



## What's New in eNews?

### Key Reminders and Updates:

- AMSA 70th RMC Updates and Deadlines
- Jeff Savell, TAMU, Nominated for Mentor Recognition
- AMSA Announces 2017 Internship Opportunities
- Registration is Open - Tyson Beyond Fresh - Processed Meat Short Course
- AMSA Members News - 25 Future Icons
- 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.

## AMSA 70th Reciprocal Meat Conference ~ "Where History, Tradition, and Science Meet"

In the coming weeks make sure to watch your eNews and email as we announce the 2017 RMC hotels, call for abstracts, award nominations and more! Also, the RMC planning committee will be busy finalizing the details and speakers for each of the Monday and Tuesday keynote sessions, as well as the eight different concurrent sessions and 50 plus reciprocation sessions, so please check [www.meatscience.org/rmc](http://www.meatscience.org/rmc) for updates and details!

### AMSA RMC Call for Abstracts

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2017 RMC. Anyone interested in presenting a poster (Open, Technical Summaries or undergraduate competitions) at RMC this year will be able to submit their abstract online starting next week. Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions will be posted [online](#) next week! The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2017.

### Award Nominations - Intent to Nominate

Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach if so take a minute and nominate them! AMSA will open nominations for the 2017

### 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,

AMSA RMC Awards Program next week so be watching for details! For a list of past award winners please go [online!](#)

### **Student Research Competition**

Students if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 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 will be posted [online](#) next week!

### **Jeff Savell, TAMU, Nominated for Mentor Recognition**

The AMSA Educational Foundation announced this week that Jeff Savell is a candidate for the Mentor Recognition award. This program gives AMSA members a unique avenue to honor the mentors or colleagues who influenced their careers by establishing a fund in their names to carry on their legacies.



Jeff Savell is University Distinguished Professor, Regents Professor, E.M. "Manny" Rosenthal Chairholder, and leader of the Meat Science Section in the Department of Animal Science at Texas A&M University. He has devoted almost four decades to the university helping meet its multiple mission of teaching, research, and service.

Jeff began his path in meat science through involvement in the intercollegiate meat judging program, first as a team member and then as a coach. After joining the faculty of Texas A&M University, he spent over a decade as the meat judging coordinator, mentoring coaches and students.

Jeff teaches the introductory course in meat science, ANSC 307, where he has taught over 9,000 Aggies since 1982. He also teaches an undergraduate livestock and meat marketing class, leads a graduate course in carcass composition and quality, and team-teaches a graduate and undergraduate course in HACCP plus a freshmen class on Texas Barbecue. Jeff has chaired or co-chaired over 130 graduate students who have become leaders in academia, industry, and government.

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

Student development and mentorship are of utmost importance to him.

Jeff has been recognized for his teaching and mentorship accomplishments by the Association of Former Students at Texas A&M and the American Meat Science Association. He has received numerous university, regional, and national research awards for individual and team efforts to solve key issues in the livestock and meat industries. Jeff is a past-president of the American Meat Science Association and is a member of the Meat Industry Hall of Fame.

Expendable funds will be divided between student leadership development and the intercollegiate meat judging program.

For more information, go to <http://www.meatscience.org/savell>.



## AMSA News

### AMSA Announces 2017 Internship Opportunities:

**Position:** Communication, Marketing and Consumer Website Internship

**Location:** Remote

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

**Scholarship:** \$600/month

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.***

#### 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](http://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.

**Position:** Communication and Technical Writing Internships

**Location:** Remote, intern will attend the 2017 RMC in College Station, Texas, June 15-21, 2017

**Time Period:** May –August, 2017

**Scholarship:** \$1500/month

AMSA is currently seeking two students that meets our qualifications (see below). ***The deadline for applications is January 5, 2017.***

- 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)

### Intern General Responsibilities:

- Students will be assigned to help many different AMSA staff members with a variety of meetings and events at the RMC. AMSA staff members will direct the student in specific duties at meetings and events.
- Students should be prepared for a wide range of responsibilities, including distribution of handouts, copying materials, overseeing committee meetings, setting up the student silent auction, setting up career fair booths and other general duties as required.
- Students will assist with meeting the needs of attendees with the help of AMSA staff members. One of AMSA's goals is to ensure the comfort of attendees at the RMC.
- Students will assist in capturing and producing videos for the AMSA video podcast series.
- Student will assist the AMSA Director of Communication in maintaining the AMSA consumer website, generating and posting content daily.
- 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 Scientific Information committee.
- This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

For more information or to apply please go online to:

<http://careers.meatscience.org> 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 10th. 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 in November 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. 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 - Registration is Open:** 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. To register please go to the [AMSA website](#). The course will be limited to 50 participants so be sure to register early to reserve your spot!

