



What's New in eNews?

Key Reminders and Updates:

- Foundation Creates Legacy Recognition to Honor Lifetimes of Impact
- Fort Scott Named A Division National Champions
- AMSA Announces 2017 Internship Opportunity
- Tyson Beyond Fresh – Processed Meat Short Course Registration Opens Soon
- Fred Lake Williams Jr. Will Be Greatly Missed
- AMSA Career Center - Check out the New Jobs Today!
- Upcoming Conferences and AMSA Educational Webinars

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.

Foundation Creates Legacy Recognition to Honor Lifetimes of Impact

The AMSA Educational Foundation has created a new recognition award. "This honor memorializes members who are distinguished by a career's worth of boots-on-the-ground effort that advanced the livestock and meat industry across multiple companies or organizations," explains Foundation Trustees Chair Keith Belk. "I know of no other place where meat scientists can be honored for such wide and lasting impact."

The scientists selected for this distinction have dedicated a career to improving the safety, quality and profitability of the livestock and meat industry. Belk continues, "This award allows us to recognize the significant gift of a lifetime of effort that benefits all of us." The Legacy Recognition also enables AMSA to share the stories of the past that will help inspire future leaders.

David Anderson and Ken Johnson are the first to be nominated for the Legacy Recognition. The Legacy program funds are targeted to the Foundation's Innovation Fund, which underwrites new programs and initiatives of the American Meat Science Association. The Foundation will be releasing more information in the coming weeks. To learn more, visit www.meatscience.org/legacy.

Fort Scott Named A Division National Champions

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 International Center for Food Industry Excellence USDA, AMS, Livestock,

Fort Scott Community College was named Champion Team for the A Division at the Cargill High Plains Contest held October 30 in Friona, Texas at Cargill. Thirty individuals from five universities and colleges participated in the A Division contest. Fort Scott's team members include: Katie Thoden, Chad McKibben, Peyton Barrett, and Adam Lattin. They are coached by Jenilee Martin.

Fort Scott Community College



Clarendon College, Garden City Community College, Cisco College, and Western Texas College rounded out the top five. Katie Thoden (Fort Scott) was high individual with Leah Parsons (Garden City) coming in second. Austin Trent (Clarendon) won the alternates contest.

Katie Thoden



Texas Tech University took top honors at the 2016 Cargill High Plains Intercollegiate Meat Judging Contest held October 30th in Friona Texas. In total, 94 contestants representing 13 teams participated in the Senior division contest with Texas Tech University, coached by Loni Lucher, Mallorie Phelps, Nick Hardcastle, and Dr. Mark Miller, placing first. Texas Tech's team members include: Jessica Humphrey, Tommy Fletcher, Cole Perkins, Kye Schwartz, Katlynn Freeman, Kyle Caldwell, Blayne Troxell, Kiersten Scott, Keeley Sears, Lane Harrington, Chelsi Vineyard, Boyd Henry, Shannon O'Quinn, Courtney Jasik, and Megan Witt. Texas Tech was followed by

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
 U.S. 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 international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat*

Oklahoma State University, Colorado State University, Angelo State University, and Texas A&M University.

Texas Tech University



Kye Schwartz (Texas Tech University) was high individual and Jordan Hevner (Texas A&M University) was second. Baylee Smith (Texas A&M University) won the alternates contest.

Kye Schwartz



This year's committee consisted of: Dr. Keith Belk (Chair), Colorado State University; Dr. Duane Wulf, The Fatted Calf; Casey Mabry, Cargill; Henry Ruiz, Cryovac Sealed Air; Jake Nelson, Oklahoma State University; Dr. Keith Underwood, South Dakota State University; and Darrell Dowd, USDA.



AMSA News

AMSA Announces 2017 Internship Opportunity: AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is December 5, 2016.

