face and the future of agriculture. My membership represents more to me than simply the opportunity to meat judge. Not many college students in other fields of interest have the opportunity to get to know the industry's foremost leaders, like we do at RMC. I have had the opportunity to conduct and present research at the industry's largest national level conference. These opportunities have been provided for me thanks to the hard work, dedication and vision of those who work for AMSA. I hope to be able to repay AMSA for all of the opportunities which it has afforded my, by becoming a leader and mentoring those students which will come later,*

who have the same passion for this industry that I have.

## **West Region Director**

### **Megan Webb, Colorado State University**

*I value my membership because it allows me exposure to current events, an educational environment and a professional networking opportunity. I find the membership a resourceful tool that will continue to create new opportunities. These opportunities come in many forms. Some are leadership and communication skills developed from RMC breakout sessions. Others are from the Student Leadership Conference (SLC) focusing on career and professional development.*



*Lastly, these opportunities build friendships with peers and professionals that are life lasting. Additionally, my membership provides me with opportunities through the website, RMC and SLC to be current with industry issues, job announcements and exciting events which allow me to educate and provide leadership to other young individuals. It is because of these opportunities that my AMSA membership means – a career building network with peer and industry professional in an environment that provides professional growth for individuals in the beef business.*

## **At-Large Directors**

### **Megan Myers, Iowa State University**



*My AMSA membership began when I joined the Colorado State University collegiate meat judging program. However, I would not have known about all of the opportunities that my AMSA membership provided had it not been for the push of my fellow AMSA student members. It is because of these people that I chose to join the Quiz Bowl team and attend my first Reciprocal Meat Conference. This opportunity to attend RMC truly opened my eyes to what my AMSA student membership could do for me. I was given the opportunity to not only make new friends, but also to network with university professors and industry professionals alike. Moreover, my AMSA membership gives me the opportunity to participate in events that are designed to help me succeed such as mentoring breakfasts and student leadership conferences. Additionally, my AMSA membership gives me the unique opportunity to work, communicate and network with individuals that share the same interests and are as passionate about the meat industry as I am.*

### **Loni Woolley, Texas Tech University**

*As meat science students, we are so fortunate to have such a great organization support our endeavors to become the best*

*meat scientists we can. I think we all take for granted the opportunities that AMSA gives us. Without AMSA, I wouldn't have been able to pursue excellence in Meat Judging, Meat Science Quiz Bowl, meet industry professionals at RMC, listen to awesome speakers at RMC sessions, make new friends at the RMC student social, present valuable research at RMC, win the AMSA Undergraduate Scholastic Achievement Scholarship Award, learn valuable career tools at Student Leadership Conference, be connected with the meat science industry through AMSA eNews, and so much more. I value the experiences I have been able to have because of AMSA, and look forward to being a long time member in my future meat science career.*



These students will be joined by Rebecca Acheson (2012-13 President) as she continues an additional year on the board as Past President. Outgoing board members include Carrie Garner, Jace Hollenbeck, Leslie Frenzel, Jordan McHenry and Dustin Mohrhauser whose terms will be completed at the close of the 2013 RMC.

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## Industry RFP Requests

### *Beef Checkoff RFP for Safety Research*

Through NCBA, a contractor to the Beef Checkoff, a request for proposals has been posted in the pre-harvest beef safety research area. The focus of the RFP is intended to generate novel scientific evidence to understand the development of antimicrobial-resistance formation or prevention. Proposals are due May 13, 2013. For more details on this RFP, refer to this [link: Beef Safety RFP](#).

### *NineSigma RFP Requests*

AMSA was recently contacted by NineSigma regarding, RFP# 69390, "Materials and Methods for Inhibiting Ice Crystal Growth in Ice Cream." NineSigma, representing a major industrial food company, invites proposals for innovative materials, methods and/or processes that can be economically applied to the control and/or inhibition ice crystal formation during the product life cycle of ice cream. Preference will be given to proposals that can be incorporated into existing manufacturing processes.

