



## What's New in eNews?

### Key Reminders and Updates:

- *Meat and Muscle Biology* to Debut Papers in January
- Members Make #GivingTuesday a Success
- As 2016 Comes to an End Don't Let Your AMSA Membership
- AMSA 70th RMC Deadlines
- PORK 101 To Be Offered at IPPE
- AMSA Exclusive: Fetal programming: Implications in Meat Production
- AMSA Career Center - Check out the New Jobs Today!
- Industry News, Upcoming Conferences, AMSA Educational Webinar and More!

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!

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

## Meat and Muscle Biology to Debut Papers in January

AMSA's new peer review journal *Meat and Muscle Biology* will be publishing its first articles in January. As articles become available for view, we will let AMSA members know through eNews and [meatscience.org](#).

The journal is **Meat and Muscle Biology™** expected to be a huge success for the association because of three major characteristics:

1. It is a journal for all meat science topics, with a scope that includes meat products from all managed species and factors affecting quality, safety and sustainability from any point in the chain.
2. It is a Gold Open Access journal which means that all papers are freely available to anyone with an internet connection. Combined with a rapid review process, this means research results will get out to a global audience very quickly.
3. The cost of publishing in the journal is competitive with standard journals that are not open access and less than half the cost of most open access options.

Authors can find everything they need to submit articles at [www.meatscience.org/mmb](http://www.meatscience.org/mmb). And once the first articles are

### 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.

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

Food Safety Net Services  
Hormel Foods, Inc. Kemin  
Food Technologies Merck  
Animal Health National  
Pork Board Zoetis

#### **Silver Sustaining Partners:**

ADM  
ConAgra Foods  
Hawkins Food Ingredients Group  
Iowa State University Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville Sausage Company  
Kraft Heinz Company  
Sealed Air's Cryovac® brand  
Texas Tech University

posted, the same address can be used to access the journal contents. The editors and editorial board have pushed hard to make this project a reality for all AMSA members.

## Members Make #GivingTuesday a Success

AMSA members gave over \$15,000 to the Foundation for #GivingTuesday. Excitement increased this year, only the second time that AMSA has celebrated this event, as several individual members set up their own Facebook fundraising pages to take advantage of a matching funds challenge from the Bill and Melinda Gates Foundation. Members also strengthened established mentor funds and became Century Club members.

AMSA is receiving the maximum possible from Facebook's Gates Foundation match. Additional donations should be made by check or through AMSA's website [meatscience.org/foundation](http://meatscience.org/foundation).



### AMSA News

#### As 2016 Comes to an End Don't Let Your AMSA

**Membership:** As 2016 comes to a close, we hope that your year as an AMSA member has meant that you've accessed the numerous resources available to you, taken advantage of the discounted registration rate to attend AMSA and affiliate events, stayed abreast of the latest happenings in the meat science world by regularly reading eNews, thrived in being surrounded by like-minds all while learning and having fun together at the annual RMC this past June in San Angelo, Texas, but most of all, staying active in your involvement and interaction within your meat science community.

Don't fret if you've done none of the above, because the New Year allows for new beginnings! First, have you allowed your membership to lapse? It's time to renew! Then together, let's make 2017 a year of empowerment, knowledge, and sharing for the AMSA community! You can renew your AMSA membership by any of the methods below:

- **Online:** To renew your AMSA membership [online click here!](#)
  - You may be asked to login to your AMSA account, once you are logged any open dues renewal orders you have will appear under my transactions.
- **Phone:** contact Jen Persons at 1-800-517-2672 ext. 11 to assist you!
- **Mail:** print your membership invoice and send with payment to:

International Center for Food Industry Excellence  
USDA, AMS, Livestock, Poultry and Seed Program

#### Bronze Sustaining Partners:

Certified Angus Beef  
Colorado State University  
Center for Meat Safety and Quality  
Corbion Purac  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
Oklahoma State University  
Perdue Foods  
Seaboard Foods  
US. Foods  
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*

- o American Meat Science Association
- o 26145 Network Place
- o Chicago, IL 60673, USA

## AMSA 70th RMC Deadlines ~ "Where History, Tradition, and Science Meet"

**AMSA RMC Award Nominations are Now Open:** 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 2017 AMSA RMC Awards Program! Nomination guidelines have now been posted online for the awards below:

- 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 2, 2017. All supporting nomination materials must be submitted no later than February 20, 2017. Complete information is located [online](#). [Click here](#) for the Awards Intent form.

