The American Meat Science Association is a broad-reaching organization of individuals that develops and disseminates its collective food and animal science knowledge to provide meat science education and professional development.
The American Meat Science Association has continued to evolve in the past year with a strategic plan in place and Task Forces established to research issues and recommend steps for implementation of our Key Result Areas. Additionally, the RMC is part of the 2005 ICoMST in Baltimore this year. These key issues have occupied a large portion of the Board and AMSA committee efforts this year. The AMSA student association is also maturing with continuing mentorship of our membership. Our members have diligently addressed these areas as part of a loyal commitment to the association. The organization also had many other accomplishments during the year. Following are some of the highlights of activities from the past year.

**Business Affairs**

**Budgeting and Fiscal Management**

The Board remained fiscally conservative with the budget for 2004-2005 and the result has been successful by maintaining program activities while meeting budget projections. Our investment policy continues to guide long-term resource allocation decisions.

**Management Services**

We are continuing to utilize the services of the Federation of Animal Science Societies (FASS) and are maintaining our home base in Savoy, Illinois. FASS has undergone many changes in personnel including the recent hiring of Jerry Baker as Chief Executive Officer. We anticipate developing and improving synergies of our relationship with FASS.

**Partnerships**

Close cooperation with other professional organizations is critical to the scientific and financial well being of AMSA. In the past year, working relationships with the National Cattlemen’s Beef Association (NCBA), National Pork Board (NPB), American Meat Institute (AMI), National Meat Association (NMA), Council on Agricultural Science and Technology (CAST) and the International HACCP Alliance were continued. We continue to seek collaboration with other scientific and trade organizations on a variety of scientific and technical programs as part of the overall mission of AMSA.

**Sustaining Members**

A big thanks goes to each of our sustaining members: Campbell Soup Company, Cargill Meat Solutions, Elanco Animal Health, National Cattlemen’s Beef Association (NCBA), National Pork Board (NPB), Oscar Mayer and The Solae Company. These organizations help us financially and support our organization in other ways as well.

Our members have diligently addressed these areas as part of a loyal commitment to the association.
**Internal Activities**

**Strategic Planning**

With a strategic plan in place, AMSA now has a mission statement that clearly defines who we are and what we do. Our Board of Directors is working with Task Forces who are addressing six key result areas that are critical to us seeing AMSA’s progress. The reports of the Task Forces are critical for the Board to implement all areas of the strategic plan in the years to come. We commend the task forces for their diligent work in these difficult areas to provide recommendations for AMSA Board action.

**Committees**

The committee structure is the heart of AMSA member involvement with our organization. This year in addition to usual committee tasks the ICoMST organizing committee and its subcommittees (which were put together many years ago) should be recognized for all the difficult tasks they have performed to assure a successful Congress. I personally thank the Executive Committee who worked long hours to advise the President to make appointments with the objective of better committee balance and representation.

**Educational Foundation**

The Foundation trustees are critical for their advice in implementing AMSA’s investment policies. In addition they are active in providing a reciprocation session on estate planning and incorporation of charitable gifts. With the sad passing of Rachel Hamilton in July, this group is working with others in our membership to establish a memorial fund in her memory to support meat judging and other educational efforts of the Association. I have made an effort in the last two years to work with and learn about the Educational Foundation because it is one of the cornerstones of the AMSA.

**Student Board**

The AMSA Student Board is maturing and is a truly exciting development in the AMSA. It is a pleasure to have their representatives present at the Board meetings. They represent another cornerstone. Their excitement is infectious with an always-positive attitude and their “let’s give it a try” approach especially with this year’s product development efforts and the online career center (look for this soon). Next year will be even better.

**Staff**

The Executive Director, Thomas Powell, continues to provide leadership and support services to AMSA as well as continuity from one year to the next. We were all saddened to

The AMSA Student Board is maturing and is a truly exciting development in the AMSA.
learn of Rachel Hamilton’s death. She provided professional leadership and program assistance which will be sorely missed. It will be a challenge for Thomas to find an appropriate person to assume her duties. It had been determined earlier this summer that Dr. Jimmy Wise would assume part of meat judging program starting in September. Thomas and his staff of Debi Seymour and Rachel Hamilton provided assistance in so many ways to the organization during the last year.

