



### ***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!

### **State of the Association Webinar Set for Friday, February 5**

The American Meat Science Association is coming off of a string of successes due to the hard work of AMSA members, leaders and staff. Join us on February 5 at 11 am CDT as AMSA Executive Director Thomas Powell and Director of Scientific Communications and Technical Programs Deidrea Mabry discuss the major achievements of the AMSA team and some of the top priorities for the year to come.

#### **Register:**

This webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [\*enrollment link\*](#). Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the event.

### **RMC Award and Poster Competition Intents Due February 1st!**

#### **Award Nominations**

Take a minute to nominate a friend or colleague that deserves

#### **AMSA's Sustaining Partners**

##### ***Diamond Sustaining Partner:***

Cargill  
Elanco Animal Health

##### ***Platinum Sustaining Partner:***

Smithfield Foods  
Tyson Foods, Inc.  
Zoetis

##### ***Gold Sustaining Partners:***

Food Safety Net Services  
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 Heinz Company  
Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville Sausage Company  
Sealed Air's Cryovac® brand  
Texas Tech University  
International Center for Food

recognition for their outstanding contributions in research, education, extension and industry outreach. 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](#).

### **Graduate Student Research Poster 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

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](#).

### **Texas Tech University and Garden City Community College Take Top Honors**

Congratulations to Texas Tech University and Garden City Community College for taking top honors at the 2016 National Western Intercollegiate Meat Judging Contest which was held January 17th at JBS USA in Greeley, Colorado.

In total, 109 contestants representing 12 teams participated in the Senior division contest with Texas Tech University, coached by Loni Woolley, Mallorie Phelps, Nick Hardcastle and Dr. Mark Miller, placing first. Texas Tech's team members include: Tommy Fletcher, Cole Perkins, Kye Schwartz, Chelsi Vineyard, Kyle Caldwell, Katlynn Freeman, Shannon O'Quinn, Keeley Sears, Lane Harrington, Gus Holbein, Jessica Humphrey, Kiersten Scott, Boyd Henry, Courtney Jasik, Blayne Troxell, and Megan Witt. Texas Tech was followed by Colorado State University, Oklahoma State University, Texas A&M University, and the University of Missouri.

#### **Texas Tech University**

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 including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat*



Tommy Fletcher (Texas Tech University) was high individual and Abby Bechtold (Oklahoma State University) was second. Gus Holbein (Texas Tech University) won the alternates contest.

**Tommy Fletcher**



In total, 45 contestants from 6 universities and colleges participated in the A-Division contest. Garden City Community College won the division, coached by Dr. Clint Alexander. Team members include: Adrian Longoria, Leah Parsons, Brock Sheppard, Diana Zamora, Austin Brown, Makayla Linville, Rebecca Roe, Austin Wilson, Kyle Abernathy, Kyle Hickok, Hanna Randolph, Brinn Baker, Eddie DaVilla, Paige McGaughey, and Mallory Overpeck. Clarendon was followed by Clarendon College, Australian National, Fort Scott Community College and Western Texas College.

**Garden City Community College**

- 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 (supports RMC)
- Robert Merkel (supports RMC)
- Gary Smith (supports



Leah Parsons (Garden City Community College) was high individual and Courtney Walker (Clarendon College) was second. Taylor Stubenbordt (Clarendon College) won the alternates contests.

### Leah Parsons



This year's committee consisted of: Dr. Dale Woerner, Chair, Colorado State University; Scott Langley, JBS; Ryan Person, Person Consulting; Zeb Gray, University of Wyoming; Katie Rose McCullough, Colorado State University; Paul Clayton, US Meat Export Federation; and Darrell Dowd, USDA AMS.

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## **AMSA Student Membership Updates**

### ***Taste of RMC Webinar Overview February 4th***

Join us February 4 from 11:00 am – 12:00 pm CDT for a webinar introducing this year's Taste of RMC. For those that have never participated in this competition, join in and learn about this exciting product development opportunity. There were a few changes made to the competition this year that we feel will make for the best Taste of RMC yet!

#### **Presenters:**

*meat judging  
program)*

- *R. C. Pollock  
(supports R.C.  
Pollock Award)*

- Chad Bower is an At-Large Director for the AMSA Student Membership Board of Directors and is currently working on his MS in Meat Science and Muscle Biology at the University of Nebraska, Lincoln, where he is investigating the effect of sodium reduction on the microbial stability of deli meats. He plans to start in the PhD program at UNL within the next year.
- Brittney Bullard is the West Region Director for the AMSA Student Membership Board of Directors and is recently graduated with her Master of Science degree and has started her PhD program at Colorado State University where she hopes to continue her education in meat safety and microbiology.

### **Register:**

This webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#). Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the event.

