

What's New in eNews?

Key Reminders and Updates:

- AMSA Award Winners Announced
- Katie Friederichs and Connor Guyton Join the AMSA Team
- RMC Reminders and Updates
- AMSA RMC Culinary Speakers Announced
- Meet The Incoming Student Membership Board of Directors
- AMSA Student Membership Update
- Check out the 11 Jobs on the AMSA Career Center
- Upcoming Conferences 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

Distinguished Teaching Award

AMSA recently announced that Dr. Matthew Doumit, Professor in Animal and Veterinary Science at the University of Idaho, is the recipient of the 2017 Distinguished Teaching Award. The award was established to recognize excellence in the teaching of undergraduate and graduate meat science courses and the impact on the lives of those students in a highly positive manner. The award is sponsored by Hawkins, Inc. Dr. Doumit will be honored at a special awards banquet at the AMSA 70th Reciprocal Meat Conference on Tuesday, June 20, 2017 in College Station, Texas.



Since joining the University of Idaho in 2008, Dr. Doumit has taught over 1,900 students in courses that include Livestock and Carcass Evaluation, Animal Products, Animal Growth, and Introductory Animal Science. His evaluation and products courses also serve students from Washington State University. Doumit advises more than 30 undergraduates annually, as well as the Block and Bridle and Judging Clubs. Under his

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 Brands
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,

leadership, a meat evaluation team was reestablished at the university. Students consistently describe Dr. Doumit as an enthusiastic, knowledgeable, and caring teacher.

Distinguished Achievement Award

AMSA has announced that three AMSA members are the recipients of the Distinguished Achievement Award. The award was established in 1992 and is designed to recognize and foster the development of young AMSA members who have demonstrated significant scientific skills in muscle foods research and technology that contribute to the animal products industry and the AMSA. The award is sponsored by Burke Corporation. Drs. Anna Dilger, Jennie Hodgen, and Keith Underwood will be honored at a special awards banquet at the AMSA 70th Reciprocal Meat Conference (RMC) on Tuesday, June 20, 2017 in College Station, Texas.

Anna Dilger

Dr. Anna Dilger is an Associate Professor of meat science at the University of Illinois. She earned her bachelor's degree in 2002 and master's degree in 2004 from Purdue University. After graduating from Purdue, Anna attended the University of Illinois for her Ph.D., specializing in Meat Science and Muscle Biology. As a graduate student, much of her work revolved around the role of myostatin on muscle growth using mice as a model.



Since becoming faculty in 2010, Dr. Dilger has already earned the reputation of being a sound scientist, an excellent teacher, and a great mentor. Her research focuses on prenatal and postnatal factors that alter muscle development, growth, function and their impact on meat quality. She has published a total of 52 manuscripts, including 24 as corresponding author, with additional manuscripts currently under consideration. She and her students have submitted 63 abstracts including presentations and posters at RMC and other conferences.

Jennie Hodgen

From an early age, Dr. Jennie Hodgen demonstrated characteristics destined to impact her career success. Leadership, intelligence, and commitment have been combined into a professional career that inspires others, has a positive impact on business, expands scientific knowledge and solves problems. She was raised on a diversified ranching operation and was active in 4-H and FFA. Jennie earned her B.S. and M.S. in Animal Science/Food Science from Oklahoma State University and completed her Ph.D. in 2006 from the University of Nebraska. While she was in school, she was captain of the Oklahoma State University rugby team, earned her American FFA degree, was an academic mentor, and was active in many university clubs. At the OSU meat laboratory, Jennie was involved in all aspects of operations, harvesting,



Poultry and Seed Program

Bronze Sustaining Partners:

Certified Angus Beef
 Colorado State University
 Center for Meat Safety and Quality
 Corbion Purac
 Darling Ingredients Inc.
 ICL Food Specialties
 IEH Laboratories & Consulting Group
 Kayem Foods Inc.
 Kerry Ingredients
 Land O'Frost Inc.
 Maple Leaf Foods
 NSF International
 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)*

fabrication, and sales while assisting with research.

Upon graduating with her Ph.D., Dr. Hodgen formed Hodgen Consulting to assist very small processors in complying with HACCP and helping foodservice establishments train employees for their food sanitation certifications. In 2008, she joined the technical service division of Intervet/Schering Plough Animal Health. When Merck Animal Health bought Intervet/Schering Plough animal Health in 2011, Jennie was promoted to Scientific Sales Manager. She served as the meat scientist within the Food Animal Resource Management team, working on research trials, animal welfare issues and retail relationships. In 2013, Dr. Hodgen assumed her present role as Senior Account Manager for Merck.