**Student Research Competition Intents Open:** 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 2017 RMC Student Research Competition.

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

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, more information is posted [online](#). An online intent form is required for the undergraduate and graduate competitions so make sure you submit your intent form no later than January 24, 2017.

**PORK 101 Offered at IPPE:** AMSA and the North American Meat Institute (NAMI) will jointly host the PORK101 education workshop at the 2017 International Production and Processing Expo (IPPE). The four-hour, hands-on session offers attendees a brief look into AMSA's three-day Pork 101 Conference. The workshop will address quality and consistency issues in the pork industry, providing insight on the value differences in swine, pork carcasses, pork primals and processed pork products. The session will feature Davey Griffin, Ph.D., professor and extension meat scientist at Texas A&M University, and Dean Pringle, Ph.D., associate professor and undergraduate coordinator at the University of Georgia. The

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

workshop, which is free to all registered IPPE attendees, will be held from 1 p.m. to 5 p.m. Monday, Jan. 30. For more information about this session, [click here](#). To register to attend IPPE, visit [www.ippexpo.org](http://www.ippexpo.org).



## Student News

**The 2017 Student Leadership Conference is Set:** The 2017 Student Leadership Conference (SLC) will be held in St. Louis, Missouri on March 24-25. The conference will focus on starting your career and the many ways in which you may be interviewed before landing your dream job. AMSA professionals will walk you through the details of phone, skype, and in-person interviews as well as how to interact with potential employers during a meal. Students will also have the opportunity to get feedback on their resume or CV as well as complete a personality assessment through workshops. Industry tours and valuable networking will also be on the pre-conference agenda. Mark your calendars. It's going to be a fun-filled weekend! Registration and a tentative schedule is now posted [online](#).

**Student Leadership Conference Scholarship Award – University Award:** Travel scholarships will be given to a number of universities this year for the SLC. Each university will be presented with a predetermined travel scholarship at the 2017 SLC to assist with the travel costs to SLC. The objective of this travel scholarship is to assist universities with students interested in attending the 2017 AMSA Student Leadership Conference March 24-25, 2017 in St. Louis, 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 13, 2017 11:59pm. Applications and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

**2017 Spring Meat Judging Registration:** It will soon be time to begin the 2017 Meat Judging year! The National Western Intercollegiate Meat Judging Contest will be held January 15 and the Southwestern Intercollegiate Meat Judging contest will be held January 29. Registration is now available on the [AMSA website](#). More information and links to reserve hotel rooms can be found [here](#). Please contact [Rachel Adams](#) with questions.

## AMSA Member in the News

**AMSA Exclusive: Fetal programming:  
Implications in Meat Production**  
***Amanda Blair, South Dakota State University***

There is a growing body of evidence that suggests that the

(supports R.C.  
Pollock Award)

gestational environment can elicit permanent changes in the fetal genome resulting in lifelong effects on the phenotype of the offspring. This concept is termed fetal or developmental programming and is commonly referred to as the "Barker Hypothesis" or the "Fetal Origins Model."

Pioneering research by David Barker and his colleagues provided a connection, linking undernourished mothers with offspring that had low birth weights and an increase in adiposity and metabolic disorders. Barker went on to suggest that deficiencies in maternal nutritional status could alter metabolism, structure, and physiology of the offspring (Barker, 1995). Additional research has suggested that maternal under-nutrition during pregnancy may cause offspring to develop a "thrifty phenotype" (increased adiposity and reduced muscle mass) that is more prepared to deal with sparse nutrient availability (Barker, 2007; Ford et al., 2007).

Animal and meat scientists have further investigated this concept and demonstrated that gestational environment has the potential to impact the development of muscle and connective tissue (Barker et al., 2002; Zhu et al., 2004; Du et al., 2011; Yan et al., 2012), which could influence carcass composition and meat quality. Though research linking fetal programming to meat production characteristics has been initiated relatively recently, we are beginning to understand how maternal environment could be involved in maximizing genetic potential for carcass traits.

It is generally accepted that alterations to the epigenome are responsible for the changes observed with fetal programming. With few exceptions all cells in the body have the same genetic code (DNA). It is the expression of particular genes that allow for each cell to develop and function as intended. For example, specialized cells in muscle turn on genes that encode proteins that can contract and relax, while specialized cells in adipose tissue function to synthesize and store triglycerides. The epigenome controls many of these changes to the genome.