External Activities

International Internship

The International Internship continues as was implemented in 2004. The U.S. Meat Export Federation (Kevin Smith) coordinates funding with other organizations for this activity. AMSA’s responsibility to this program is for soliciting, evaluating and recommending student candidates. Courtney Heller (Colorado State) and Kevin Brueggemeier (Ohio State) have been selected for internships in Japan and Mexico respectively with the U.S. Meat Export Federation.

Programs

Meat Industry Research Program

In conjunction with the American Meat Institute, AMSA sponsored the Meat Industry Research Conference in Nashville in October. Aubrey Schroeder’s committee put together a strong program which included sessions on food safety, quality and product development. Look for a change in format in the 2005 MIRC. Under the enthusiastic leadership of Ross Jabaay the committee is putting together a powerful program and teaming with the AMI to present it in a new format.

Western Science Research Update Conference

AMSA joined forces with the National Meat Association for a research updates program in Las Vegas in February. The outstanding program Rodrigo Tarte’s committee put together included a quality program on Safety and Nutrition issues in Meat Science. Because this has not been widely attended, discussions have been initiated with the NMA to change the format with the intent of improving participation.

Southwestern Meat Science Conference

Chance Brooks, Mark Miller and Ted Montgomery organized and held the second southwest regional meat science conference at West Texas A & M. The goal was to provide
an educational experience targeted to the needs of the meat industry in the region and to generate additional interest and membership in the AMSA. There were 54 individuals in attendance. This program will shift to a new time in 2006 to better fit participant schedules.

2005 International Conference of Meat Science and Technology

The organizing committee has been hard at work under the direction of R. B. Sleeth and Stan Richert. Please take a little time to thank these individuals and their subcommittees for all the sacrifices in time they have made to create a successful program. Fundraising for the ICoMST has been successful thanks to a subcommittee appropriately led by Dave Anderson.

Meat Judging

Meat judging support and involvement by AMSA has continued for six intercollegiate meat-judging contests with two divisions and the National 4-H Meat Identification and Evaluation Contest. Support was also provided for additional contests during the year. The judging program has done an outstanding job of maintaining activities and contests while demonstrating that they are financially solid.

Pork 101/Poultry 101

Pork 101 continues as a program delivered by AMSA members at several universities and conducted in conjunction with the National Pork Board and Townsend Engineering. A special thank you is needed to Dana Hansen for his efforts in this area. Poultry 101 will be handled by the three primary educators and their institutions in the future.

RMC

The 2005 RMC program chair is Steve Campano. He has worked to provide a mixture of RMC activities for AMSA members during ICoMST with special emphasis on student activities. Steve’s passion for student activities can be demonstrated by his tireless efforts to insure that the Taste of the RMC continues at ICoMST. Thanks to Steve and Chris Calkins for working diligently to integrate reciprocation sessions into the conference. The RMC will return to the University of Illinois next year. Look for the planning committee under Randy Huffman’s leadership to address needed changes in format.

Publications and Networking

The newsletter committee sought and received Board approval for E-Newsletter as a standard communication in AMSA news. Thanks to Betsy Booren and Catherine Cutter for chairing this committee and making this happen. The Board has also approved Networking Task Force recommendations to enhance electronic communications. Look for these changes in how we operate in the future months.

The judging program has done an outstanding job of maintaining activities and contests while demonstrating that they are financially solid.
Handbook of Meat Processing

AMSA made leadership changes in editor for the Processing Meat Manual. Wes Osburn as project coordinator now leads this effort with Roger Mandigo. Collette Schultz-Kaster has assumed business managing responsibilities and Joe Sebranek is serving as senior reviewer. Wes has diligently worked with authors to move the project to completion. First chapters have been completed and others are in various process stages.

Summary

The American Meat Science Association is continuing to be a successful scientific society. AMSA now has a vision of “a broad-reaching organization of individuals that develops and disseminates its collective food and animal science knowledge to provide meat science education and professional development”.