Keith Underwood

Dr. Keith Underwood is an Associate Professor in the Department of Animal Science at South Dakota State University. He has been involved in the livestock industry from an early age, with youth projects in market hogs and his family's commercial beef herd. He received his B.S. in Animal Science from Texas Tech University in 2002, and his M.S. and Ph.D. from the University of Wyoming. While working on his graduate education, Dr. Underwood coached the Meat Judging Teams and served as a Western Director for the AMSA Student Board of Directors.



In 2009, Dr. Underwood joined the faculty at South Dakota State University in the Department of Animal Science. His research has covered many topic areas, however each has been focused on meeting the demands of the agriculture industry. His research interests include understanding growth and development of adipose tissue in various phases in beef cattle, the use of natural enzymes in kiwi fruit to improve tenderness, and determining the influence of maternal nutrition of development on bovine muscle and adipose tissue. He has 20 peer-reviewed journal publications and advises graduate students at SDSU.

These AMSA members are exemplary young scholars, and their dedications to the industry make them outstanding candidates for the AMSA Distinguished Achievement Award.

Katie Friederichs and Connor Guyton Join the AMSA Team

Katie Friederichs and Connor Guyton are assisting AMSA this summer as our communication and video production interns! The AMSA internship program is underwritten by the **AMSA Educational Foundation John Forrest and F.C. Parrish Mentor Funds**.

Katie Friederichs

Katie is from southeast Iowa where she was raised on a crop and livestock farm. A love for the agriculture and livestock industry was instilled in her the first time she showed a calf at age

- 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. Pollock Award)



three. She grew up raising and showing Angus cattle at the state and national level as well as being involved in 4-H, FFA and the National Junior Angus Association. This fall, she will be a senior at Oklahoma State University studying animal science and agricultural communications. At OSU, she is active in Agricultural Communicators of Tomorrow, Block & Bridle, Career Liaisons and was a member of the 2016 National Champion Meat Judging team as well as the 2017 Reserve National Champion Meat Animal Evaluation team. Upon graduation, she plans to pursue a career in livestock marketing and sales.

Connor Guyton

Connor Guyton is a senior at Mississippi State University studying food science. After completing a bachelor's degree in communication, Connor worked as a journalist for a daily newspaper. She enjoyed writing about food and agriculture, but felt she lacked the knowledge necessary to discuss the topics as in-depth as she wanted. She returned to school to further her own understanding of the science behind food. Upon graduation, Connor hopes to work in a position that bridges the knowledge gap between food science professionals and consumers.



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

There is Still Time to Save



You're coming to RMC but forgot to register in time for the early bird rate? Don't fret, you can still save money by registering now to receive the regular rate of \$699 for professional members and \$299 for student members.

Don't miss keynote speakers like Donnie Smith who will present "Doing What's Right" or Charlie Arnott who will share his insights "Inside the Minds of Influencers – The Truth about Trust." Get the latest information by attending the concurrent sessions and workshops focusing on: Food Security - A Meat Science Story; Antibiotic resistance: The story, The Impact and What Comes Next; Where Have We Been, Where are We Going in the Meat Industry; Meat Flavor Chemistry; A Debate - Current Perspectives in Meat Science; State of the Industry: Consumer Driven Research and Development; -Omic" Approaches to Solve Meat Quality Issues; At the Chef's Table:

Yesterday, Today and Tomorrow – How the Culinary Art of Meat Science Has Changed; FBI Food Defense; Consumer Messaging; and Pork Value-Added Variety Meat Workshop.

Take time to reconnect with your colleagues and friends at the Family Picnic where together you can see and taste what students have cooked up for Taste of RMC. Be there when our meat science community comes together to honor individuals who have shown leadership and excellence in the meat science world during the Annual Awards Banquet.

Join us next month in College Station, Texas for RMC and reconnect with your AMSA community while gaining invaluable knowledge needed to stay current and competitive in the meat industry.

[Click here to register online!](#) Need assistance with registration? Contact Jen Persons by [email](#) or call (217)689-2440.

Getting Around at RMC

You've registered for RMC but you are wondering if you should drive on to the Texas A&M campus. Know that the University Transit will provide complimentary shuttle service between all RMC hotel properties, the Memorial Student Center (MSC) and social venues.

For those choosing to drive to campus, permitted parking will be available at Parking Lot 61. Parking permits must be purchased in advance by [clicking here](#). The parking permit cost \$15 and is good beginning Saturday, June 17 thru Wednesday, June 21. Note that if your vehicle is pulling a small trailer, you'll be required to purchase 2 permits.

