



# NEWSLETTER

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## What's New in eNews?

### Key Reminders and Updates:

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- AMSA Member News
- 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.*

## RMC BBQ – History, Trends, and Educational Outreach Speakers Announced

AMSA is pleased to announce, Kansas City Barbeque Society, Jacob Bourret, Jacob Santen, Rob Magee, Paul Kirk, Dr. Phil Bass, Davis Enns, and Tommy Rutherford will be the featured speakers at the AMSA 71st RMC Symposium titled "BBQ – History, Trends, and Educational Outreach," on Wednesday, June 27 in Kansas City, MO sponsored by *Certified Hereford Beef and Smithfield Foods*.



**Smithfield**

Good food. Responsibly.®

Join BBQ pros, suppliers, scientists, and enthusiasts in looking at the history, flavors, science and technology of "timeless" BBQ. Topics will range from KCBS history to the meat cuts that have never been available before. There will also be discussions of modern technology that offers critical data and a level of process control that is now available to the everyday enthusiast as well as the BBQ professional; plus, flavor, flavor and more flavor from wood, rubs and sauces.

**History of Kansas City Barbecue:** The Kansas City Metropolitan Area is renowned for barbecue. Kansas City, Missouri has more than 100 barbecue restaurants and is known in Missouri as the "world's barbecue capital." A representative from the Kansas City Barbeque Society will give

### AMSA Membership Information:

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

### AMSA's Sustaining Partners

*Diamond Sustaining Partner:*  
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attendees insight into the mission behind the Kansas City Barbeque Society.

**Technology in the Kitchen – “If it's too Hot in the Kitchen, Alexa, Turn Down my Oven”:** In this presentation Jacob Bourret, Vice President of Marketing and Sales, Innovating Solutions, LLC and Jacob Santen, Product Manager, Tappecue will talk on the subject matter of capturing data (time and temperature) in the food preparation and cooling processes, how technology can play a vital role in food safety and perfecting your BBQ results, and the history/progression of technology in the industry.

**Raw Materials and Cut Selection:** For the most part, cuts of meat to barbecue vary widely from region to region. Traditionally, beef and pork cuts are most common, but poultry (chicken and turkey) is widely prepared, and lamb and goat are regional favorites. Rob Magee, Owner, Q39 will discuss how important the cut of meat is in understanding how best to cook products, how many servings you will get from them, their costs, and their versatility.

**The Importance of a Good Barbecue Rub and How to Enhance the Meat Products you are Barbecuing:** Paul Kirk, Ph.B., CWC, a.k.a. Kansas City Baron of BBQ will conduct a Rub building class where everyone who participates will develop a balanced BBQ Rub on paper.

**Beef Cuts for the Modern Barbeque World:** There are numerous cuts that can allow for differentiation and price discovery in the growing sector of barbeque cuisine. Dr. Phil Bass, Assistant Professor, University of Idaho, will focus on traditional and non-traditional beef cuts that can be used in the barbeque culinary application.

**BBQ Flavors and Sauces:** David Enns, CCS®, Sr. Food Scientist II, Newly Weds Foods and Tommy Rutherford, Research & Development Manager, Newly Weds Foods will present a brief synopsis on the basic history of bbq including definition, heat sources, regional/international differences, and trend/menu occurrence data. With regard to meats, they will address favored cuts, preparations, and cooking methods. Lastly, they intend to provide detailed information regarding seasonings, rubs, and sauces.

The AMSA 71st RMC will be held June 24-27, 2018 at the Westin Crown Center in Kansas City, Missouri, please visit [www.meatscience.org/rmc](http://www.meatscience.org/rmc) for more information.

**AMSA 71st RMC ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"**

**There is Still Time to Save:** You're coming to the AMSA 2018 71st RMC but forgot to register in time for the early bird rate? Don't fret, you can still save money by registering



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

**Bronze Sustaining Partners:**

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ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kayem Foods Inc.  
Kerry Ingredients  
Land O'Frost Inc.  
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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*

now to receive the regular rate of \$775 for professional members and \$375 for student members.