- 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 (supports R.C. Pollock Award)

Position: Communication, Marketing and Consumer Website Internship

Location: Remote

Time Period: 20 hours per week for 3 months, January-March, 2017

Scholarship: \$600/month

Intern General Responsibilities:

- Student will assist AMSA staff in daily communications including but not limited to: overseeing the AMSA newsletters, generating press releases, developing and maintaining content for the AMSA consumer website (TheMeatWeEat.com) and developing marketing and promotional materials for the AMSA websites.
- Student will oversee the AMSA Educational webinars.
- Student will engage in social media to promote the AMSA consumer website.
- Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and the Scientific Information committee.
- Work with staff on other assignments as needed.

The student will gain insights, skills and experience in online communication in the context of scientific education and outreach. The student will be expected to design several communications projects during their internship. All work will be evaluated by AMSA staff and volunteer leadership with continuous feedback provided. For more information or to apply please go online to: <http://careers.meatscience.org> or contact [Deidrea Mabry](#).

AMSA SALUMI 101 Course at California State University-Fresno: Registration for SALUMI 101 open, only 6 spots are available so register today! SALUMI 101 will be held December 7-9, 2016 at California State University-Fresno in Fresno, CA. SALUMI 101 is sponsored by American Meat Science Association (AMSA), North Carolina State University and California State University-Fresno.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. Participants will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products. The cost is \$800 for American Meat Science Association members or \$900 for non-members. Registration covers course instruction, materials, meals, and plant tour transportation. Travel and lodging is not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: www.meatscience.org/salumi101 or contact [Deidrea Mabry](#).

Opportunity to Promote Internships to AMSA Student Members: To more effectively promote internships available to AMSA student members, the AMSA Student Board of Directors is offering a special opportunity to promote your company's internships. All internships that are uploaded to the

AMSA Career Center by November 9th will be included in a special "Internship Opportunities" newsletter. This newsletter will be a great way to promote internships to the AMSA student membership. To take advantage of this special opportunity, visit the [AMSA Career Center](#) to upload your company's internship information by November 9th. The cost to list an internship is \$75 per listing. Diamond, Platinum, Gold and Silver Sustaining Partners receive a 25% discount on all postings. If you are a sustaining partner and currently do not have your discount code, please contact [Jen Persons](#). All postings will be featured on the AMSA Twitter and Facebook feeds.

All listings will remain on the AMSA Career Center for 30 days after they are initially listed. A newsletter will be compiled on November 11th listing all the internships that are posted on the AMSA Career Center and will be sent out to the AMSA membership, including over 950 students, on November 11th. If you have any questions about the newsletter, please contact [Deidrea Mabry](#) or have questions regarding the AMSA Career Center please contact [Jen Persons](#).



Student News

Tyson Beyond Fresh - Processed Meat Short Course - February 3-5: 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 which 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 get hands on experience in a state of the art industry pilot plant and test kitchens. It is sure to be a fun filled and educational weekend. Registration will open Monday, November 7th on the [AMSA website](#). The course will be limited to 50 participants so be sure to register early to reserve your spot!

Annual International Livestock Forum Student Travel Fellowships Available: Colorado State University (CSU) and the National Western Stock Show (NWSS) have partnered to bring together industry experts for a multi-day event to discuss global livestock and meat production. All undergraduate and graduate students from any university around the world, pursuing a degree in Animal Science or another agricultural field, are eligible to apply for an ILF Student Travel Fellowship. Twenty students will be selected for this fellowship. For the online application and more information on the ILF and student program, please visit

<http://ansci.agsci.colostate.edu/alumni-friends/international-livestock-forum/>.

2017 International Livestock Congress Travel

Fellowships - Apply Today: The application process is now open for university students to apply for an International Stockmen's Educational Foundation Travel Fellowship to attend the International Livestock Congress USA in March 2017. 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 online application submission process may be accessed at <http://www.theisef.com/travel-fellowship-application-1.html>. Deadline to apply is Nov. 1, 2016. Questions? Email Maggie Tucker, ISEF Student Program Coordinator, at students@theisef.com.