### ***Register for the 2016 Student Leadership Conference***

The 2016 Student Leadership Conference will be held at the Kansas State University, Olathe campus in Olathe, KS on March 11-12. Programming will kick off at 4:30 pm Friday, March 11th with the welcoming session focusing on the perspectives of leadership followed by dinner and a special presentation. On Saturday, students will actively engage with speakers to focus on social media, radio, and camera communication techniques. AMSA member, Wendy Pinkerton will be presenting "Did you hear what you thought you said?" focusing on camera interview techniques. The weekend will also include sessions on leadership in business roles and questions to ask before securing your dream job. Several industry tours are being planned for Friday.

For more details and hotel information please go [online!](#)

Registration fees:

- \$100 for current AMSA students by February 25
- \$125 for AMSA Young Professionals by February 25
- \$150 for current AMSA students after February 25
- \$175 for AMSA Young Professionals after February 25

[Click here to register for the 2016 SLC!](#)

### ***Two Calendar Spots Remain***

The time has arrived to purchase a month on the AMSA calendar for your school or company. The cost will be \$200 a month and when you sign up we ask that you give us your top three possible months. We will assign months to each participating university or company by the end of January.

Below is the link for the AMSA calendar, please rank your preference of months and we will do the best we can to assure each university or company can get one of their higher

preferred months. We also ask for the person of contact and billing contact at each university so that we can contact them with any questions that arise.

There are only 2 spots left, so go [online](#) and make your selections while they last!

For questions about the AMSA calendar please contact [Kassandra McKillip](#).

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## **AMSA Scholarships – Apply Today!**

The following scholarships are now available to current AMSA student members. Applications and additional details can be found on the AMSA [website](#) or contact [Rachel Adams](#) for more information.

### ***Student Leadership Conference Scholarship Award – University Award***

Travel scholarships will be given to a number of universities this year for the Student Leadership Conference (SLC). Each university will be presented with a predetermined travel scholarship at the 2016 SLC to assist with the travel costs. The objective of this travel scholarship is to assist universities with students interested in attending the 2016 AMSA Student Leadership Conference March 11-12, 2016 in Kansas City, Missouri. As a student association, it is important to create opportunities to benefit those interested in the meat industry by providing them with educational and networking opportunities. This university travel scholarship is sponsored by the AMSA Student Membership. **Applications for the Student Leadership Conference must be received no later than February 23, 2016 11:59pm.**

### ***Reciprocal Meat Conference Scholarship Award – Individual Award***

Two undergraduate and two graduate awards of \$500 each will be presented annually. Each recipient will receive \$500 to offset travel costs associated with attending the Reciprocal Meat Conference. The objective of this scholarship is to assist undergraduate and graduate students with interests in meat science by providing a travel scholarship to the AMSA 69th Reciprocal Meat Conference June 19-22, 2016 in San Angelo, Texas. As a student association, it is important to create opportunities to benefit those interested in the meat industry by providing them with educational and networking opportunities. Sponsored by the AMSA Student Membership. Recipients of this scholarship will also have a unique opportunity to assist the AMSA Student Board and AMSA staff onsite during the 69th RMC. **Applications for the Reciprocal Meat Conference must be received no later than February 27th, 2016 11:59 pm.**

### ***Kinsman International Award***

Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education. Appropriate international activities involve the international travel of a student for the primary purpose of

meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings. This year one cash award of \$1250 will be awarded. The recipient will also receive a complementary membership to AMSA for the following year. **Applications for the Kinsman Award must be received no later than March 11, 2016 11:59 pm.**

Dr. Donald Kinsman was a long-time AMSA member whose work in meat science research and commitment to international opportunities for students set him apart from his peers. The objective of this program is to honor the memory and achievements of Dr. Kinsman and promote international collaboration by recognizing an outstanding student member with a financial award in support of international travel.

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## Food and Agriculture for the 21st Century

The White House Office of Science and Technology Policy (OSTP) is calling for a new commitment to research and education in food and agriculture from all sectors. OSTP has identified on their [blog](#) the goals and challenges for investments in food and agriculture research and education, and it invites organizations to submit their own, new commitments to bolster agriculture research or education, broaden STEM participation in agriculture, or increase the diversity of the STEM workforce interested in food and agriculture. These commitments may be incorporated into White House materials in the coming months, and your organization and relevant partners may be invited to participate in upcoming White House events on this topic.

If your organization would like to participate by making a new commitment to bolstering agriculture research or education, broadening STEM participation in agriculture, or increasing the diversity of the workforce in food and agriculture, please use this [web form](#) to tell us about it by February 1, 2016.

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## Newest Meat MythCrusher Explains Why You Shouldn't Wash Your Meat Before Cooking

It's an old wives' tale that just won't die: the idea that you should wash your meat and poultry before cooking it. In the [newest Meat MythCrusher video](#), AMSA and the North American Meat Institute (NAMI) seek to finally put it to rest, as AMSA member Jonathan Campbell, Ph.D., meat extension specialist at Penn State University, explains the reasons why washing meat and poultry before cooking it is a poor food safety practice.