Don't miss out on the amazing keynote presentations:

- **Monday, June 25th** - Out of the Frying Pan and Off the Fire: Global Politics Looking to Take Meat off the Menu by Karl Brophy, Founder and CEO of Red Flag
- **Tuesday, June 26th** - Trust, Transparency, and Communicating Science by Trevor Butterworth, Founding Executive Director, Sense About Science USA
- **Wednesday, June 27th** - A Debate - Current Perspectives on Protein Products

Take time to reconnect with your colleagues and friends at the opening Welcome Reception and the Family Picnic. 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 Kansas City, MO for RMC and reconnect with your AMSA community while gaining invaluable knowledge needed to stay current and competitive in the meat industry.

For more information about registration, hotels and the conference, go to the official website of the AMSA 71st RMC, [www.meatscience.org/rmc](http://www.meatscience.org/rmc) or send an email to [information@meatscience.org](mailto:information@meatscience.org).

**AMSA RMC Reciprocation Sessions Announced:** The AMSA 2018 71st RMC reciprocation grid provides one of the most diverse technical offerings to date with more than 40 individual sessions, speakers, and topics covering research and discussions for beef, pork, poultry, water buffalo, pet food, packaging, food safety, Spanish-speaking sessions, student sessions, omics, charcuterie, and more. The Chairman Selected ePosters and ePoster Competition Winners will also be on display during the reciprocation sessions. The AMSA 71st RMC will have reciprocation sessions that interest everyone.

[Click here to view the full technical program and start deciding what you will be attending!](#)

**Quiz Bowl Registration Deadline is Approaching:** The 17th Annual RMC Undergraduate Quiz Bowl Competition will take place on Sunday, June 24th in Kansas City, Missouri. The preliminary rounds will take place in the Westin at Crown Center with the final round being held during the Sunday night Welcome Reception. Each university may register up to two teams of four students. **The deadline to register is May 24th.** Teams that submit their required questions by May 24th, will be entered into a drawing to receive a bi for Round 1. For a complete set of rules and to register for this year's competition, make sure to visit the [AMSA website](#). Contact [Rachel Adams](#) for any additional questions.

**Student News**

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 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

### **2018-2019 Student Board Election – East Region Run-Off:**

This year we have a run-off for the East Region director. Ballots were sent out this morning to those students in the East region, if you did not receive a ballot, make sure your AMSA membership is current and contact [Deidrea Mabry!](#)

**Ballots Close at 1 pm CT on Wednesday, May 23rd!**

#### **East Region**

- Marlee Kelly, University of Kentucky
- Paige McAtee, The Ohio State University

For more information on the candidates [click here!](#)

### **AMSA T-Shirt Auction Proceeds for Jimmy Keeton**

**Mentor Fund:** The 2017-2018 Student Board of Directors would like to challenge all companies and universities to participate in the T-Shirt Auction as a fundraiser for the Mentor and Legacy Recognition Programs. Since the theme of this year's conference is "A Royal Choice", we would love to see all the shirts built around what makes your company or university a fantastic choice. Incorporate what your program is well known for, the programs accomplishments or honor distinguished alumni that have made a difference for you. The auction is a great way to display your university's achievements and share in the accomplishments of other universities/companies.

All the funds raised from the 2018 T-Shirt Auction will go to the Jimmy T. Keeton Fund that honors the impact he has made within AMSA and the many students he has mentored to. If you have any questions, please feel free to reach out to [Hope Voegele](#). We are looking forward to some creative ideas this year!

**AMSA 2018 RMC Silent Auction:** As we prepare for the 2018 RMC, we are once again searching for donations to the Student Board of Directors Silent Auction. All proceeds from the silent auction go toward the student activities for the association, such as providing travel scholarships for RMC and the Student Leadership Conference. If you have any questions regarding this year's silent auction, please feel free to contact Hope Voegele at [hope.voegele@ttu.edu](mailto:hope.voegele@ttu.edu) for additional information. Once again, your support and contributions are greatly appreciated!