More information is available in the Request for Proposal (RFP) document online at <http://www.ninesights.com/docs/DOC-4429>. The final submission date for Proposal Briefs is Friday, May 24, 2013.

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## Upcoming Symposia:

**PORK 101** will be held at Texas A&M University May 21-23, 2013 and at Iowa State University October 7-9, 2013. PORK 101 is hosted by the American Meat Science Association (AMSA) in



cooperation with the National Pork Board. PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), American Meat Institute Foundation (AMIF), American Society of Animal Science (ASAS), North American Meat Association (NAMA) and the Southwest Meat Association (SMA). For a course outline and to register for PORK 101 please visit: <http://www.pork101.org>.

**The 59th International Congress of Meat Science and Technology will be held in Izmir, Turkey, August, 18-23 2013.** The theme of the congress is "The Power of Meat in 21st Century." The program covers many aspects of this topic. The focus will be on the latest developments in muscle and meat science including novel meat sources, meat sustainability, animal welfare and slaughter, muscle biology and biochemistry, microbiology and chemical hazards, advanced preservation techniques, meat based functional foods. **Early Registration ends May 31, 2013!**

**NAMA's Center of the Plate Training® Plus June 4-6 at Texas A&M University.** CENTER OF THE PLATE TRAINING® is a three-day course designed to teach you the fundamentals of meat specifications by giving you a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. It's a lively learning experience that includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb, and pork, as well as sections on poultry, processed meats, and seafood. AMSA members qualify for discounted registration rate for more information and to [register click here!](#)

**"Sensory Analysis of Beef Flavor" Workshop.** May 13-15, 2013 at Kansas State University, Olathe campus (Kansas City Area). AMSA member Dr. Rhonda Miller along with other faculty at Kansas State University and Texas A&M University are pleased to offer this workshop funded in part by the Beef Checkoff. Researchers who work with sensory panels to evaluate beef flavor will want to attend. Attendance costs only \$200, but is limited. Please contact Janet Finney ([janetkay@ksu.edu](mailto:janetkay@ksu.edu)) to reserve your spot. Contact Dr. Edgar Chambers IV ([eciv@ksu.edu](mailto:eciv@ksu.edu)) for further information. For a schedule of events and hotel information [click here](#).

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## **AMSA Meat Science Career Center**

The job market continues to improve, the demand for qualified talent will subsequently increase and opportunities will come your way.

### ***Are you prepared?***

If not make sure you check out the AMSA Meat Science Career Center and post your resume today!!



Meat Industry  
**CareerLink**

**[Current Job Postings:](#)**

Category Buyer - Chicken Raw Materials ~ Kraft Foods  
Sr Manager - Turkey Sales & RTE Meat Procurement ~ Kraft Foods  
Quality Systems Manager ~ Kraft Foods  
Quality Systems Manager (Supplier Quality) ~ Kraft Foods  
Livestock Procurement Manager ~ Farmland Foods  
Plant Quality Manager ~ Kraft Foods  
Auditor Featured Job ~ Food Safety Net Services Certification & Auditing  
Extension Animal Science 4-H Specialist ~ Auburn University  
Manager, Total Quality Commodities ~ Darden  
Quality Assurance Manager ~ Vantage Foods  
Manager Maintenance Mechanic ~ Yosemite Meat Co.

For more information on the [AMSA Meat Science Career Center](#) please visit the [website](#) or contact Deidrea Mabry at 1-800-517-AMSA ext. 12.

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## Meat Industry Legend Will be Greatly Missed

Dr. Edwin Michael "Mike" Foster, Professor Emeritus at the University of Wisconsin-Madison, passed away in Madison on Feb. 11, 2013. Born on January 1, 1917 in rural Alba, Texas, Mike leaves behind a legacy as an internationally respected food microbiologist and as an academic administrator who greatly enhanced the University of Wisconsin-Madison's prominence in the world of food safety research. Mike spent his childhood on a small cotton farm where he learned the value of honesty, sincere communication, fairness, trustworthiness and leadership. From an early age he displayed academic promise and a drive to succeed. Encouraged by his mother and other family members, he rode a horse several miles each way, in all weather, to attend school. His down-to-earth character followed him through his illustrious career and he gained the highest respect from the food industry, regulatory agencies, and academic colleagues.