"From a food safety standpoint it's a bad idea because we can potentially spread the bacteria that are on the meat to all other areas of our kitchen," said Dr. Campbell. "That makes the food safety hazard even worse."

Dr. Campbell adds that washing meat also is not effective at removing all of the potential bacteria, which is best accomplished by cooking the meat to the proper internal

temperature as confirmed with a meat thermometer. The video also discusses the best strategies for safely removing meat from packaging to avoid any cross contamination and the proper temperatures for various cuts of meat and poultry.

All of the videos as well as a new brochure covering the different meat myths addressed in them are available at <http://www.meatmythcrushers.com/>.

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## **NAMI Scholarship Foundation – Call For Undergraduate Applications**

Since its inception in 1985, the North American Meat Institute (NAMI) Scholarship Foundation has granted tens of thousands of dollars in scholarships to exceptional undergraduate students pursuing degrees in the Animal, Meat and Food Sciences. The goal of the Foundation is to create a self-perpetuating endowment that will fund scholarships well into the 21st Century.

Undergraduates majoring in Animal/Meat/Food Science with an orientation toward the post harvest processing of meat and poultry food products or enrolled in a Culinary (Art) Science program, are encouraged to apply.

The Foundation helps such students get the financial help they need and deserve. Students are the future of the meat industry, and the NAMI Scholarship Foundation is committed to helping them reach their scholastic goals.

### **Scholarship Awards include:**

- One Frank DeBenedetti Memorial Scholarship (\$2500)
- One Al Piccetti, one John Duyn, one Florence Smith Powers (\$2250)
- NAMI Undergraduate Scholarships one , or more, (\$2250)
- Also, one Robert Hatoff "Center of the Plate" Memorial Scholarship (\$2500)

In addition, each awardee who attends the North American Meat Institute Annual Meeting, which is to be held in the Fall of 2016 (exact date and location tba), will receive a \$500 travel award and certificate.

### **2016 NAMI Scholarship Application.**

Completed applications must be received by the NAMI Scholarship Foundation office on or before May 30, 2016.  
Attn: NAMI Scholarship Foundation, 1970 Broadway, Suite 825, Oakland, CA 94612.

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## **AMSA Welcomes Our New Members**

### **Professional:**

Aaron E. Asmus, Hormel  
Frederick LeMieux, McNeese State University

### **Student Members:**

Danielle C. Holladay, Kansas State University  
He Li, University of Saskatchewan



## Shine Among the Best and Brightest

Successful online career centers are those that go beyond the standard job posting capabilities by offering employers valuable resources to optimize their job postings.

### New Job Postings:

- Assistant/Associate Professor, Microbiome of Animal Agriculture and Food Safety ~ Colorado State University
- Value Added Business Manager ~ Cargill Beef
- Project Manager ~ Five Star Custom Foods
- Operations Project Manager, Sustainable Beef industry ~ California
- QA Supervisor ~ Newport Meat Company NorCal
- Plant Engineer ~ Smithfield
- 2016 Summer Communication Internship Opportunities ~ American Meat Science Association
- 2016 Scientific Writing and Consumer Website Internship ~ American Meat Science Association
- General manager ~ Yosemite Meat, Co.
- Smoked Meat Plant Production Manager ~ Hudson Meats
- Application Technologist, Microbiology ~ Corbion
- Instructor and Livestock Coach ~ Colorado State University
- Director of Facilities and Environmental Compliance ~ Agri Beef



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

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## Upcoming Conferences

**Register and Reserve Your Hotel Room Now for the 2016 Beef Industry Safety Summit:** Registration and the hotel block are now open for the 2016 Beef Industry Safety Summit. 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. This year's Safety Summit will be held in Austin, Texas, March 1-3, 2016. For more information about the conference, the agenda, to register or to reserve hotel rooms please visit the Safety Summit [Website](#).

### **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](#). Please make sure to stop by the AMSA booth #B8316

to say hi, spin the "Meat Wheel" and more!

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

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## **2016 AMSA Calendar of Events**

**January 20 - AMSA Educational Webinar - Shelf Life Constraints in Processed Meat Products**  
**January 25 - International Production and Processing Expo** – AMSA PORK 101 - Atlanta, GA  
**January 25-27 - International Production and Processing Expo** – AMSA Booth B8316 - Atlanta, GA  
**January 31 - Southwestern Intercollegiate Meat Judging Contest Frontier Meats** - Fort Worth, TX  
**February 13 - Iowa State University Meat Evaluation Contest** - Ames, IA  
**March 11-12 - AMSA Student Leadership Conference** - Kansas City, MO  
**April 13-16 - Meat Animal Evaluation Contest** - University of Nebraska - Lincoln, NE  
**June 1-3 - PORK 101** - Texas A&M University - College State, TX  
**June 19-22 - AMSA 69th RMC** - Angelo State University - San Angelo, Texas  
**October 24-26 - PORK 101** - Iowa State University, Ames, IA

## **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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