### ***Meat and Muscle Biology***

*Meat and Muscle Biology (MMB)* is an open-access, peer-reviewed, online-only journal, focusing on edible products from commonly farmed and/or harvested meat animal species. This new journal's content spans beyond "red meat" into all aspects of meat science. *MMB* aims to become the flagship journal in disseminating the most important and highest quality knowledge on antemortem and postmortem factors that influence meat properties.

Authors can find everything they need to submit articles at

(supports RMC)

- Gary Smith (supports meat judging program)
- R. C. Pollock (supports R.C. Pollock Award)



[www.meatscience.org/mmb](http://www.meatscience.org/mmb), the same address can be used to access the journal contents.

## AMSA Scholarship Winners

### AMSA Educational Foundation Announces Scholarship Award Winners

#### Robert Cassens Scholar Award

Congratulations to Devin Gredell, the 2018 Robert Cassens Scholar Award winner. Devin is currently pursuing his Ph.D. at Colorado State University under Dr. Dale Woerner. He plans to use the award to attend the International Congress of Meat Science & Technology Conference this summer in Melbourne, Australia.



Dr. Robert Cassens is a long-time AMSA member and a leader in the meat science community during his distinguished career at the University of Wisconsin. The Robert Cassens Mentor Recognition Fund was established to support Ph.D. students in completing and communicating their research and establishing professional networks that will sustain their meat science careers.

#### Hunter International Travel Award



Congratulations to Haley Davis, the 2018 Hunter International Travel Award winner. Haley is currently a Ph.D. student at Colorado State University under Dr. Keith Belk. She plans to use this award to attend the International Congress of Meat Science & Technology Conference this summer in Melbourne, Australia to present her research.

Dr. Melvin "Hunter" Hunt is a long-time AMSA member and a leader in the meat science community during his distinguished career at Kansas State University. The Hunter International Travel Award is a non-tuition scholarship intended to support the efforts of meat science graduate students in communicating their research results at international meetings like ICoMST or other similar researched-based conferences.

#### Kinsman International Award

Congratulations to Maggie Weinroth, the 2018 Donald Kinsman International Award winner. Maggie is currently pursuing her Ph.D. at Colorado State University under Dr. Keith Belk. She plans to use the award to travel to the International Congress of Meat Science & Technology Conference in Melbourne, Australia in August to present her research.



Dr. Donald Kinsman was a long-time AMSA member whose work in meat science research and commitment to international opportunities for students set him apart from his peers. The objective of this program is to honor the memory and achievements of Dr. Kinsman and promote international collaboration by recognizing an outstanding student member with a financial award in support of international travel.

### **C. Boyd Ramsey RMC Scholar Award**

Congratulations to this year's winners of the C. Boyd Ramsey RMC Scholar Award! This award is co-sponsored by the C. Boyd Ramsey Mentorship Recognition program and the AMSA Student Membership. Four undergraduate and two graduate awards were awarded this year.

### **The undergraduate award winners included:**

#### **Morgan Denzer (Iowa State University)**



#### **Tommy Fletcher (Texas Tech University)**



#### **Ben Mills (Texas Tech University)**



#### **Jacob Tuell (Purdue University)**



**The graduate student winners included:**

**Michael Cropp (Iowa State University)**



**Maggie Weinroth (Colorado State University)**



Dr. C. Boyd Ramsey, Professor Emeritus of Texas Tech University, has a strong reputation for his rigor as a teacher and his precision as a scientist. He was a mentor and teacher to over 5,000 students in Animal and Meat Science courses during his time at the University of Tennessee and Texas Tech University. This legacy led to the establishment of the C. Boyd Ramsey Mentor Recognition fund which was fully funded in 2014 and allocated to help undergraduates attend the RMC.

**Robert Rust Award**

Congratulations to Kylie Philipps the first recipient of the Robert Rust Award. Kylie is a junior at the University of Florida working towards her bachelor's degree in Animal Science. Kylie plans to apply this award to tuition for extra classes to complete an



undergraduate thesis project dealing with food safety in ground beef.