## AMSA Members News

**25 Future Icons:** In the October issue, *The National Provisioner* honored 25 past icons who made their mark on industry since 1991. This month, to wrap up the magazine's coverage of its 125th Anniversary, the editorial team decided to take on a bigger challenge: Select 25 individuals that they expect will change the industry over the next decade or two. In similar fashion to our Past Icons, Future Icons were nominated by industry peers and final selections were determined by the editorial staff of *The National Provisioner*.

Included in this list was AMSA members:



**Phil Bass, Certified Angus Beef** - Certified Angus Beef's own "Dr. Phil" already has developed a bit of a cult following among meat scientists, chefs and culinarians who work with beef. Bass' collaboration with chefs (in-house and at the customer level) sets a stellar example for how the industry can work with

end users to innovate new, useful cuts of beef and novel uses for those cuts.

**Mindy Brashears, Texas Tech University** - Brashears' dedication to research and contribution to education in the areas of food safety and food microbiology stand out, as well as her accomplishments in bringing much-needed scientific knowledge to the meat industry. Brashears has improved the critical



thinking skills of students, domestic and foreign, and has stimulated discussion and implementation of new ideas to improve the food and livestock industries.



**Betsy Booren, OFW Law** - Booren's new role as senior policy adviser at OFW Law will allow her to remain front-and-center as a strong influence on the industry's direction at the regulatory/legislative level. In her previous role with the North American Meat Institute, Booren set the tone for what's to come, always

stressing science as the foundation for policy and regulatory decisions - a belief she is expected to continue to champion at OFW Law.

**Robert Delmore, Colorado State**

**University** - Delmore oversaw the design of the Meat Processing Center at Cal Poly State University, and he currently is working on the new Global Food Innovation Center at Colorado State - in addition to teaching meat science, meat safety and meat processing. His expertise is wide-ranging and widely respected, and his nomination states, simply: "Delmore is a tremendous asset to the industry and academia - his many contributions are equaled by few and exceeded by none."



**Kerri Gehring, Texas A&M University** - Gehring has developed a strong research program focused on food safety and nutritional composition of meat products, and has disseminated food-safety information across the U.S. by serving on multiple panels and programs. Gehring has conducted industry

HACCP/food-safety training courses for more than 2,000 people and provides valuable assistance with HACCP implementation today. Her dedication to food safety has been recognized through numerous national and international honors and awards.

**Steve Larsen, National Pork Board**

- Larsen has applied innovative leadership and technical expertise on critical issues, and his proficiency concerning issues affecting foreign and domestic food, agricultural technical trade barriers, market access, and food safety and quality is both extensive and unmatched. Larsen has established a reputation for his consummate ability to manage multifaceted projects, resources, issues and constraints through complex pre- and post-harvest pork safety, quality, and nutrition initiatives.



**Angie Siemens, Cargill Protein** - Siemens leads Cargill Protein's food-safety efforts and is known throughout the protein industry for her efforts to continuously seek enhanced, fact-based and science-based solutions to improve food safety and reduce risk from food borne illness. Siemens represented Cargill at a White

House summit on antimicrobial resistance. Additionally, she served as chair of BIFSCo (Beer Industry Food Safety Council) and remains involved in the council's efforts.

**Jeff Sindelar, University of Wisconsin** - As the only meat extension specialist in Wisconsin, Sindelar covers a lot of ground in supporting about 375 state inspected processors and locker shops, as well as larger federally inspected companies, which he has done with exceptional energy, skill and enthusiasm. His signature accomplishment thus far has been the Wisconsin Master Meat Crafter Program, a first-of-its-kind, meat processing certification program held at the University of Wisconsin Meat Science Laboratory.



**John Stika, Certified Angus Beef** - Engaging and engaged throughout the industry, Stika's versatility, approachability and wide net of expertise make him an excellent candidate to move the beef industry forward. His focus on innovation, open communication and intentionality, with a thorough understanding of the many dynamics impacting all parties in the beef community, continues to create opportunities for growth for both Certified Angus Beef and the industry at large.

For more information and to view the full list [click here!](#)

## AMSA Educational Webinar

### 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**

**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:*

- AMSA Communication and Technical Writing Summer Internship ~ American Meat Science Association
- 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
- 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](http://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](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

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## **2016-2017 AMSA Calendar of Events**

**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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