Mike was well known for his research in food microbiology. His studies on vacuum-packaging and plastic films allowed meat processors to extend the shelf life of refrigerated, ready-to-eat meat products from two to eight weeks. He was an international authority on the use of sodium nitrite to prevent botulism and spoilage. He recruited scientists to FRI whose expertise included the microbiology of food pathogens, the relationship of food with cancer prevention, harnessing botulinum toxin for medical use, food allergies and the toxicology of food additives and preservatives. He nurtured the development of many faculty, and was proud to see many become leaders in food safety in industry, government and academics.

As a faculty member, Mike directed the graduate programs of 18 PhD students, many of whom went on to achieve prominence in the food industry and academia. Mike was an exceptional role model, teaching and demanding rigorous scientific inquiry and effective communication of the results. The impact he had on his students, and other food microbiologists who came under his influence, cannot be overstated. After retirement, Dr. Foster made generous contributions to establish three awards: the E. Michael and Winona Foster Wisconsin Distinguished Graduate Fellowship in Food Microbiology at FRI; the E. Michael and Winona Foster-WARF Wisconsin Idea Graduate Fellow in

Microbiology in the Department of Bacteriology; and the E. Michael and Winona Foster Antibiotic Research Fund in Bacteriology. Grateful that his original WARF scholarship opened the world to him, he wanted to do the same for other deserving young people.

Dr. Mike Foster's extraordinary accomplishments benefitted the University, the State of Wisconsin, and the Nation. He is profoundly missed.

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**Got news? Send information and news items to *Deidrea Mabry* for inclusion in a future edition of *AMSA eNews*.**

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## **2013-2014 AMSA Calendar of Events**

**May 13-15 - Sensory Analysis of Beef Flavor Workshop, Kansas State University** - Olathe, KS

**May 21-23 - PORK 101** - Texas A&M University, College Station, TX

**June 4-6 - Center of the Plate Training** - Texas A&M University, College Station, TX

**June 16-19, 2013 - AMSA 66th RMC - Auburn University** - Auburn, AL

**July 8-12 - ADSA-ASAS Joint Annual Meeting** - Indianapolis, IN

**October 5 - Eastern National Intercollegiate Meat Judging Contest** - Cargill, Wyalusing, PA

**October 7-9 - PORK 101** Iowa State University, Ames, IA

**October 15-20 - World Congress on Animal Production** - Beijing, China

**October 20 - American Royal Intercollegiate Meat Judging Contest** - Nebraska Beef, Omaha, NE

**October 22 - National 4-H Meat Evaluation & Identification Contest** - Kansas State University, Manhattan, KS

**November 3 - Cargill Meat Solutions High Plains Intercollegiate Meat Judging Contest** - TBD

**November 17 - International Intercollegiate Meat Judging Contest** - Tyson Foods, Dakota City, NE

**January 19 - National Western, JBS USA Inc.** - Greeley, CO (Tentative)

**February 2 - Southwestern, Frontier Meats** - Fort Worth, TX (Tentative)

**February 21-22 - Iowa State Meat Evaluation Contest** - Ames, IA

**March 1 - Houston Livestock Show and Rodeo** - Houston, TX

## **Reciprocal Meat Conference 2013 - 2015**

**June 16-19, 2013 - Auburn University** - Auburn, Alabama

**June 15-18, 2014 - University of Wisconsin and Oscar Mayer/Kraft Foods** - Madison, Wisconsin

**June 14-17, 2015 - University of Nebraska** - Lincoln, Nebraska

## **International Congress of Meat Science and Technology**

August 18-23, 2013 - Izmir Turkey

2014 - Uruguay

2015 - France

2016 - Thailand

2017 - Ireland

2018 - Australia

2019 - Germany

2020 - United States

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