Professor Robert Rust, now an emeritus professor at Iowa State, has been an innovating extension meat specialist. He is internationally recognized as a leading authority in meat processing and has contributed to the advancement of meat science through teaching extension, research, and service. The Robert Rust Award is a scholarship intended to support the efforts of meat science students who are interested in processed meats.

## AMSA Member News

**National Advisory Committee on Meat and Poultry Inspection: Committee Members:** Secretary of Agriculture Sonny Perdue announced five new members and 12 returning members to the National Advisory Committee on Meat and Poultry Inspection (NACMPI).

The USDA Food Safety and Inspection Service (FSIS) established NACMPI in 1971. NACMPI is a discretionary advisory committee that advises on food safety concerns and other matters affecting federal and state inspection program activities. It also contributes to USDA's regulatory policy development.

The new NACMPI members appointed to serve two-year terms are:

- Mr. Thomas Gremillion, Consumer Federation of America
- Mr. James Jenkins, Louisiana Department of Agriculture and Forestry
- **Dr. Amilton De Mello, University of Nevada**
- Ms. Tina Rendon, Pilgrim's Pride Corp
- **Ms. Kimberly Rice, U.S. Foods**

Reappointed NACMPI members are:

- **Dr. Manpreet Singh, University of Georgia**
- Dr. Randall K. Phebus, Kansas State University
- Dr. Patricia Curtis, Auburn University
- Mr. Brian Sapp, White Oak Pastures
- **Ms. Sherri Jenkins, JBS, USA**
- **Dr. Betsy Booren, Olsson Frank Weeda Terman Matz, PC**
- Dr. Alice Johnson, Butterball
- Dr. Michael Crupain, Dr. Oz Show
- Dr. Tanya Roberts, Center for Foodborne Illness Research and Prevention
- Mr. Kurt Brandt, United Food and Commercial Workers



Union

- Dr. Dustin Oedekoven, South Dakota State
- Dr. Krysztof Mazurczak, State of Illinois

For further information on NACMPI, please visit the [FSIS website](#).

## AMSA Career Center

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.

To the graduating class of 2018, it's never too early to start posting your resume. 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](#) or call at (217) 689-2440 with any questions.

### [New Job Postings:](#)

- Food Safety and Quality Assurance Specialist ~ Volpi Foods
- Senior Director Research and Development ~ JBS/Pilgrim's
- Research and Tech Manager ~ JBS/Pilgrim's
- Research and Development Manager ~ JBS/Pilgrim's
- Associate Food Technologist – Willmar Corporate Office ~ Jennie-O Turkey Store
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Operations Analyst ~ SunFed Ranch
- Principal Scientist Meat Ingredients ~ Corbion
- Principal Scientist Meat ~ Corbion
- Director/VP of Chemistry
- Business Development Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Production Floor Manager ~ Journeyman Meat Company
- Production Manager ~ Farm to Market Foods

## Upcoming Events

**2018 Center of the Plate Training® June 5-7, College Station, Texas:** Increase Your Knowledge of Meat Cuts and Specifications at NAMI Center of the Plate Training June 5-7, 2018.

### **SPACE IS LIMITED - REGISTER TODAY!**

Center of the Plate Training is a three-day course designed to teach you the fundamentals of meat specifications by giving you a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. It's a lively learning experience that includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb, and pork, as well as sections on poultry and processed meats.

You'll come away with an increased knowledge of center of the plate items and your personal copy of the latest edition of the Meat Buyer's Guide® - for over 40 years, the authoritative Guide to meat and poultry identification.

### **WHO CAN BENEFIT FROM THIS COURSE?**

Anyone involved in the buying and selling of meat products - from meat processors to foodservice distributors to retailers and restaurants.

#### **Hotel Details:**

Aloft College Station  
3081 University Drive East  
College Station, TX 77840  
1-855-811-0254

For reservations, call 1-855-811-0254 and ask for the "Center of the Plate" room block or [book online here](#). The hotel deadline has been extended until Wednesday, May 23rd. Be sure to secure your reservations today!

### **MEMBER DISCOUNTS**

Members of NAMI, SMA, AAMP, CMC, AMSA, CMMA and SEMA qualify for the member discount. Groups of 4 or more qualify for an additional group discount!