The permit for Parking Lot 61 will also work in Parking lot 41/43 at the Annenberg Presidential Conference Center (APCC) for the Sunday, Welcome Reception and Parking lot 100J for the Monday, Family Picnic at Blue Bell Park.

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

AMSA RMC Speakers Announced

AMSA is pleased to announce, Jim Murray, Mario Valdovinos, and Catherine Proper will be the featured speakers in the AMSA 70th Reciprocal Meat Conference (RMC) At the Chef's Table:



Yesterday, Today and Tomorrow – How the Culinary Art of Meat Science Has Changed Symposium. This symposium is sponsored by Hawkins, Inc. and will take place on Wednesday, June 21, in College Station, Texas. During this presentation, attendees will gain insights into the minds of three Corporate Chefs who will focus on how chefs closely follow trends and use them to bring new products to life. This session will also explore how food trends emerge and mature and demonstrate how that applies to the meat industry in the past, present and future.

Speakers:

- Jim Murray, CEC, Manager, Foodservice Marketing and Innovation, National Pork Board
- Mario Valdovinos, CEC, Senior Director Research and Development, Culinary Services, Tyson Foods, Inc.
- Catherine Proper, CEC, Senior Director Product Development/Quality Assurance/Regulatory, SUPERVALU Private Brands

To view more of the RMC technical program please go to www.meatscience.org/rmc.

Student News

Meet The Incoming Student Membership Board of Directors: The AMSA Student Membership recently elected its 2016-17 Student Board of Directors. This was an extremely close election with a variety of highly qualified applicants. Congratulations to our newly elected board and thank you to everyone who participated!



President
Drew Cassens, Oklahoma State
University



Past President
Morgan Pfeiffer, Oklahoma State
University



Midwest Region Director
Brian Patterson, Iowa State
University



South Region Director
Hope Voegelé, Texas Tech
University



West Region Director
Brenna Klauer, Colorado State
University



At-Large Director
Jacqueline Ponce, Texas Tech
University



At-Large Director
Emily Rice, Kansas State University



At-Large Director
Chandler Steele, Texas A&M
University

Drew Cassens was elected to lead the 2017-18 Student Board as President a few weeks ago and Morgan Pfeiffer will continue as Past President.

Midwest Region Director

Brian Patterson

South Region Director

Hope Voegelé

West Region Director

Brenna Klauer

At-Large Directors

Jacqueline Ponce

Emily Rice

Chandler Steele

Outgoing board members include Carla Weissend, Nick Hardcastle, Devin Gredell, Bo Hutto, and Judson Smith whose terms will be completed at the close of the 2017 RMC.

AMSA Student Membership Update

T-Shirt Auction

The 2017 Reciprocal Meat Conference is almost upon us! The 2016-2017 Student Board of Directors is excited to once again host the T-Shirt Auction as a fundraiser for the Mentor and Legacy Recognition Programs. Since the theme of this year's conference is "Where History, Tradition, and Science Meet", we would love to see all the shirts built around the theme of Traditions. Incorporate your university's distinct legacy and past by integrating campus traditions, program accomplishments, and distinguished alumni among many other ideas. The auction is a great way to display your university's unique history and achievements and share in the accomplishments of other universities.

All of the funds raised from the 2016 T-Shirt Auction went to the Chris Raines Fund. The 2017 donations will likewise go to support this incredible program that honors the impact Chris Raines had on agricultural advocacy and consumer outreach. His articles can still be found at meatisneat.wordpress.net for anyone interested in his insight. We ask that anyone bringing a shirt to this year's auction send in a picture to Judson Smith (jes0034@auburn.edu) as soon as possible so that we can feature them on social media before and during the conference.

Silent Auction

The 2016 Silent Auction was a huge success. The Student Board of Directors is extremely grateful for the support of our academic and industry partners. We extend our most sincere gratitude to everyone who donated to or purchased an item from the Silent Auction. As we prepare for the 2017 Reciprocal Meat Conference, we are once again searching for donations to the Student Board of Directors Silent Auction. All proceeds from the Silent Auction go toward the activities of the student body, such as providing travel scholarships for RMC and the Student Leadership Conference as well as attracting high quality speakers to these events for student development. If you have any questions regarding the 2017 Silent Auction, please feel free to contact Judson Smith at jes0034@auburn.edu for additional information. Once again, your support and contributions are greatly appreciated!

RMC Promotional Items

This year's RMC in College Station will feature several new and exciting items. The Student Board will be selling 20 oz AMSA engraved stainless steel tumblers, lightweight pullovers, and our signature calendars among other items. The calendars look fantastic this year and feature 11 universities and 1 industry partner! Don't miss out on this chance to grab some great looking AMSA gear to take back home!