AMSA Members News

Fred Lake Williams Jr. Will Be Greatly Missed:

Fred Lake Williams, Jr., PhD, originally from Henryetta, Oklahoma, formerly of Burke, Virginia, and most recently of Barnsdall, Oklahoma, passed away October 29, 2016. He was 72 years old. He was born at Dyersburg Army Airfield, Dyersburg, Tennessee, on August 1, 1944, to 1st Lt. Fred and Connie (Crosby) Williams,



both from Henryetta; his father was an Army Air Corps B-17 pilot and flight instructor. Fred graduated from Henryetta High School in 1962 and attended Kemper Military School and College in Boonville, Missouri, for one year before transferring to Oklahoma State University in Stillwater, Oklahoma. He graduated from OSU in 1967 with a Bachelor of Science degree in Animal Science and immediately went to work for the United States Department of Agriculture, Livestock Division, as a meat grader in Philadelphia.

In 1969, he transferred to St. Joseph, Missouri, as a Market News reporter. He married Peggy Pharaoh, also from Henryetta. They moved to San Francisco, where Fred was a Market News reporter, where he gained notoriety as "the Okie from Muskogee" because he routinely mispronounced all the regional California towns during his daily radio broadcasts. "San Joaquin" was particularly challenging. Fred and Peggy spent one year in Washington, DC, where Fred worked in the Market News bureau; and their son Jeff was born. The family then moved to Kansas City where Fred was a meat grading supervisor; and their daughter Jennifer was born. The family then moved back to the Washington, DC area and spent the next 25 years there. Fred worked in the Standardization and

Review office, and travelled the country to ensure all animal, carcass, and meat grading was consistent. Fred also judged many state fairs and livestock shows, including the Houston Livestock Show. He also graded the Guatemala National Livestock Show.

Fred authored the standards for Certified Angus Beef. Fred was honored with a Doctor of Philosophy degree in Animal Science from Texas Tech University. He was also honored as a Graduate of Distinction from Oklahoma State University. While in the Washington, DC area, Fred served as an elder at Calvary Christian Church. Upon retirement, Fred moved to Barnsdall, Oklahoma, where he eventually served for several years on the Barnsdall School Board and as an elder at First Christian Church. Fred is survived by his wife of 47 years, Peggy Pharaoh Williams; a daughter, Jennifer Colleton, and Jennifer's daughter, MacKenzie, both of Barnsdall; and a son, Jeff, of Barnsdall, and Jeff's three daughters, Kate, Caroline, and Elizabeth, all of Bassett, Virginia. He was preceded in death by both of his parents. The family will host a celebration of life event for extended family and friends on November 12 at 2:00 PM on their ranch.

The family asks that, in lieu of flowers, gifts be made in Fred's honor to the Alzheimer's Foundation of America or the American Heart Association. Friends who wish may sign the online guest book and leave condolences at www.stumpff.org.

AMSA Educational Webinar

Delivery Systems for Natural Antimicrobials, Applications and Industrial Perspective

November 10, 2016

11:30 am - 12:30 pm CDT

Overview:

The presentation will discuss development of natural antimicrobial delivery systems and challenges in their applications and industry efforts in developing such systems to meet the growing demand of consumers for natural and organic foods.

Presenter:

Dr. Jasdeep Saini earned a M.S. and Ph.D. in Food Science from Kansas State University. She is a progressive scientist in food safety with experience in designing, implementing, and directing food safety and quality systems for food industry; and experience in managing and directing a biosafety level 2 microbiology laboratory.

Register:

Registration is complimentary but you must first register [online](#).

Highly Pathogenic Avian Influenza - Lessons Learned

November 30, 2016

11:30 am - 12:30 pm CDT

Overview:

One of the largest animal health outbreaks in the history of the poultry industry occurred in 2015, Highly Pathogenic Avian Influenza (HPIA). This outbreak has allowed us an opportunity to improve efforts in biosecurity and surveillance to prevent any future outbreaks and concerns to our industry. Lessons learned will cover a history of the outbreak, current biosecurity programs and future outlook.