Many thanks go to the outgoing Board members, Steve Campano, Keith Belk and Davey Griffin for providing invaluable service to AMSA. I regret seeing them leave. The contributions of the continuing Board members, Roger Johnson, Elisabeth Huff-Lonerigan and Randy Huffman have also been invaluable and we are looking forward to their continued input next year. I am especially grateful for the dedication, patience, understanding and advice provided by Ann Hollingsworth (especially for oversight on budget, award and foundation ac-

tivities), Craig Bacon and Dennis Buege of the Executive Committee as we worked through the issues this year. Special thanks are due to Thomas Powell, who as Executive Director provides direction and continuity for the AMSA Board efforts. Thomas’s professionalism and growth in his association management skills provides vision for how best to achieve goals of the AMSA.

I appreciate the honor and thank the membership for allowing me the opportunity to be involved in such a great organization. Thanks to each of you.

Alden M. Booren
President

The American Meat Science Association is continuing to be a successful scientific society.
Financially, American Meat Science Association has made substantial progress towards reaching some much-needed stability during the 2005 fiscal year. In October 2004, the Board of Directors approved a budget for fiscal year 2005 (based on a calendar year) which anticipated a slightly positive balance at year’s end. If this budget is met, it will be the third consecutive year with a positive balance.

**Historical Perspective**

Figure 1 depicts the year-end financial results for the years 1998-2004. This figure depicts the rather dismal financial results for 1999-2002, which resulted in a net loss of operating funds to the association of $469,999. This trend has been reversed in the years 2003 and 2004 where slightly positive balances totaling $127,961 were reported. These results therefore reflect a net loss of $342,038 in total assets for the years 1998 through 2004. Key events that contributed to these results include the move from Kansas City to Savoy, loss of program sponsors, the terrorist acts of 2001, subsequent poor stock market results and the purchase and printing of the Meat Evaluation Handbooks among others.

**Figure 1. Net Gain (Loss) 1998 - 2004**

The recovery to a positive balance during 2003 and 2004 is the result of the concentrated and diligent efforts of the AMSA Board to reduce costs, stick to agreed upon budget restrictions and increase revenues. Further, without the extraordinary efforts of the Intercollegiate Meat Coaches Association to identify and secure sponsorships as well as contain and reduce costs for the Meat Judging Program this turnaround would not have been possible.

Figures 2 and 3 depict revenue sources and expense allocations respectively. These graphic depictions are based on the 2005 Budget. Figure 2 clearly demonstrates the financial dependence of AMSA on the Reciprocal Meats Conference. The financial success of AMSA is directly and dramatically affected by the financial success of the RMC.

**Figure 2. 2005 Revenue Source Distribution**

**Figure 3. 2005 Expense Distribution**
2004 Audit Results

After reviewing the results of the 2003 Audit, the Audit Committee recommended that AMSA consider changing audit companies. The AMSA Board concurred and authorized that a RFP be extended to qualified auditing firms including the existing auditor. As a result, the auditing firm of Martin Hood Friese & Associates was chosen and conducted the audit of the 2004 results during the first quarter of 2005. The resulting opinion was clean indicating conformity to accounting principles generally accepted in the United States. The Financial Position and Activity Statements for 2004 are shown on pages 9 and 10.

2005 Budget Forecast

The financial activity for the first six months of 2005 (through June 30) is reported on page 11. Results show that year-to-date revenues and expenses are both slightly behind projections. These figures are encouraging. However, our revenues in 2005 are highly concentrated in the first half of the year due to the extensive fundraising efforts of the ICoMST Organizing Committee while our expenses are more highly concentrated in the second half of the year. Costs associated with the ICoMST in Baltimore are expected to be higher than budgeted. Therefore, achieving a net gain at year’s end is questionable.

Membership

Following are the current member numbers for the association and the total members at this time in the previous two years.

