



What's New in eNews?

Key Reminders and Updates:

- When Making Your Year-end Giving Plans, Please Keep the AMSA Mentor Recognition Program in Mind
- Have You Renewed Your AMSA Membership?
- Lois Britt Memorial Pork Industry Scholarship
- 2018 Student Leadership Conference
- Upcoming Conferences, Industry News 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.

AMSA News

Happy Holidays from your AMSA Staff

The end of year brings no greater joy than the opportunity to express to our meat science community season's greetings and good wishes. May your holidays and New Year be filled with peace, joy, and prosperity. We thank you for your continued support and partnership.



Please note that the AMSA office will be closed December 22nd and will reopen on January 3rd.

When Making Your Year-end Giving Plans, Please Keep the AMSA Mentor Recognition Program in Mind

Please help continue to grow the AMSA Educational Foundation! Your contribution will make sure that more resources will be available for AMSA to enhance the future meat scientists' learning experience by fortifying our ability to underwrite internships, scholarships, grants, awards, and hands-on learning opportunities. Invest in the future of meat science and together we will feed the world!

As 2017 comes to a close, the foundation is highlighting the mentor and legacy recognition funds that are being built right now. These recognition programs gives AMSA members a unique avenue to honor the mentors or colleagues who influenced their careers by establishing a fund in their name to carry on their legacies.

AMSA Membership Information:

Deidrea Mabry
American Meat Science Association
dmabry@meatscience.org
Professional
Member ID: 53797

To update your AMSA membership information please [click here](#):

AMSA's Sustaining Partners

Diamond Sustaining Partner:
Cargill

Platinum Sustaining Partner:
Smithfield Foods
Tyson Foods, Inc.

Gold Sustaining Partners:
Elanco Animal Health
Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board
Zoetis

Silver Sustaining Partners:
ADM
ConAgra Brands
Corbion
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
Johnsonville Sausage Company
Kraft Heinz Company
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food Industry Excellence
USDA, AMS, Livestock,



This week, we are featuring the Jimmy T. Keeton Mentor Recognition which was launched in 2016 under the leadership of committee chair Dr. Wes Osburn.

During Dr. Keeton's thirty years of service to Texas A&M University, he became respected for his leadership and known for leading by example. "From my perspective," offers Dr. Wes

Osburn, a colleague and former student of Dr. Keeton's, "he carried out his leadership responsibilities as a true humble servant... giving credit to others when things went well. Without question, I learned how to become a better leader under his guidance. By his example, Dr. Keeton taught us that service is important - whether you are in a leadership position or not."

Dr. Keeton also is known for mentoring his students in conducting high integrity scientific research. Here again he lead, having written over 80 peer reviewed journal articles, 94 abstracts, 35 symposia proceedings, 19 Texas AgriLife Research publications, 31 trade publication articles, and 14 book chapters, on processed meat formulation, production, quality and safety.

Expandable funds raised through the Jimmy T. Keeton Mentor Recognition endowment will spearhead the development of the Innovation Fund which helps launch new high impact programs, grows new programs into self-sufficiency, equips students with leadership training, underwrites responses to urgent research or media issues, and allows for AMSA to respond nimbly to new opportunities.

To make a donation and to find out more, go to <http://meatscience.org/amsa-foundation/mentor-recognition-program/mentor/Keeton>.

As 2017 Comes to an End Don't Let Your AMSA Membership

As 2017 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 College Station, 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

Poultry and Seed Program
US Foods

Bronze Sustaining Partners:

Boar's Head
Certified Angus Beef
Colorado State University
Center for Meat Safety and Quality
Darling Ingredients Inc.
ICL Food Specialties
IEH Laboratories & Consulting Group
JBS, USA
Kayem Foods Inc.
Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
NSF International
Oklahoma State University
Perdue Foods
Seaboard 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!

- *William R. "Bill" Jones (fund student development events with priority to the meat judging program)*
- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*

make 2018 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 in 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:
American Meat Science Association
26145 Network Place
Chicago, IL 60673, US

AMSA 2018 RMC Updates

AMSA 71st Reciprocal Meat Conference ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"

AMSA is excited to announce that registration for the 71st RMC is open! The 2018 RMC has been called a "A Royal Choice" where attendees will be able to discover the rich traditions of Kansas City June 24-27, 2018. The host and technical planning committees are preparing a variety of activities. More information regarding the technical program, schedule of events, registrations fees, hotels and more is posted [online](#). So, save the date and register today to join us for the AMSA 71st RMC in Kansas City, Missouri.