Epigenetics is the term used to describe stable, heritable factors (other than the DNA sequence) that influence development such as DNA methylation, histone modification and microRNAs (Funston and Summers, 2013). These factors can modify the expression of a gene, but not the actual genetic code, thereby providing each cell with its unique identity. These factors can be influenced by variation in the gestational environment such as nutrient availability and maternal stress, resulting in changes to the epigenome of the fetus.

[Click here to read more!](#)

## AMSA Educational Webinar

**The Microbiology of Meat: The Fundamentals of What Makes it "Walk" and Can Make a Body Rumble!**

December 20, 2016

11:30 am - 12:30 pm CDT

### **Overview:**

This webinar will cover some of the basic fundamentals of meat microbiology and the impact of processing and packaging on the microbial ecology and safety of meats. Guidance on how to interpret and understand microbial data from the numbers of colonies to the number of gene copies will be presented.

### **Presenter:**

Dr. Lynn McMullen is a Professor of food microbiology in the Department of Agricultural, Food and Nutritional Science at the University of Alberta. Her research for the past 20+ years has focused on the microbiological safety and quality of meat products, particularly with respect to controlling the growth of bacteria on meat. Her research focuses on antimicrobial peptides as biopreservatives and the application of interventions to reduce bacterial populations on meat. She is the Scientific Lead of the Meat Safety and Processing Research Unit, a level II biocontainment meat processing research facility where research with foodborne pathogens can be done under conditions similar to that found in the meat industry.

### **Register:**

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register [online](#).

## **Industry News**

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

**Research Abstracts:** 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 Houston, TX February 28 - March 2, 2017. 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 16th.** Submitted abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 11th. See the posted Call for Abstracts for additional submission details.

### **USDA Proposes Revisions to Meat, Poultry Nutritional**

**Fact Panel:** On December 1, USDA's Food Safety and Inspection Service (FSIS) proposed a critical step in ensuring that consumers have updated nutritional information for meat and poultry products, helping Americans make better informed decisions when purchasing meat and poultry products. FSIS is proposing to amend the nutrition labeling regulations for meat and poultry products to parallel the U.S. Food and Drug Administration's (FDA) final nutrition regulations, which were published on May 27, 2016. The proposed rule will improve the presentation of nutrition information to assist consumers in

maintaining healthy dietary practices.

Specifically, FSIS is proposing to:

- Update the list of nutrients that are required or permitted to be declared;
- Provide updated Daily Reference Values (DRVs) and Reference Daily Intake (RDI) values that are based on current dietary recommendations from consensus reports;
- Amend the labeling requirements for foods represented or purported to be specifically for children under the age of 4 years and pregnant women and lactating women and establish nutrient reference values specifically for these population subgroups;
- Revise the format and appearance of the Nutrition Facts label;
- Amend the definition of a single-serving container;
- Require dual-column labeling for certain containers;
- Update and modify several reference amounts customarily consumed (RACCs or reference amounts)

The proposal can be viewed [online](#). FSIS is seeking public comment for 60 days from the publication date; an advance copy was issued by FSIS last Thursday. Comments may be submitted: online through the Federal eRulemaking Portal; by mail to the Docket Clerk, USDA, FSIS, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163B, Washington, DC 20250-3700; or by hand at Patriots Plaza 3, 355 E Street SW., Room 8-163B, Washington, DC 20250-3700.

**International Rendering Symposium 2017:** The National Renderers Association will be having their annual International Rendering Symposium from noon on February 2 to noon on February 3, 2017 at the International Poultry and Production Expo in Atlanta, Georgia. The theme for this year is ***The Rendering Industry: Keeping Agriculture Sustainable.*** This is the perfect opportunity for meat scientists to expand their knowledge of the rendering industry. This symposium will focus on the opportunities and challenges to the industry today. Topics include everything from a virtual tour of a rendering plant to facts or fiction on livestock and climate change and more. AMSA members Dr. Jessica Meisinger and Dr. Ansen Pond, will be speakers among many others, check out more [online!](#)

**Howard Wyman Sheep Industry Leadership School debuts in Oregon Willamette Valley:** The 31st annual Howard Wyman Sheep Industry Leadership School sponsored by the National Lamb Feeders Association will debut March 12-15, 2017, in Albany, Oregon located in the heart of Oregon grass seed country. The school was moved from summer to spring to allow participants to get the most out of seeing the area's unique grass fed lamb production and marketing systems in operation. Planned visits within the 70-mile radius of Albany, include a startup sheep dairy in Jefferson, a three-year old on-ranch harvest facility, a fiber mill in Lebanon, vineyard grazing and winery tour in Eugene, plus a unique variety of large and small sheep growing operations. An optional tour to the Oregon Coast that ends up at Portland International Airport is available for those wishing to stay an extra day.