Undergraduate Quiz Bowl Deadlines Approaching: The deadline for teams to be entered to receive a bye in the first round of this year's competition is May 19th. Teams must submit their registration as well as their required new questions to [Rachel Adams](#) by the deadline in order to be entered in the drawing for any potential byes. The final deadline for registration for Quiz Bowl is June 2nd, 2017. A \$50 entry fee is required for each team. For more information and to register for the 2017 Undergraduate Quiz Bowl

competition, visit the [AMSA website](#).

Scholarship Opportunity: Calling all undergraduate students majoring in Animal, Meat, Poultry or Food Sciences or enrolled in a Culinary Arts program. The North American Meat Institute (NAMI) just opened the application processes for the 2017/18 NAMI Scholarship Foundation Awards. The NAMI Scholarship Foundation Awards website has been completely updated and now accepts applications online. In addition, the NAMI Scholarship Foundation Board of Directors recently approved an increase in the scholarship amount to \$5000 for the 2017-2018 academic year. Plus, students that received awards for the 2016/17 year and are continuing their studies next year are eligible to apply again for next year. Applications must be received by May 30th. [Click here to apply](#) and for additional information or contact Anne Halal at (202)587-4230 halal@meatinstitute.org.

Industry News

The International Food Information Council Foundation: released results from the 12th Annual Food and Health Survey this week. The survey found that Americans use a plethora of sources to gather information about food, but nutritional literacy isn't improving. Nearly 80% of consumers claim that much of the information they receive about what to eat and what to avoid is conflicting. And more than half say that conflicting information makes them doubt the choices they make.

One of the reasons for this food confusion, according to the survey, is the use of family and friends as nutritional advisers. 77 percent of consumers say they rely on friends and family for information on nutrition and food safety. This tops all other sources – including health professionals. But only 29 percent actually highly trust the information received from these sources.

The study included an oversample of respondents ages 50-80 to help uncover insights into the diets and health of older Americans. Full survey results can be found [online](#) at here.

CSU BBQ Showdown May 27-28: Join CSU and the Stanley Hotel for the ultimate kick-off to summer with the 1st Annual Rocky Mountain BBQ Showdown. The fun takes place on the front lawn of the hotel, with live music from White Water Ramble, beer, special speakers and of course, plenty of great BBQ. For those looking to get in on the competition enter your best brisket, sausage, beef, pork, and lamb ribs, pork shoulder, and chicken. Or go for the glory with the "Best in Estes" people's choice award. Over \$1,750 in cash prizes and thousands of dollars of BBQ gear. The event is free for the public. \$15 to participate as a judge in the People's Choice Competition. RSVPs requested by calling 970-577-4001.

BBO competitors find rules and enrollment information [online](#). All proceeds benefit CSU's Department of Animal Sciences Meat Science Program.

TheMeatWeEat.com Updates

The Truth About Antibiotics: Information is often thrown around in the news about antibiotics in meats and what that means for the consumer. Many of these sources claim that animals used for slaughter are constantly being pumped with antibiotics to promote growth and other valuable characteristics. In reality, the main reasons antibiotics are used is to keep the animals healthy. [Click here to read the full article!](#)

Grass or Grain? You decide: When looking at the meat counter, your choices when buying beef seem endless. Not only do you have to pick out the cut of beef but you also have the options on how that beef was raised. No matter what type of beef you pick, educate yourself about your options and what your lifestyle best. [Click here to read the full article!](#)

Role of Convenient Meats in Healthy Diets: All foods can fit into a balanced diet, and while there really are no good or bad foods, there are good and bad diets. In order to know the difference it's important to be an educated consumer and build diets with foods from all food groups, be mindful of appropriate portion sizes, and be physically active to help balance calories in and calories out. [Click here to read the full article!](#)

AMSA Career Center

Taking the Next Step: The AMSA Career Center is one of the only web-based job services created specifically to address the employment needs of professionals and employers in the meat industry. Get your resume noticed by the people in your field who matter most.

Whether you're looking for a new job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for.

Posting your resume on the AMSA Career Center will enable you to upload up to 5 career-related documents, receive automatic email notifications, access to job seeker resources, and save up to 100 and apply when you're ready. Remember that posting your resume is complimentary.



Meat Industry
CareerLink

To the graduating class of 2017, it's never too early to start posting your resume and begin the task of looking for employment. Don't let this crucial next step to your future fall by the wayside. Get ahead of the pack and post your resume today by visiting the AMSA Career Center. Contact Jen Persons at jpersons@meatscience.org with any questions.