Presenter:

Dr. Alvarado is currently an Associate Professor at Texas A&M University and a Poultry Science Association member, Associate Editor for the Journal of Poultry Science, and is a World Poultry Science Association member. Dr. Alvarado has seven patents in the process of microwave technology commercialization to improve safety in high risk foods and she has received 4.5 million dollars in grants. Her applied national and international research program primarily focuses on improving meat quality and process efficiency for poultry processors and determining functionality of non-meat ingredients used in further processed poultry. Dr. Alvarado also conducts research in food safety with an emphasis on working with processors to evaluate current and new innovative antimicrobial applications for efficacy and cost effectiveness.

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](#).

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

Deadline Extended to Participate in Annual Young Leaders Program at IPPE: The deadline to apply to participate in the fifth annual Young Leaders "30 under 30" program at the 2017 International Production and Processing Expo (IPPE) has been extended to October 30, 2016. The program targets young professionals who would normally not have the financial resources or opportunity to attend IPPE. The program aims to engage, educate and provide further training to young professionals between the ages of 21 and 29 who work for companies actively involved in the production and processing of meat and poultry, or in the production of animal and poultry feed.

To participate in the program, applicants must be a member of at least one of the following IPPE associations: American Feed Industry Association (AFIA), North American Meat Institute (NAMI) or U.S. Poultry and Egg Association (USPOULTRY). Selected applicants will receive complimentary registration to IPPE scheduled to take place January 31-February 2, 2017, at the Georgia World Congress Center in Atlanta, Georgia, as well as two complimentary nights of lodging and admission to one collocated paid education session. For more information regarding the process and eligibility requirements, and to apply, [click here](#).

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.

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:

- Laboratory Technologist ~ Smithfield Foods
- Assistant Plant Manager ~ Smithfield Foods
- AMSA Communication and Marketing Internship ~ American Meat Science Association
- Academic Specialist ~ Michigan State University
- Assistant Professor, Meat Science ~ Utah State University
- Research & Development Intern- Protein ~ Tyson Foods, Inc.
- Food Safety Analyst ~ Smithfield
- Technical Manager ~ Food Safety Net Services
- Food Scientist ~ Cargill
- R&D Technologist - Meat Emphasis ~ Clemens Food Group
- Production Maintenance Mechanic ~ US Foods - Stock Yards
- Meat Master/Demonstrator ~ Robert Reiser & Co.

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 will begin in November on the [AMSA website](#). The course will be limited to 50 participants so be sure to register early to reserve your spot!

SALUMI 101 Course at California State University-Fresno: Registration for SALUMI 101 is now open, only 10 spots are still available so register today! SALUMI 101 will be held December 7-9, 2016 at California State University-Fresno in Fresno, CA. SALUMI 101 is sponsored by American Meat Science Association (AMSA), North Carolina State University and California State University-Fresno. SALUMI 101 is a unique three-day, hands-on educational opportunity for all attendees, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. Participants will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products. The cost is \$800 for American Meat Science Association members or \$900 for non-members. Space is limited. Registration covers course instruction, materials, meals, and plant tour transportation. Travel and lodging is not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: www.meatscience.org/salumi101.

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 or www.beefresearch.org.

2016-2017 AMSA Calendar of Events

November 10 - AMSA Educational Webinar Delivery Systems for Natural Antimicrobials, Applications and Industrial Perspective

November 13 - International Intercollegiate Meat Judging Contest - Dakota City, NE

November 20-22 - AMSA Student Membership Board Meeting - Texas A&M University, College Station, TX

November 30 - Highly Pathogenic Avian Influenza - Lessons Learned - AMSA Educational Webinar

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

April 2-4 - Meat Animal Evaluation Contest - Kansas State University - Manhattan, KS

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)

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