The first Howard Wyman Sheep Industry Leadership School, held in Fort Collins, CO, has rotated between Sioux Falls, SD, San Angelo, TX, Greeley, CO, Columbus, OH, Philadelphia, PA and Dixon, CA over the last 30 years. Known for its intensive program balancing classroom time, site tours and one-on-one exchanges, the program also offers participants opportunities to listen to industry leaders, academic experts, as well as make connections with other producers representing different parts of the country.

Cost to the individual participant consists of their transportation to and from the selected school site plus a \$200 per person registration fee. NLFA provides meals and lodging for the participants, as well as the cost of the site tours and program supplies. Cost for the optional Oregon Coast Tour will be announced later.

Participants must be 20 years of age to apply. The application process consists of a written essay. A group of approximately 24-26 participants will be selected for the school. Deadline for registration is January 6, 2017. For more information, contact NLFA or visit [www.nlfa-sheep.org](http://www.nlfa-sheep.org).

## AMSA Career Center

The AMSA Career Center is an indispensable job search tool. Whether you're just starting out in your career or if you are considering your next job opportunity, you can reap the rewards of our niche job board. All job postings provide information about which companies are hiring, in what areas, and what skills they are looking for which gives guidance and direction to job searches and can help you gauge your employability.



The **AMSA Career Center** is utilized by leading employers in the meat industry and has been customized to allow companies to search specifically for candidates with a meat science background.

Post your resume today and take advantage of this resource to ensure your success tomorrow!

Visit us at <http://careers.meatscience.org/> or contact **Jen Persons** with any questions.

### *New Job Postings:*

- Research Associate (Meat Science) Hamilton/Palmerston North, New Zealand ~ AgResearch
- Lecturer- Meats & Poultry Processing ~ Clemson University
- Food Safety Technologist ~ Smithfield



- Sr. Technical Services Specialist - Meat Applications ~ Cargill
- AMSA Communication and Technical Writing Summer Internship ~ American Meat Science Association
  - Assistant Professor, Meat Science ~ Utah State University
  - Technical Manager ~ Food Safety Net Services
  - Meat Technologist ~ Thanasi Foods

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

## Upcoming Conferences

**Tyson Beyond Fresh - Processed Meat Short Course:** The American Meat Science Association is very excited to announce a new student event hosted by Tyson Foods. The "Beyond Fresh Meats" Short Course: Introduction to Marination and Batter/Breading Technologies in Poultry and Red Meats will be held at the Tyson Discovery Center in Springdale, Arkansas on February 3rd through the 5th, 2017. The course is open to both undergraduate and graduate students who are AMSA members and interested in further processed meat products. The course will consist of instruction focusing on marination technologies and batter/breaded product development. Topics to be covered will include raw meat processing, dry ingredient functionality, developing formulations, controlling quality, and food safety. Students will then have the opportunity to develop their own new products in Tyson's state of the art industry pilot plant and test kitchens. It is sure to be a fun filled and educational weekend.

**Registration Open for NRA/Kansas State University Online Code of Practice and FSMA Training:** The course will be offered from 1/30/2017-3/3/2017. This course will provide you with the essentials you need to get your plant certified in the Rendering Code of Practice and be more prepared for upcoming FSMA regulations. The class is offered by Kansas State University but was developed with NRA/APPI Rendering Code of Practice and FSMA curriculum training materials. The course description follows and registration information is at the end. Each lecture will be 20-30 minutes long and will have some exercises to complete to finish a chapter. There will be 10 contact hours of materials offered over the five week time-frame. We anticipate individuals spending approximately 2 hours per week on the course but that can vary. Participants can work at their own pace, pacing the lessons out, taking them all at the end, or whatever works for the individual. NRA and APPI Members and Associate Members have the first opportunity to register but we will be opening it up in a week to others with a maximum class size of 50 participants. Register now if you are interested. The registration deadline is 12/30/2016.

