



This week's issue of AMSA eNews features

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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!

Remember the AMSA Foundation on Giving Tuesday

As Giving Tuesday approaches on December 1, the AMSA Educational Foundation encourages all AMSA members to consider a

gift to one of the mentor recognition funds. The committees for the funds listed below are working towards getting them fully funded before 2016 RMC. Your gift can honor mentors, continuing their legacies, or support innovation through the Century Club ... and more!



Dr. Robert Rust (Iowa State) has been an innovating extension specialist to the meat industry. He created technology short courses that were the first university classes offered to the meat processing industry. A member of the Meat Industry Hall of Fame, he has served as a consultant to meat processors and been part of educational

programs in the United States and more than 30 other countries.



AMSA Membership Information:

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:

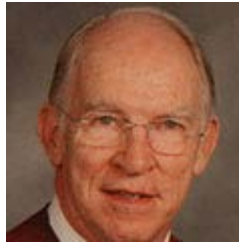
ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Kraft Foods Inc./Oscar Mayer
JBS, USA
Johnsonville Sausage Company
Sealed Air's Cryovac®

Dr. Melvin Hunt (Kansas State) has made industry-changing contributions through the research of meat color, pigment chemistry and meat processing. His work has improved important US food safety standards, and universities across the globe have asked him to help develop their meat science curricula. Many of his former graduate students serve prominently in government, industry, and academia.



Dr. Chris Raines (Penn State) was an assistant professor of meat science and technology in the Department of Dairy and Animal Science. He was a pioneer in the use of social media as educational and communication tools. In addition to tweets that reached countless readers, he wrote a popular blog, meatblogger.com, about how meat is produced, how people consume it, and its health implications. The proceeds from the mentorship fund will build on the legacy he started before his death.

Robert Kauffman (University of Wisconsin-Madison) has influenced the career paths of many students and created several innovative methods of testing and coordinating learning for students. He also contributed to the pork industry by helping define a fourth lean quality type and by patenting a method of improving color, water-holding capacity and tenderness in pork, beef, poultry and lamb muscles.



Dr. Tom Carr (University of Illinois) has received various awards for excellence in teaching and mentoring that has helped advance a new generation of meat scientists. A long-time judging team coach, he is credited with helping send more than 50 percent of team participants on to meat industry employment or to pursuing advanced degrees. He has enriched AMSA with numerous leadership roles in both executive and committee capacities as AMSA has grown and evolved.

For more information or to make a donation now, head over to www.meatscience.org/mentors.

Meat Scientists are Going to Disney!

2020 Reciprocal Meat Conference and International Congress of Meat Science and Technology will be hosted August 2-7, 2020 at Disney Coronado Springs Resort in Lake Buena Vista, Florida.

Dust off your Mickey Mouse ears and mark your calendars for the 2020 RMC and ICoMST. The AMSA Board approved selection of the Walt Disney World Coronado Springs Resort as the site for this major meeting that combines the two largest meat

brand
Texas Tech University
International Center for
Food Industry Excellence

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!

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs)*

science conferences in the world.

ICoMST chair Steven Lonergan notes *"the abundant unique opportunities that come with a Disney destination event are going to make this conference a must-see for all meat scientists."* Preliminary plans call for a theme around the hospitality and foodservice side of the industry. Disney is opening their doors to us in unexpected ways, allowing our attendees to tap into the vast expertise of their hospitality enterprise.

Watch for more announcements and details on how you can get involved in the next steps of planning!



Texas Tech Named National Champions

Congratulations to Texas Tech University for being named the 2015 National Champion Intercollegiate Meat Judging Team at the International Intercollegiate Meat Judging Contest which was held November 15th at Tyson Fresh Meats in Dakota City, Nebraska.

In total, 112 contestants representing 17 teams participated with Texas Tech University, coached by Bo Hutto, Dan Crownover and Dr. Mark Miller, placing first. Texas Tech's team members include: Cody Shannon, Morgan Boyer, Clay Bendele, Erin Beyer, Melani Howell, Sean Morrow, Darby Gonzales, Landon French, Michaela Pinder, Liz Burgess, Kyle Lambert, Zena Doty, Bebe Clark, Scotta Faulkenberry, Hallie Hutto, Erin Klein, and Madison Langemeier. Texas Tech was followed by University of Wyoming, Texas A&M University, Oklahoma State University, and Kansas State University.



including meat judging)

- 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)
- 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

Erin Beyers (Texas Tech University) was high individual and Clay Bendele (Texas Tech University) was second. Hannah Nelson (Oklahoma State University) won the alternates contest.

Erin Beyer



This year's committee consisted of: Dr. Brad Morgan, Chair, Performance Foods Group; Ian Shann, Tyson Foods; Dr. Duane Wulf, The Fatted Calf; Dr. Randy Harp, Tarleton State University; Dr. Dustin Mohrhauser, Smithfield Foods; and Darrell Dowd, USDA-AMS.

2015 All-American Team Members

The 2015 A-Division All-American Meat Judging Teams were named November 1st at the Cargill High Plains Contest.

The First Team for Division A consisted of Kaylee Hill (Fort Scott Community College), Kenna Faulkenberry (Clarendon College), Cassie Kerckhove (Garden City Community College), Ty Wood (Fort Scott Community College).



The Second Team for A Division consisted of Duskin Bowman (Garden City Community College), Ashley Semler (Western Texas College), Talen Crist (Clarendon College), and Paxton Boore (Fort Scott Community College).

