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Now is Your Time to Get Involved Bucky Gwartney, AMSA President

Greetings from

Washington, DC. I wanted to take a moment to introduce myself to those who don't know me and talk a bit about what AMSA and your Board are up to. I've been a part of AMSA since 1987, when I attended my first RMC at the University of Minnesota. Having just finished a successful meat judging year at Oklahoma State and graduation, I was fortunate to be able to continue my education and coach a judging team, boy, I didn't know what I was getting into! But traveling from Stillwater Ok that year with a few friends and professors, and a stop off at the University of Nebraska to see where I would be studying for my M.S. degree, we set off for the University Campus in Minnesota. I didn't know what to expect and was overwhelmed when meeting and seeing some of the professors and researchers I had only read about. Needless to say it was a great experience and one I have fond



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

Bronze Sustaining Partners:

Certified Angus Beef
Colorado State University
Center for Meat Safety and

memories of. I'm sure many of you can share similar stories from past RMC events. Over the years, the organization has changed, evolved, and become something a little different than in 1987. However, our purpose remains the same.

Fast forward to now and it's hard to believe I've already been in the presidential role at AMSA for almost 5 months, but time flies when you are having fun! Your association is currently very strong, has a great financial foundation, and a great staff. The foundation is also growing and we are excited with our Century Club initiative. And I intend to keep that momentum going. Your board has also been hard at it, from our most recent meeting in Kansas City in September to now, we are moving forward with several big initiatives and have made decisions about where our future meetings will be held. More information will be sent out in the coming weeks regarding the 2020 ICoMST. One of the biggest potential initiatives we are hard at work on is the potential for the development of a new scientific journal. Our long relationship with the Meat Science Journal has ended due to several factors that could not be rectified. So it's time to move on and find or develop something even better. Many of you may be called on to provide input into this effort or to even become a part of an inaugural journal should it come to fruition. That in itself makes for an exciting future for AMSA and could provide us with more international members and exposure.

This time of year the weather is fantastic here in Washington D.C., with the transition into fall. As AMSA transitions into a larger organization, we find ourselves in the middle between standard services and potential new services our growing membership might want. We must continue providing those core services and value that our members expect from our association. But we also must keep an eye to the future, and develop those new services and programs for the next generation members. Change will happen, and I challenge each of you to become an active participant in AMSA, to be a part of not only maintaining our core services but also being a part of the evolution of our association. There is a role for everyone, so get involved. **Until next time...**

AMSA RMC Hotel's Announced - Book Your Room Today

AMSA is happy to announce the room blocks for the AMSA 69th RMC are OPEN!

AMSA has secured rooms at six different hotels:

- Clarion Hotel San Angelo Hotels
- Pearl on the Concho (Student Headquarter Hotel)
- Home2 Suites by Hilton San Angelo
- San Angelo Residence Inn
- Springhill Suites San Angelo
- Hampton Inn San Angelo (RMC Bus service will not be



**Cultivating knowledge and diversity
true to the spirit of the AMSA 69th RMC!**

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 undergraduate students)
- Jimmy Wise (support meat judging activities)
- F. C. Parrish (support will endow AMSA student activities)

provided to this hotel)

For the 2016 RMC there is not a designated “host” hotel as all of the technical program will be taking place on the Angelo State University’s campus. Please note that all of the hotels are within about 5 miles of campus and the RMC social events.

Book your room today for the AMSA 69th RMC!!

AMSA RMC Call for Abstracts

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2016 RMC in San Angelo, Texas. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2016 RMC will be able to submit their abstract online beginning today.



Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted [online](#).

In 2016, RMC programming will focus on the following general areas. Abstract submissions should fit into one or more of these categories.

- *Animal Welfare*
- *Consumer Topics*
- *Environment, Production Systems and Meat Quality*
- *Measurement and Prediction of Meat Quality and Composition*
- *Meat Processing, Ingredient Technology and Packaging*
- *Meat Quality*
- *Meat Safety*
- *Meat Science Education and Extension Tool*
- *Muscle and Lipid Biology and Biochemistry*
- *Technical Summaries*
- *Undergraduate Research Competition*

The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2016. To submit your RMC abstract [click here!](#)

Award Nominations - Intent to Nominate

Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach if so, take a minute and nominate them! AMSA is excited to open nominations for the 2016 AMSA RMC Awards Program!

Nomination guidelines have now been posted online for the awards below:

- *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)*

- *Distinguished Teaching Award*
- *Distinguished Research Award*
- *Distinguished Extension-Industry Award*
- *Meat Processing Award*
- *Intercollegiate Meat Judging Meritorious Service Award*
- *Achievement Award*

Please submit your intent to nominate notice by February 1, 2016. All supporting nomination materials must be submitted no later than February 20, 2016. Complete information is located [online](#).

[Click here for the Awards Intent form.](#)

RMC Student Research Competition

Students if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 2016 RMC Student Research Competition.



