



### ***This week's issue of AMSA eNews features***

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**Foundation  
Launches Century  
Club Initiative**  
***"Flexible funds are  
key for grabbing  
new opportunities"***

***"It's MY century!"***

The AMSA Education Foundation announces the new CENTURY CLUB initiative. *"This is an easy opportunity for every member to make a lasting impact,"* explains Foundation Trustee Wendy Pinkerton. With a gift of just \$100 annually to the education fund, any member - even students - can help make AMSA nimbler in its response to opportunities and stronger to support and expand educational programs. *"We can all agree that these abilities are crucial to AMSA's continued success,"* Pinkerton says, *"yet the general education fund is one of the least developed Foundation funds."* The Foundation is looking for 100 or more AMSA members ready to change that with a \$100 annual gift. CENTURY CLUB donors will be honored online and will receive special recognition at RMC.



**Wendy Pinkerton  
makes the inaugural  
donation for the new  
CENTURY CLUB!**

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

**AMSA's Sustaining  
Partners**

***Diamond Sustaining  
Partner:***

Cargill  
Elanco Animal Health

***Platinum Sustaining  
Partner:***

Smithfield Foods  
Tyson Foods, Inc.  
Zoetis

***Gold Sustaining Partners:***

Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board

***Silver Sustaining Partners:***

ADM  
ConAgra Foods  
Corbion Purac  
DuPont Nutrition & Health  
Hawkins Food Ingredients  
Group  
Iowa State University  
Kraft Foods Inc./Oscar Mayer

JBS, USA  
Johnsonville Sausage  
Company  
Sealed Air's Cryovac® brand  
Texas Tech University  
International Center for Food  
Industry Excellence



In spite of constraints, "the AMSA Education Foundation has left an oversized footprint in the field of meat science this year," reports AMSA Executive Director Thomas Powell. Unrestricted educational funds have allowed AMSA to move

into consumer education through TheMeatWeEat.com. AMSA's scientific input helped shape U.S. dietary guidelines, and AMSA equipped scientists to engage the public and the press on current issues like the dietary guidelines and the IARC report. That engagement helped tip the public discussion toward sound science.

It is not unusual for the AMSA Education Foundation to be quietly, frugally working behind the scenes on efforts that have a large impact. Foundation-funded white papers have provided well-researched guidance on policy and regulation. For years, the foundation has focused on student development. Not only has student membership increased to 800, but these students also are being inspired and coached in leadership, communication, and careers. Other non-profit associations are looking to AMSA as a model for mentoring students into successful young professionals. In addition, international memberships and cooperation have exploded to levels never before imagined. Stateside and globally, AMSA is connecting academia and industry more effectively than ever. "Flexible funds are key for grabbing new opportunities," Pinkerton observes. With the CENTURY CLUB, the Foundation is preparing for an even more effective future.

[Join the CENTURY CLUB now!](#)

## **Garden City Community College Named National Champions**

Garden City Community College was named Champion Team for the A Division at the Cargill High Plains Contest held November 1 in Friona, Texas at Cargill. Thirty-eight individuals from six universities and colleges participated in the A Division contest. Garden City's team members include: Chip DeWitt, Cassie Kerckhove, Jordan Bischoff, Duskin Bowman, Josh Kreger, Brock Sheppard, Erin Watt, Derek Lightner, Makayla Linville, Austin Wilson, Jared Rupp, Diana Zamora, Drew Cady and Cecilia Banuelos.

**Garden City Community College**

### **Bronze Sustaining Partners:**

Certified Angus Beef  
Colorado State University  
Center for Meat Safety and Quality  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
Oklahoma State University  
Perdue Foods  
Seaboard Foods  
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, click here to donate today!**

- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat science students)*
- *Robert Rust (supports meat science students)*
- *H. Russell Cross (supports meat judging and student activities)*
- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports*



Fort Scott Community College, Clarendon College, Cisco College and Western Texas College rounded out the top five.

Kenna Faulkenberry (Clarendon College) was the high individual with Cassie Kerckhove (Garden City Community) coming in second. Lauren Rush (Clarendon College) won the Alternate's contest.

**Kenna Faulkenberry**



**West Texas A&M Wins Cargill High Plains Meats Contest**

West Texas A&M University received top honors with a score of 4,141 points at the Cargill High Plains Meat Judging Contest held November 1 in Friona, TX. In total, ninety-six individuals from 13 universities participated in the Senior Division contest. West Texas A&M's team members include: Abby Campbell, Larissa Dillard, Trenton Jones, Kelsey Hutton and Quent Roach.