For all of the full agenda, speakers and additional information please visit the Center of the Plate [website](#).

### **6th International Course in Dry Cured Meat Products:**

IRTA, the Agri-food and Technology Research Institute, ([www.irta.eu](http://www.irta.eu)) is pleased to announce that the 6th International Course in Dry Cured Meat Products is to be held from May 28th to June 1st, 2018 at IRTA centre located in Monells (Girona), Spain.

The 6th International Course in Dry Cured Meat Products, which in the past editions has been attended by professionals from 25 different countries, is addressed to professionals

working in the fields of production, R & D, quality & marketing and sales of the meat industry and related sectors.

The course combines both theory and practice and provides a comprehensive review of all important aspects related to the manufacture of fermented sausages and dry cured ham, as well as the latest developments in processing technologies and an overview of industrial trends.

The 6th International Course in Dry Cured Meat Products also provides a unique opportunity to share experiences among professionals from all over the world, to create networking and establish new business and commercial relationships.

This year the highlighted topic is The microbiological safety of dry cured meat products. More information about the course can be found at [www.drycuredmeatcourse.com](http://www.drycuredmeatcourse.com).

**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.

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/>.

**US Foods ~ Food Fanatics Live:** Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to *"explore the food business and all the potential career paths."*

- May 22, 2018
  - Time: 10 am - 4 pm
  - Location: Bellevue, Washington
- June 13, 2018
  - Time: 10 am - 4 pm
  - Location: Overland Park, Kansas
- July 31, 2018
  - Time: 10 am - 4 pm
  - Location: St. Charles, Missouri

More information is posted [online](#).

### **64th ICoMST Program Outline Released and Call for**

**Short Papers:** The theme of the Congress is 'Quality and Integrity for Global Consumers'. The Congress will focus on the following thirteen major themes; Provenance and fraud detection; Process control in the meat industry; Next generation technologies to assess carcass and meat quality; Food safety and microbiology; Smart packaging for quality, safety and integrity; Dietary muscle proteins for stage of life; Revolution in biometrics and consumer sensory science; Value adding to meat and offal; and Glycolytic and proteolytic metabolism across species. For this reason, we feel that professionals from research, academia, government and industry from around the world will find the 64th ICoMST stimulating and worthwhile. For more information on the program and speakers please go to <http://icomst2018.com/programme#speaker-header>.

#### **Short Papers:**

The submission process for ICoMST 2018 will be through an online submission portal. Submitters are requested to create an account and submit a short paper for review according to the guidelines set out on the congress website. **Please click on the link above for further information.** Please note papers will only be accepted if submitted in English.

**Save the Date:** The 2019 Beef Industry Safety Summit will be March 5th – 7th at the Kansas City Marriott Downtown and the program is one that you do not want to miss. The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. To learn more about the event, visit [www.bifsc.org](http://www.bifsc.org).

### **Upcoming Events**

#### **2018-19 AMSA Calendar of Events**

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

**May 28-June 1:** 6th International Course in Dry Cured Meat Products - Monells (Girona), Spain

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

**June 5-7:** Center of the Plate Training®, College Station, Texas:

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

**July 19-21:** 79th AAMP Convention of Meat Processors and Suppliers' Exhibition - Kansas City, MO

**September 29** - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

**October 14** - American Royal Meat Judging Contest - Omaha, Nebraska

**October 16** - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

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

**October 30-** Cargill High Plains Meat Judging Contest - Friona, Texas

**November 11** - International Intercollegiate Meat Judging

Contest - Dakota City, Nebraska

**January 20** - National Western Intercollegiate Meat Judging

Contest - Greeley, CO

**February 3** - Southwestern Intercollegiate Meat Judging

Contest - Fort Worth, Texas

**February 9** - Iowa State University Meat Evaluation Contest -  
Ames, IA

**March 31-April 2** - National Meat Animal Meat Evaluation

Contest - Oklahoma State University - Stillwater, OK

### **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](http://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)

**301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370**

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