- *Master of Science Division*
- *Doctor of Philosophy Division*
- *Undergraduate Division*

Participants must hold membership in the American Meat Science Association at time of entry (February 1). Only two students from one university may enter the graduate competition, regardless of the division in which they will compete. In addition, two students from one university may enter the undergraduate competition. Each university can have up to four total participants.

An online intent form is required for the undergraduate and graduate competitions so make sure you submit your intent form no later than February 1, 2016.

[Click here for the online intent form.](#) Complete guidelines are posted [online](#).

Beef Industry Safety Summit Call for Research Abstracts - Due December 15

The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. The 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 and BeefResearch.org. Submitted abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 15th. See the posted Call for Abstracts for additional submission details. Questions should be directed to Dani Shubert at dshubert@beef.org or 303-850-3449 .

Deadline extended: Apply by Nov. 30 for student travel fellowship to attend 2016 International Livestock Congress USA

The application deadline for university students wanting to apply for an International Stockmen's Educational Foundation Travel Fellowship to attend the International Livestock Congress USA in March 2016 has been extended through Nov. 30, 2015.

The International Livestock Congress USA, managed through a partnership of the International Stockmen's Educational Foundation and the Houston Livestock Show and Rodeo™, is a unique global event that brings together leaders from the livestock and meat industry to discuss issues of international importance that affect the future of animal agriculture.

The International Stockmen's Educational Foundation awards travel fellowships to senior level undergraduate students and graduate students attending accredited colleges or universities. This prestigious fellowship includes airfare, ground transportation, hotel and scheduled meals for all selected students. Scholastic achievement, leadership experiences and professional references are all part of the stringent qualifying requirements for this fellowship.

Selected students will participate in the event March 2-4, 2016, in Houston, Texas. Events will include a student career workshop, the International Livestock Congress USA, and associated tours and activities.

To learn more about this prestigious fellowship and to view the elite list of ISEF Student Fellowship Alumni, visit our website at <http://www.theisef.com>.

The online application submission process may be accessed at <http://www.theisef.com/student-program-1.html>.

USDA to Host Listening Sessions on Public Access to Scholarly Publications and Digital Scientific Data

The United States Department of Agriculture (USDA) is seeking public comment on the development of a policy to increase access to the results of federally-funded agricultural research. Dr. Catherine Woteki, the USDA's Chief Scientist and Under Secretary for Research, Education, and Economics (REE) announced today that USDA will receive comment at two live teleconferences and via email through Dec. 9, 2015.

The two webinars and their topics have been scheduled as follows:

- Monday, November 23, 2015, 2:00pm EST: Policy impacts related to scholarly papers
 - Participant Instructions

The conference begins at 2:00 PM Eastern Time on November 23, 2015; you may join 10 minutes prior.

 - Step 1:

<http://ems7.intellor.com/login/700719>
 - Step 2: Instructions for connecting to conference audio will then be presented on your computer. If you will be connecting via the AT&T Connect Participant Application, we strongly recommend that you install version 11.5 prior to the conference. If you are unable to do so, we recommend you join the conference using the Web Participant Application. If you are unable to connect to the conference by computer, you may listen by telephone only at 1-877-369-5243  or 1-617-668-3633  using 0387588# or Find an Alternate Number. If you need technical assistance, call the Help Desk at 1-888-796-6118  or 1-847-562-7015 .
- Friday, December 4, 2015, 2:00pm EST: Policy impacts related to scientific data
 - Participant Instructions

Please copy and paste these instructions and provide to participants only.

The conference begins at 2:00 PM Eastern Time on December 04, 2015; you may join 10 minutes prior.

 - Step 1:

<http://ems7.intellor.com/login/700706>
 - Step 2: Instructions for connecting to conference audio will then be presented on your computer

You will be connected to the conference with the AT&T Connect Web Participant Application - there is no software download or installation required. If you are unable to connect to the conference by computer, you may listen by telephone only at 1-877-369-5243  or 1-617-668-3633  using 0392090# or Find an Alternate Number If you need technical assistance, call the Help Desk at 1-888-796-6118  or 1-847-562-7015 .

The public can also submit comments in writing by either sending them online to:
(USDAresearchaccess@nifa.usda.gov) or mailing them to:

United States Department of Agriculture
National Institute of Food and Agriculture
c/o Paul Tanger, Institute of Food Production and Sustainability
1400 Independence Avenue SW, Stop 2240
Washington, DC 20250-2201

Comments will be received through Wednesday, December 9, 2015. For more information on public access to scholarly publications and digital scientific data policy development and implementation plans, visit <http://www.ree.usda.gov>.

AMSA Educational Webinar

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.

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.bifsco.org or 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 for more information or a full agenda!

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



New Job and Internship Postings:

- Regulatory Compliance Manager ~ The Hain Celestial Group
- 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

- Manager Sanitary Design Compliance ~ Forbo Siegling, LLC

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

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

2015-16 AMSA Calendar of Events

- 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)

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