**West Texas A&M University**

- undergraduate students)*
- *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)*
- *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)*



Colorado State University, Oklahoma State University, University of Wyoming and Kansas State University rounded out the top five teams.

Erin Beyer (Texas Tech University) was the high individual with McKenna Brinton (University of Wyoming) coming in second. Morgan Boyer (Texas Tech University) won the alternate contest.

**Erin Beyer**



Official committee members for the Cargill High Plains National contest included: Jimmy Wise, chair; Jesse Collins, Cargill; Casey Mabry, Cargill; Deidrea Mabry, American Meat Science Association; Jason Apple, University of Arkansas; Jake Nelson, Oklahoma State University and Darrell Dowd, USDA AMS.

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**AMSA Student Members Honored at the NAMI Outlook Conference**

Hats off to AMSA student members Laura Gorecki of University of Nebraska who received the Frank DeBenedetti Memorial Scholarship, Elizabeth Kopp of University of Wisconsin-

Madison who received the John Duyn award, Erin Beyer of Texas Tech University who received the Florence Smith Powers scholarship, Brian Patterson of Iowa State University who received the Al Piccetti scholarship, and Breanna Branderhost of Iowa State University for receiving an undergraduate scholarship awarded by the NAMI Scholarship Foundation.

The scholarship recipients were presented their awards during a reception at the NAMI Outlook Conference held this week in Washington, DC. The 2015-2016 NAMI Scholarships had a combined total of \$20,000 disbursed to 8 awardees for pursuit of degrees in animal, meat and food science, or in a culinary arts program.

[Click here to read more!](#)

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## **Beef Industry Safety Summit Announces Call for Research**

The Beef Industry Safety Summit will be held in Austin, TX March 1-3, 2016. As part of the annual summit, the presentation of research results plays a key role in filling knowledge gaps and identifying new research needs so safety strategies can be adjusted to incorporate the latest information.

Scientists are invited to submit research results from projects that were funded by ALL funding sources, not just The Beef Checkoff. The official Call for Abstracts and submission template is now posted on [BIFSCO.org](http://BIFSCO.org) and [BeefResearch.org](http://BeefResearch.org). Abstracts are due December 15. Submitted abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 15th.

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## **How is your video coming along?**

- ***Are You Tired of the Misinformation About Meat?***
- ***AMSA is hosting a Video Podcast (YouTube-like) Contest***
- ***Open to ALL AMSA members (& their kids)***

Get your cameras/phones rolling, and check out the [details of the contest](#) and helpful tips for creating a consumer-friendly, fun video to be housed on the new AMSA consumer site "The Meat We Eat." Videos must be uploaded no later than 5 pm CDT on November 30th. All video podcasts will be reviewed by the AMSA Scientific Information Committee prior to distribution online. Share your expertise in everything from how to light up a charcoal grill to transglutaminase to production practices.

Sponsorship opportunities for this contest are still available. Please contact [Deidrea Mabry](#) to inquire about sponsorship details. Additional information regarding the competition and a registration form are located [online](#).

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## **AMSA Educational Webinars**

## **PEDV Update**

November 11, 2015

11:30 am – 12:30 pm CDT

- **Overview:**
  - Porcine Epidemic Diarrhea Virus (PEDV) virus was first diagnosed in the United States in mid-May 2013. The webinar will cover an update of the current status of the PEDV outbreak since 2013, review research for PEDV, review how producers are applying those results on-farm and look at both current and future activities for PEDV disease management.
- **Presenter:**
  - Dr. Lisa Becton is the Director of Swine Health Information and Research for the National Pork Board. She has been with NPB for 8 years. Prior to the NPB, she worked 14 years as a staff veterinarian for several large integrated pork production companies managing herd health and biosecurity.
- **Register:**
  - Registration is complimentary but you must first register by [clicking here!](#)

## **Developing Countries – How U.S. Meat is Perceived in other Countries**

November 18, 2015

11:30 am – 12:30 pm CDT

- **Overview:**
  - Developing countries are vital to U.S. exports and the red meat industries because as these countries improve economically, so does their demand for animal protein increases. Many developing countries provide demand opportunities for red meat products that result in improved product value and margin potential. Meat quality criteria, food safety and other attributes are key to these value benefits. During this webinar, factors that affect red meat demand in developing countries will be discussed.
- **Presenter:**
  - Paul Clayton is Senior Vice President of Export Service of the U.S. Meat Export Federation (USMEF) and administers the Export Service Programs for exporting members of the USMEF. These programs include market access solutions in foreign countries, industry relations and various member services including research, technical, and regulatory services. Mr. Clayton has over 30 years of experience in the meat industry. He received his Bachelor and Master Degrees in Animal Science from Colorado State University.
- **Register:**
  - Registration is complimentary but you must first register by [clicking here!](#)