2018 RMC Technical Program Will Include:

- Meat & Nutrition – Sustaining Healthy Protein Sources
- The Future of Cultured Protein
- State of the Domestic and Global Meat Industry
- BBQ – History, Trends and Educational Outreach
- Food Safety – Pathogen Detection and Microbiological Testing
- Research and Development – Consumers Trends and Demands for New Products
- Applied and Omic Approaches to Fresh Meat Quality Defects
- Processed Meats/Further Processing

- Melvin "Hunter" Hunt (supports student travel to international meetings)
- Robert G. Kauffman (support meat science student development)
- William Moody (supports meat science students)
- Robert Rust (supports meat science students)
- H. Russell Cross (supports meat judging and student activities)
- Robert Cassens (support PhD students)
- C. Boyd Ramsey (supports undergraduate students)
- Jimmy Wise (support meat judging activities)
- F. C. Parrish (support will endow AMSA student activities)
- Dell Allen (supports meat judging)
- John Forrest (supports AMSA programs)
- Dale Huffman (supports AMSA programs)
- Robert Bray (supports R.C. Pollock Award)
- Vern Cahill (supports R.C. Pollock Award)
- C. Ann Hollingsworth (supports student scholarships)
- Donald Kinsman (supports student international program)
- Roger Mandigo (supports RMC)
- Robert Merkel (supports RMC)
- Gary Smith (supports meat judging program)
- R. C. Pollock (supports R.C.

- Live Animal Production Systems and How They Affect the Final Product
- And Over 60 Reciprocation Sessions

Kansas City is known for barbecue, jazz, and fountains, but there is so much more to this captivating city. So, make plans to attend!

- The **RMC Welcome Reception** will take place at the National World War I Museum and Memorial. This moving, state-of-the-art museum sitting underneath the 217-foot Liberty Memorial Tower has attracted more than 2 million visitors, serving as a beacon of freedom and a symbol of the courage and sacrifice of those who served.
- The **RMC Family Picnic** is where memories are made, and experiences are shared. This year will be no different as we take over the Power and Light District, the heartbeat of Kansas City.
- The **RMC Awards Banquet** will be an evening to remember as we come together to honor our members and industry leader's contributions. For this royal affair the Union Station Grand Plaza is the perfect venue as it represents Kansas City's intersection of community celebration and historical preservation.

Early registrants (before May 15) receive a \$100 discount off regular rates. The early bird registration fee is \$675 for AMSA members, \$325 for student members and \$950 for nonmembers. For more information regarding the AMSA 71st RMC please visit: <http://www.meatscience.org/rmc>.

Student News

Lois Britt Memorial Pork Industry Scholarship: The National Pork Producers Council is pleased to announce the 2018 Lois Britt Memorial Pork Industry Scholarship, which is sponsored by CME Group and the National Pork Industry Foundation and is managed and administered by the National Pork Producers Council.

The scholarship program was introduced in 1990 by CME Group and NPPC to celebrate the 25th anniversary of CME Hog futures. The scholarship was renamed in 2006 to honor the passing of NPPC Board of Director Lois Britt. Britt, a lifetime supporter of agriculture, spent 34 years with the North Carolina Cooperative Extension Service, finishing out her career for 15 years with Smithfield Hog Production doing Public and Government Relations. She was inducted into the NPPC Pork Industry Hall of Fame, the N.C. Pork Council Hall of Fame, and awarded the N.C. 4-H Lifetime Achievement Award as some of her many achievements.

Ten \$2,500 scholarships are awarded to students annually who intend to pursue a career in the pork industry with hopes that they may emerge as pork industry leaders themselves someday.

To be eligible, applicants must:

1. Be an undergraduate student in a two-year swine program or four-year college of agriculture, and a U.S. citizen.
2. Write a brief letter indicating what role the applicant sees themselves playing in the pork industry after graduation.
3. Submit an essay of 750 words or less describing an issue the applicant sees confronting the pork industry today or in the future, including offering their solutions.
4. Obtain two letters of reference from current or former professors or industry professionals.
5. Prepare a cover sheet with the following information:
 - a. Name of Applicant
 - b. Name of School
 - c. Year in School
 - d. Contact Information (mailing address, telephone number & e-mail address)

Please submit the items listed above in a single envelope via mail OR e-mail to the address listed below. All entries must be postmarked by JANUARY 5, 2018 to be accepted.

National Pork Producers Council
ATTN: Lois Britt Memorial Pork Industry Scholarship
P.O. Box 10383
Des Moines, IA 50306-9960
E-mail Submissions to: russelll@nppc.org.

Essays will be judged on the basis of clarity and expression, persuasiveness, originality, and relevance of topic. Winners will be announced at the National Pork Industry Forum in Kansas City, MO Feb. 28-March 2, 2018. NPPC and CME Group reserve the right to publish any or all parts the essays submitted.

Please contact Cally Fix, NPPC Director of Industry Resource Development, with questions about the scholarship at (515)278-8012 or fixc@nppc.org.

2018 Student Leadership Conference: The 2018 Student Leadership Conference will be held in Oklahoma City, Oklahoma on March 23-24. The theme of this year's conference will focus on marketing and branding yourself. Students will hear from a variety of industry professionals on how to create your own unique brand in professional settings, as well as on social media outlets. Students will also learn how to address the media through radio or on-camera interviews and receive feedback and tips from media professionals. Several industry tours in the Oklahoma City area will offer great exposure to companies in the meat and foodservice sectors. Additionally, the student networking event is scheduled on the pre-conference agenda for a fun-filled experience in OKC! Mark your calendars. Registration is open! [Click here to register today](#), early bird registration ends February 26, 2018.