New Job Postings:

- Senior Food Scientists ~ Cargill
- Assistant Professor, Meat Science ~ University of Idaho
- Food Processing Plant Auditors ~ Food Safety Net Services
- Technical Manager ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Assistant Professor, Meat Science ~ Kansas State University
- AMSA Youth Programs Intern
- Senior Food Scientist, Meat and Batters & Breeding Applications ~ Ingredion Incorporated
- Brand Production and Quality Specialist ~ Certified Angus Beef, LLC
- Meat Processing Sales and Application Intern ~ UltraSource, LLC
- Assistant Manager - Production ~ Heartland Meat Co.

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

Upcoming Conferences

Registration is Open for the 2017 Center of the Plate Training®: August 1-3, College Station, Texas: Don't miss this year's Center of the Plate Training, a three-day course covering the fundamentals of meat specifications. Attendees will be offered an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments.

This course will use the 8th edition of the Meat Buyer's Guide® (MBG), which was fully updated and released in conjunction with the USDA Agricultural Marketing Service Institutional Meat Purchase Specification (IMPS) just 2 years ago. The IMPS and MBG describe and depict the standards most commonly used in the industry, and this course will help attendees understand specific meat cuts and the ways they are utilized for consumers.

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb and pork, as well as sessions highlighting poultry and processed meats.

The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by

the Pork Checkoff, Lamb Checkoff and Merck Animal Health.

[Click here for registration and additional information.](#)

5th International Course in Dry Cured Meat Products:

Dry cured meat products, such as fermented sausages and dry-cured ham, are highly appreciated due to their sensory characteristics. Despite being traditional products, they are constantly evolving in order to meet the needs of an ever changing market and consumer trends. A thorough knowledge of the individual and combined effects of the variety of raw materials, ingredients and processing methodologies is vital in order to successfully meet the market and consumer requirements.

The 5th International Course in Dry Cured Meat Products will provide a comprehensive review of all aspects related to the manufacture of fermented sausages and dry-cured ham, including the latest developments in processing technologies and an overview of industrial trends. It will be held from May 29th to June 2nd, 2017 at IRTA centre located in Monells (Girona), Spain.

This annual course, - already attended by almost 100 professionals from more than 20 different countries - places an important emphasis on practical training and 40 % of the classes are held in the pilot plant. It is aimed at those working in production, R&D, quality and sales departments of meat companies, Research and Technological centres and companies providing services, ingredients, materials and equipment to the meat industry.

The teaching staff combines an excellent scientific-technological knowledge, acquired at IRTA or in the private sector, with a continuous experience in collaboration, training and technology transfer within the meat sector.

Registration closes May 15th more information can be found online at: http://www.irta.cat/en-US/Resultats/ADA/Pages/IntCourse_Dry-cured-meat.aspx.

Risk of E. coli O157:H7 and Other STEC Workshop

Register Today: The STEC CAP Post-Harvest Extension Team will be hosting the "Managing the Risk of E. coli O157:H7 and Other Shiga Toxin-Producing Escherichia coli (STEC) in Beef Products Produced by Small Meat Processors" workshop on June 17, 2017. The event will take place in College Station, TX just prior to the AMSA 70th RMC. This course is open to students and meat science/food safety professionals that work with small and very small meat processors.

Objectives:

1. Increase participant understanding of E. coli O157:H7 and other non-O157 STECs (Shiga Toxin-Producing Escherichia coli) in beef and the risk of foodborne illness.
2. Explore plant process control systems for E. coli O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
3. Understand antimicrobial interventions, their effectiveness for reducing the population of STECs and their impact on quality of non-intact beef products.

Registration is \$70 per person, register online. For a full

course agenda please go online. Limited to 30 participants.

2017 AMSA Calendar of Events

May 23-25 - PORK 101 - Texas A&M University - College Station, TX

May 29-June 2 - 5th International Course in Dry Cured Meat Products

June 17 - Risk of *E. Coli* O157:h7 and Other STEC Workshop - Texas A&M University, College Station, TX

June 18-21 - AMSA 2017 70th RMC - Texas A&M University - College Station, Texas

August 1-3 - Center of the Plate Training - College Station, Texas

September 6-7 - Beef Safety Conference - Pathogen Control and Regulatory Compliance in Beef Processing - Chicago, Illinois

September 9 - Hormel National Barrow Show Intercollegiate Meat Judging Contest - Austin, Minnesota

September 30 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

October 15 - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska

October 18-19 - 2017 Animal Care and Handling Conference - Kansas City, Missouri

October 23-25 - PORK 101 - Iowa State University - Ames, IA

October 24-25 - Fall Advanced *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri

October 29 - Cargill High Plains Meat Judging Contest - Friona, Texas

November 12 - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

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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