For more information please contact Deidrea Mabry at [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

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## Upcoming Conferences

**PORK 101.** AMSA is excited to announce that the University of Missouri will be hosting a PORK 101 course January 13-15, 2016 in Columbia, Missouri. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health. PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) and the Southwest Meat Association (SMA). Registration for AMSA members and members of other partnering organizations is \$800. Non-member registration is \$950. For more information or questions regarding PORK 101 please visit:

<http://www.meatscience.org/events-education/pork-101> or contact [Deidrea Mabry](#).

**2016 Beef Industry Safety Summit.** Save the Date: 2016 Beef Industry Safety Summit will be held March 1-3, 2016 in Austin, TX. More information to come on [www.bifsc.org](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

### **Registration and Housing Now Open for 2016 IPPE.**

Registration and housing are now open for the 2016 International Production and Processing Expo (IPPE), the world's largest annual meat, poultry and feed industry trade show, which will be held January 26-28, 2016, at the Georgia World Congress Center in Atlanta, Georgia. More details are [online](#).

**The National Renderers Association** will be having their annual International Rendering Symposium from noon on January 28th to noon on January 29, 2016 at the International Poultry and Production Expo. The theme for this year is The Rendering Industry: Challenges and Opportunities. This is the perfect opportunity for meat scientists to expand their knowledge of the rendering industry—especially in the era of the new Food Safety Modernization Act (which we will discuss)! Topics include everything from a virtual tour of a rendering plant and innovations in the rendering industry to talks about sustainability, pet food, aquaculture, and challenges while dealing with the media. AMSA members Dr. Jessica Meisinger, Dr. David Meisinger, and Dr. Ansen Pond will be speakers among many others, such as Kay Johnson of the Animal Ag Alliance. There will be a reception Thursday night for attendees. Please email Jessica at [jmeisinger@nationalrenderers.com](mailto:jmeisinger@nationalrenderers.com) for more information or a full agenda!

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## AMSA Meat Science Career Center

The American Meat Science Association knows that our greatest resource is our people, and you can remain confident that you are hiring the best educated, most



## Meat Industry CareerLink

talented and highly professional individuals when you tap into our pool of qualified individuals.

### *New Job and Internship Postings:*

- QA Supervisor ~ Smithfield Farmland
- Assistant Professor in Meat Science ~ South Dakota State University
- Summer Internship Program ~ JBS and Pilgrims
- Food Safety and Regulatory Manager ~ Nueske's Applewood Smoked Meats
- Director, Food Safety and Quality Assurance ~ Harris Ranch Beef Company
- Product and Process Solution Scientist/Food Technologist ~ Marlen International, Inc.

To post your job openings or your resume visit the [AMSA Meat Science Career Center](#) today.

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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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### **2015-16 AMSA Calendar of Events**

**November 11 - AMSA Education Webinar: PEDV Update**

**November 15 – International Intercollegiate Meat Judging Contest** - Tyson Foods, Dakota City, NE

**November 18 - AMSA Educational Webinar: Developing Countries – How U.S. Meat is Perceived in other Countries**

**January 13-15 - AMSA PORK 101 - University of Missouri** - Columbia, Missouri

**January 17 - National Western Intercollegiate Meat Judging Contest** - JBS, Greeley, CO

**January 25-27 - International Production and Processing Expo** – AMSA PORK 101 - Atlanta, GA

**January 31 - Southwestern Intercollegiate Meat Judging Contest Frontier Meats** - Fort Worth, TX

**February 13 - Iowa State University Meat Evaluation Contest** - Ames, IA

**June 19-22 - AMSA 69th RMC** - Angelo State University - San Angelo, Texas

### **Reciprocal Meat Conference 2016-2017**

**June 19-22, 2016 - Angelo State University** - San Angelo, Texas

**June 18-21, 2017 - Texas A&M University** - College Station, Texas

**June 2019 - Colorado State University** - Fort Collins,



Colorado

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

August 14-19, 2016 – Bangkok, Thailand

2017 – Cork, Ireland

2018 – Australia

2019 – Germany

2020 – USA (joint meeting with the Reciprocal Meat Conference)

PO Box 2187 | Champaign, IL U.S.A. 61825-2187 | 800-517-AMSA • 217-356-5370

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