Student Leadership Conference Scholarship Award – University Award Apply Today: Travel scholarships will be given to a number of universities this year for the Student Leadership Conference (SLC). Each university selected will be presented with a predetermined travel scholarship at the 2018 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 2018 AMSA Student Leadership Conference March 23-24, 2018 in Oklahoma City, Oklahoma. 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 12, 2018 11:59pm. Applications and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The AMSA Career Center was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our meat industry.

It's time for a job search that works. Choose a more targeted approach by visiting the AMSA Career Center where not only will you be able to see job listings pertinent to you but you'll also find resources that can assist you in writing a more powerful resume or pointers to ensure you stand out during your job interview...all for free.

Contact [Jen Persons](#) or call at (217)689-2440 with any questions.

[New Job Postings:](#)

- Assistant/Associate Professor, Agroecosystem Management for Food System Resilience ~ The Ohio State University
- Sausage Engineering Specialist ~ Jack Link's Protein Snacks
- President and Chief Executive Officer (CEO) ~ North American Meat Institute
- Lab Manager ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Technical Manager ~ Food Safety Net Services
- Product Development Chemical Engineer ~ Viscofan, USA
- Senior Food Scientist ~ Cargill
- Technical Sales Representative, Meat Ingredients ~

Food Ingredient Manufacturer

Upcoming Conferences

22nd World Meat

Congress: Hosted by the International Meat Secretariat and U.S. Meat Export Federation, the 2018 World Meat Congress (WMC) will be held in Dallas, Texas, from May 30 to June 1. This is the world's premier gathering of beef, pork, lamb and veal industry leaders—including producers, exporters, marketing specialists, policy analysts, economists and meat scientists—coming together to exchange ideas and experiences on key issues affecting the international meat and livestock sector, as well as global trade.



Trusting in Trade
2018wmc.com

Participants and speakers bring an unparalleled range of perspectives from all regions of the world. Whether your interests lie in meat production technologies, new product development, trade negotiations, sustainability, animal care, nutrition or consumer trends, the WMC delivers the latest insights. Networking opportunities and post-meeting tours with peers and leaders in your field will further enhance the unmatched educational programming.

For more information regarding the schedule of events and registration please visit: <https://2018wmc.com/>.

SALUMI 101 Course at North Carolina State University:

Registration for SALUMI 101 is open with only 11 spots remaining, so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC.

SALUMI 101 is sponsored by AMSA, North Carolina State University, California State University-Fresno, Pennsylvania State University, the University of Wisconsin-Madison, Smithfield Foods, Inc., and Stagionello.

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 AMSA members or \$900 for non-

members. Space is limited. Registration covers course instruction materials, meals (breaks, lunches and Thursday night dinner), and plant tour transportation. Travel and lodging are 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](mailto:Deidrea.Mabry@meatscience.org) 1-800-517-AMSA ext. 12.

AMSA Announces the 2018 PORK 101 Courses: AMSA is excited to announce that the 2018 PORK 101 courses will be held May 22-24 at Texas A&M University in College Station, Texas and October 22-24 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.

Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

For more information or questions regarding PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](mailto:Deidrea.Mabry@meatscience.org) dmabry@meatscience.org.

PORK 101 Offered at IPPE: AMSA and the North American Meat Institute (NAMI) will jointly host the PORK101 education workshop at the 2018 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 workshop, which is free to all registered IPPE attendees, will be held from 1 p.m. to 5 p.m. Monday, Jan. 29. For more information about this session, [click here](#). To register to attend IPPE, visit www.ippexpo.org.

2018 Beef Industry Safety Summit-Save the Date: 2018 Beef Industry Safety Summit will be held March 6-8, 2018 in Richardson, TX. More information to come on www.bifsc.org or www.beefresearch.org.

Upcoming Events

2018 AMSA Calendar of Events

January 14 - National Western Intercollegiate Meat Judging Contest - Greeley, CO

January 28 - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

January 29 - AMSA PORK 101 IPPE Short Course - Atlanta, GA

February 2-4 - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center - Downers Grove, IL

February 10 - Iowa State University Meat Evaluation Contest
- Ames, IA

February 21-23 - Salumi 101 - North Carolina State
university, Raleigh, NC

March 6-8 - Beef Safety Summit - Richardson, TX

March 23-24 - Student Leadership Conference - Oklahoma
City, OK

March 26-28 - AMSA Board of Directors Meeting - Fort
Collins, CO

April 6-7 - Southeastern Meat Judging Contest - Columbus,
OH and Lexington, KY

April 8-10 - National Meat Animal Meat Evaluation Contest -
Texas Tech University - Lubbock, TX

May 22-24 - PORK 101 - Texas A&M University, College
Station, TX

May 30-June 1 - 22nd World Meat Congress - Dallas, TX

June 24-27 - Reciprocal Meat Conference - Kansas City, MO

October 22-24 - PORK 101 - Iowa State University, Ames, IA

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - **Westin Crown Center** - *Kansas City,
Missouri*

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 12-17, 2018 - Melbourne,
Australia, www.icomst2018.com

August 4-9, 2019 - Berlin, 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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