<table>
<thead>
<tr>
<th>Member Type</th>
<th>2005</th>
<th>2004</th>
<th>2003</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professional</td>
<td>573</td>
<td>588</td>
<td>596</td>
</tr>
<tr>
<td>Graduate Student</td>
<td>120</td>
<td>143</td>
<td>150</td>
</tr>
<tr>
<td>Undergraduate Student</td>
<td>74</td>
<td>89</td>
<td>95</td>
</tr>
<tr>
<td>Emeritus</td>
<td>55</td>
<td>56</td>
<td>51</td>
</tr>
<tr>
<td>Total</td>
<td>822</td>
<td>892</td>
<td>876</td>
</tr>
</tbody>
</table>

Conclusion

The financial status of the American Meat Science Association continues to improve but is highly dependant upon the financial success of the 2005 ICoMST meeting in Baltimore. The higher than normal costs for hosting this international meeting may reflect negatively on the 2005 budget results although other benefits of hosting this meeting will reflect very positively upon AMSA. The officers, Board and members of AMSA should continue to seek additional revenue sources to support the programs and services of the organization and reduce its dependence on a single revenue source.

C. Ann Hollingsworth
Secretary-Treasurer
Statement of Financial Position  
December 31, 2004

<table>
<thead>
<tr>
<th>ASSETS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Current Assets</strong></td>
<td></td>
</tr>
<tr>
<td>Cash</td>
<td>$ 84,420</td>
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<tr>
<td>Investments</td>
<td>203,087</td>
</tr>
<tr>
<td>Accounts Receivable, Net of $10,511 Allowance</td>
<td>59,069</td>
</tr>
<tr>
<td>Due From Other Societies</td>
<td>12,622</td>
</tr>
<tr>
<td>Inventory</td>
<td>30,000</td>
</tr>
<tr>
<td>Prepaid Expenses</td>
<td>105,512</td>
</tr>
<tr>
<td><strong>Total Current Assets</strong></td>
<td>494,710</td>
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<tr>
<td><strong>Equipment, Net</strong></td>
<td>2,216</td>
</tr>
<tr>
<td><strong>Inventory</strong></td>
<td>130,128</td>
</tr>
<tr>
<td><strong>Total Assets</strong></td>
<td>$ 627,054</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LIABILITIES AND NET ASSETS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Current Liabilities</strong></td>
<td></td>
</tr>
<tr>
<td>Accounts Payable</td>
<td>$ 28,620</td>
</tr>
<tr>
<td>Due To Other Societies</td>
<td>17,620</td>
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<tr>
<td>Deferred Revenue</td>
<td>303,675</td>
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<tr>
<td><strong>Total Current Liabilities</strong></td>
<td>349,915</td>
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<tr>
<td><strong>Net Assets</strong></td>
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</tr>
<tr>
<td>Unrestricted Net Assets:</td>
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</tr>
<tr>
<td>Undesignated Board</td>
<td>65,096</td>
</tr>
<tr>
<td>Designated</td>
<td>212,043</td>
</tr>
<tr>
<td><strong>Total Unrestricted Net Assets</strong></td>
<td>277,139</td>
</tr>
<tr>
<td><strong>Total Liabilities and Net Assets</strong></td>
<td>$ 627,054</td>
</tr>
</tbody>
</table>
Statement of Activities
For the Year Ended December 31, 2004

Support and Revenue

<table>
<thead>
<tr>
<th>Activity</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meetings &amp; Conferences</td>
<td>$ 298,947</td>
</tr>
<tr>
<td>Program Services</td>
<td>161,263</td>
</tr>
<tr>
<td>Meat Judging</td>
<td>115,549</td>
</tr>
<tr>
<td>Publication Sales</td>
<td>73,254</td>
</tr>
<tr>
<td>Foundation</td>
<td>39,193</td>
</tr>
<tr>
<td>Special Projects</td>
<td>1,000</td>
</tr>
<tr>
<td>Loss on Investments</td>
<td>(847)</td>
</tr>
<tr>
<td><strong>Total Support and Revenue</strong></td>
<td><strong>688,359</strong></td>
</tr>
</tbody>
</table>

Expenses

Program Expenses:

<table>
<thead>
<tr>
<th>Activity</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meetings &amp; Conferences</td>
<td>177,776</td>
</tr>
<tr>
<td>Program Services</td>
<td>43,190</td>
</tr>
<tr>
<td>Meat Judging</td>
<td>110,721</td>
</tr>
<tr>
<td>Publication Sales</td>
<td>45,526</td>
</tr>
<tr>
<td>Foundation</td>
<td>4,000</td>
</tr>
<tr>
<td>Special Projects</td>
<td>573</td>
</tr>
<tr>
<td><strong>Total Program Expenses</strong></td>
<td><strong>381,786</strong></td>
</tr>
</tbody>
</table>