### Registration:

- IGP Institute Current Training Offerings at:  
<http://www.igpevents.grains.ksu.edu/packagedetail.aspx>
- Scroll down the page to View Details and Registration for either:
- Rendering Code of Practice 201 (\$550 for employees of

- NRA and APPI member rendering companies)
- Rendering Code of Practice 201 (\$700 for allied industries and non-members)
  - After viewing the details and registration, click “Enroll me” and complete the registration process.

**Petfood Forum Announces Randi Zuckerberg and Temple Grandin, PhD, as Keynotes:** Representatives from Petfood Industry have announced that Randi Zuckerberg and Temple Grandin, PhD, have been selected as Petfood Forum keynote speakers. The 2017 event marks the 25th anniversary of the unique exhibition and conference for the pet food industry, to be held on April 3-5, 2017 in Kansas City, Missouri, USA. Randi Zuckerberg, the CEO and founder of Zuckerberg Media, will open the show on Tuesday, April 4, 2017. During Zuckerberg’s opening address, she will share expert business insights, tips and best practices for utilizing social media, as well as other platforms, in order to maximize reach to today’s consumers. Zuckerberg is well-versed in the realm of social media, as she created and managed the marketing programs for the social media giant, Facebook, from 2005-2011. In addition to Zuckerberg’s experience with Facebook and being the founder of her own media company, Randi has also authored two books, including *Dot Complicated*, a New York Times bestseller about how to deal with ways that technology has both enhanced and complicated everyday life.

On Wednesday, April 5, 2017, Temple Grandin, PhD, another member of the New York Times bestseller list for her book, *Animals in Translation*, will take the stage to share her expertise on animal behavior. Grandin is a professor of animal science at Colorado State University, as well as a designer of livestock handling facilities. In addition to the curved chute and race systems Grandin has designed for cattle that are used worldwide, she has also developed an objective scoring system for assessing handling of cattle and pigs at meat plants that is being used by many large corporations to improve animal welfare. Details on the educational sessions that will follow each keynote presentation are expected to be released soon. Topics will cover the latest research and innovations in pet nutrition and pet food ingredients, safety and processing, market data and trends, packaging and more. Early Bird registration is available now and provides attendees with the opportunity to save up to \$300. For further details and the most up-to-date information on Petfood Forum 2017, please visit [www.PetfoodForumEvents.com](http://www.PetfoodForumEvents.com).

**2017 Beef Industry Safety Summit.** Save the Date: 2017 Beef Industry Safety Summit will be held February 28-March 2, 2017 in Houston, TX. More information to come on [www.bifsc.org](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

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## 2016-2017 AMSA Calendar of Events

**December 7-9 - SALUMI 101** - California State university - Fresno - Fresno, CA

**December 20 - AMSA Webinar - The Microbiology of Meat: The Fundamentals of What Makes it "Walk" and Can Make a Body Rumble!**

**January 15 - National Western Intercollegiate Meat Judging Contest** - Greeley, CO  
**January 29 - Southwestern Intercollegiate Meat Judging Contest** - Fort Worth, Texas  
**January 30 - AMSA PORK 101 IPPE Short Course** - Atlanta, GA  
**January 31-February 2 - International Production & Processing Expo (IPPE)** - Atlanta, GA  
**February 3-5 - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center** - Springdale, AR  
**February 11 - Iowa State University Meat Evaluation Contest** - Ames, IA  
**February 28-March 2 - 2017 Beef Safety Summit** - Houston, TX  
**March 24-25 - AMSA Student Leadership Conference** - St. Louis, MO  
**April 2-4 - Meat Animal Evaluation Contest** - Kansas State University - Manhattan, KS  
**April 3-5 - Petfood Forum** - Kansas City, MO  
**April 7-8 - Southeastern Meat Judging Contest** - Columbus, OH and Lexington, KY  
**May 23-25 - PORK 101** - Texas A&M University - College Station, TX  
**June 18-21- AMSA 2017 70th RMC - Texas A&M University** - College Station, Texas

### **Reciprocal Meat Conference 2017-2020**

**June 18-21, 2017 - Texas A&M University** - College Station, Texas  
**June 24-27, 2018 - Kansas City, MO**  
**June 23-26, 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 13-18, 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)

**1 E Main St | Suite 200 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370**

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