(supports RMC)

- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*



The 2015 Senior Division All-American Meat Judging Teams were named November 15th at the International contest.

First Team consisted of Erin Beyer (Texas Tech University), Clay Bendele (Texas Tech University), BW Ochsner (University of Wyoming), and Macy Perry (Oklahoma State University).



Second Team consisted of Eli Lindsey (University of Wyoming), Blake Foraker (Kansas State University), Beth Lenz (University of Wyoming), Morgan Reese (Colorado State University).



Rachel Hamilton Spirit Award Winners

The Rachel Hamilton Memorial "Spirit" Award was established to honor a member of each meat judging team that demonstrates commitment, dedication and teamwork during their meat judging career, exemplifying Rachel's love of meats judging and makes them the teammate we all want to have. Senior and A Division Hamilton Award recipients each received a special plaque that was generously sponsored by AMSA Educational Foundation.

The Rachel Hamilton Spirit Award winners for 2015 were Regan Sippy (Iowa State University), Paige Davis (University of Missouri), Joseph Bennier (University of Nebraska), Heather Smallegan (Michigan State University), Hannah Nordby (North Dakota State University), Logan Johnson (South Dakota State University), Eli Lindsey (University of Wyoming), Tina Hansen (Colorado State University), Abby Campbell (West Texas A&M University), Lucas Doyle (Penn State University), Liz Burgess (Texas Tech University), Brandon Burge (Texas A&M University), Mareah Volk (University of Illinois), J.T. Hearn (Oklahoma State University), Nathan Odom (University of Florida), Reagan Couble (Tarleton State University), Nicole Dunovsky (Kansas State University), Chip DeWitt (Garden City Community College), Oscar Delarosa (Western Texas College), Tayler McBride (Cisco College), Dustin Trevino (Texas A&M University-Kingsville), Ty Wood (Fort Scott Community College), Dustin Jones (Clarendon College).

A-Division



Senior Division



AMSA Sustaining Partner Highlight ~ Developing Industry Leaders and Cultivating Relationships

For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional development programs and opportunities for individuals in the field of meat science. AMSA's Sustaining Partners program acknowledges the organizations and institutions that provide extraordinary financial and logistical contributions for the products and services offered by the association. Today, we would like to recognize Tyson Foods, Inc., for its enthusiastic support of not only AMSA but also AMSA's student and youth development program through the meat judging program, meat evaluation program, product development program, and ePoster competition held during AMSA's Reciprocal Meat Conference.

Tyson Foods, with headquarters in

Springdale, Arkansas, is one of the world's largest food companies. It's a recognized market leader in chicken, beef and pork as well as prepared foods. Tyson produces



approximately 1 out of every 5 pounds of chicken, beef, and pork in the United States #1 or #2 brands in 13 core categories such as fresh chicken, breakfast sausage, and corn dogs.

The company supplies retail and foodservice customers throughout the United States and approximately 130 countries. Tyson Foods was founded in 1935 by John W. Tyson, whose family has continued to lead the business with his son, Don Tyson, guiding the company for many years and grandson, John H. Tyson, serving as the current chairman of the board of directors. The company currently has approximately 113,000 Team Members employed at more than 400 facilities and offices in the United States and around the world with more than 2,400 team members dedicated to developing, improving, and monitoring Tyson's food safety and quality policies and procedures.

Through its Core Values, Code of Conduct and Team Member Bill of Rights, Tyson Foods strives to operate with integrity and trust and is committed to creating value for its shareholders, customers and Team Members. The company also strives to be faith-friendly, provide a safe work environment and serve as stewards of the animals, land and environment entrusted to it.



Tyson Foods is one of the leading supporters of U.S. farm families, paying more than \$15 billion in fiscal 2013 alone to independent farmers who supply them with livestock and poultry. Since 2000, Tyson

Foods has also given more than 100 million pounds of its products to hunger and disaster relief in the United States - altogether enough protein to have served one meal to every American citizen. Tyson has donated millions of dollars in cash to help non-profit organizations across the country. Tyson initiated the KNOW Hunger campaign in early 2011 to raise awareness of hunger in the United States. After the Joplin, Missouri, tornado of 2011, Tyson sent 77,000 pounds of food to the city.

"The partnership between Tyson Foods, Inc. and the AMSA has been tremendous. Supporting programs such as Meat Judging and the many facets of RMC has given our Team Members the ability to stay very involved in the AMSA. The Tyson intern program has been a means to help cultivate and develop future talent within the AMSA student


membership and has also played a large role in helping fill our talent pipeline. For me



personally, being involved as Advisor to the Student Board, Student Leadership Conference Host Committee Chair and an active participant on the RMC Planning Committee for several years has given me the opportunity to serve the AMSA. Working for a company that encourages, promotes and supports AMSA involvement has given myself and my fellow Tyson Team Members the chance to give back to the organization that affords the field of Meat Science so much."

-Amy Steward, Principle Scientist

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 .

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 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:

- Food Scientist ~ ConAgra Foods
- Food Scientist/Product Application Specialist ~ UltraSource, LLC
- 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*.

2016 AMSA Calendar of Events

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 2016-2020

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

August 2-7, 2020 – RMC and ICoMST - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

International Congress of Meat Science and Technology

August 14-19, 2016 – Bangkok, Thailand

2017 – Cork, Ireland

2018 – Australia

2019 – Germany

August 2-7, 2020 – Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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