Administration & Governance | 268,292 |

**Total Expenses** | **650,078** |

Increase In Net Assets

<table>
<thead>
<tr>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>$ 38,281</td>
</tr>
</tbody>
</table>

Consolidated Statement of Activity
January 1 - June 30, 2005

<table>
<thead>
<tr>
<th></th>
<th>YTD</th>
<th>YTD</th>
<th>% of</th>
<th>Total</th>
<th>% of</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2005</td>
<td>Budget</td>
<td>2005</td>
<td>Budget</td>
<td></td>
</tr>
<tr>
<td><strong>Revenue &amp; Support</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Program Service</td>
<td>$104,125</td>
<td>$131,000</td>
<td>79%</td>
<td>$161,000</td>
<td>65%</td>
</tr>
<tr>
<td>Publication Sales</td>
<td>44,122</td>
<td>38,750</td>
<td>114%</td>
<td>61,250</td>
<td>72%</td>
</tr>
<tr>
<td>Meetings &amp; Conferences</td>
<td>732,785</td>
<td>787,125</td>
<td>93%</td>
<td>998,613</td>
<td>73%</td>
</tr>
<tr>
<td>Special Projects</td>
<td>1,000</td>
<td>-</td>
<td>0%</td>
<td>-</td>
<td>0%</td>
</tr>
<tr>
<td>Meat Judging</td>
<td>50,215</td>
<td>42,200</td>
<td>119%</td>
<td>105,000</td>
<td>48%</td>
</tr>
<tr>
<td>Administration &amp; Governance</td>
<td>1,179</td>
<td>150</td>
<td>786%</td>
<td>300</td>
<td>393%</td>
</tr>
<tr>
<td><strong>Total Revenue &amp; Support</strong></td>
<td>933,426</td>
<td>999,225</td>
<td>93%</td>
<td>1,326,163</td>
<td>70%</td>
</tr>
<tr>
<td><strong>Expenses</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Program Service</td>
<td>9,470</td>
<td>13,350</td>
<td>71%</td>
<td>42,000</td>
<td>23%</td>
</tr>
<tr>
<td>Publications</td>
<td>31,408</td>
<td>25,500</td>
<td>123%</td>
<td>39,750</td>
<td>79%</td>
</tr>
<tr>
<td>Meetings &amp; Conferences</td>
<td>289,280</td>
<td>312,125</td>
<td>93%</td>
<td>873,613</td>
<td>33%</td>
</tr>
<tr>
<td>Special Projects</td>
<td>-</td>
<td>3,000</td>
<td>0%</td>
<td>6,000</td>
<td>0%</td>
</tr>
<tr>
<td>Meat Judging</td>
<td>38,401</td>
<td>41,130</td>
<td>93%</td>
<td>105,000</td>
<td>37%</td>
</tr>
<tr>
<td>Administration &amp; Governance</td>
<td>128,411</td>
<td>138,790</td>
<td>93%</td>
<td>258,890</td>
<td>50%</td>
</tr>
<tr>
<td><strong>Total Expenses</strong></td>
<td>496,970</td>
<td>533,895</td>
<td>93%</td>
<td>1,325,253</td>
<td>38%</td>
</tr>
<tr>
<td><strong>Net Operating Income</strong></td>
<td>$436,456</td>
<td>$465,330</td>
<td>94%</td>
<td>$910</td>
<td></td>
</tr>
</tbody>
</table>
The AMSA Educational Foundation

The American Meat Science Association Educational Foundation generates financial resources to support the acquisition and dissemination of scientific knowledge in meat science and to assist AMSA in achieving its goals and objectives. To facilitate that mission, the Foundation oversees specific funds that further define the endeavors of the AMSA.

The Foundation provides individuals and organizations the opportunity to assist AMSA in fulfilling its mission, yielding a special sense of fulfillment to the contributor. That is what philanthropy is all about - accomplishing something that is really beneficial.

There are many vehicles that may be used to support the Foundation. These include gifts of cash, annuities, real estate, life insurance, will charitable trusts, IRAs and other securities. Your support will greatly enhance the program capabilities of AMSA with financial resources other than the regular operating funds of the association.

As you contemplate your charitable plans for the future, consider gift giving options especially suited to you. The AMSA office will assist in planning and implementing a charitable gift program of tax benefits that reflects your generous spirit.

Your financial support of the AMSA Educational Foundation will be greatly appreciated.

William G. Moody
Chair, Foundation Board of Trustees

Donors

The following gifts were made to the Foundation from the inception of the AMSA Endowment Fund through July 31, 2005.

Platinum ($10,000 to $24,999)
- Iowa State University
- University of Nebraska
- Texas Tech University

Gold ($5,000 to $9,999)
- Verlin K. Johnson

Silver ($1,000 to $4,999)
- Dell M. Allen
- David B. Anderson
- Alden M. Booren
- Larry L. Borchert
- Robert W. Bray
- Chris R. Calkins
- Stephen G. Campano
- John A. Carpenter
- Tom R. Carr
- C. Ann Hollingsworth
- Melvin C. Hunt
- Curtis L. Kastner
- Jimmy T. Keeton
- Dr. Robert F. Kelly
- Anthony W. Kotula
- William E. Kramlich
- Dr. Kenneth W. McMillin
- William G. Moody
David E. Schafer
Joseph G. Sebranek
R. B. Sleeth

Bronze ($500 to $999)
Elton D. Aberle
James C. Acton
Chad Anderson
Dennis R. Buege
Vern R. Cahill
Robert E. Campbell
Zerle L. Carpenter
Robert G. Cassens
H. Russell Cross
Michael E. Dikeman
Harold B. Hedrick
Dale L. Huffman
H. Kenneth Johnson
Max D. Judge
James D. Kemp
Donald M. Kinsman
Frederick C. Parrish, Jr.
William C. Schwartz, Ph.D.
Gary C. Smith

Benefactor ($100 to $499)
Herbert C. Abraham
Charles H. Adams
Craig D. Bacon
Dr. Keith E. Belk
Paul T. Berg
Mr. Yanko Checo
Andrew D. Clarke

Antonio Elias-Calles
Daniel L. Engeljohn
Davey B. Griffin
Joseph J. Harris
Randy D. Huffman
Ross W. Jabaay
D. Dwain Johnson
William R. Jones
Robert G. Kauffman
Kathryn L. Kotula
Mark L. Kreul
Xingchu Li
Kou-Joong Lin
William R. Lloyd
David J. Meisinger
William B. Mikel
Markus F. Miller
Rhonda K. Miller
Thomas H. Powell
Jeffrey W. Savell
Brad A. Schneider
George C. Skelley
James R. Stouffer
Neil B. Webb
Kiyoshi Yamauchi

Donor ($1 to $499)
Ryan R. Baumert
Kenneth D. Bitter
Jeffrey S. Boland
Ms. Betsy Booren
Ronald J. Borton
Dennis E. Burson
Terence R. Dockerty  
Casey B. Frye  
Constantin Genigeorgis  
Graeme Goodsir  
Bucky L. Gwartney  
Nathan S. Hale  
Syed A. Hussain  
Tatsumi Ito  
Michael T. Lesiak  
Bruce B. Marsh  
Bruce Paterson  
Amy E. Radunz  
Dr. Fred K. Ray  
Thomas P. Ringkob  
John R. Romans  
Doug M. Roth  
Collette M. Schultz Kaster  
David H. Stroud  
Lindsey Weatherspoon  
Russell Woodward  
Jennifer W. Wyle

AMSA Educational Foundation  
Board of Trustees

- William G. Moody, Chair  
- Larry L. Borchert, Vice Chair  
- Joseph J. Harris  
- C. Ann Hollingsworth  
- H. Kenneth Johnson  
- Curtis L. Kastner  
- R. B. Sleeth

### Foundation Account Activity

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<thead>
<tr>
<th></th>
<th>2004</th>
<th>2003</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gifts</strong></td>
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<td></td>
</tr>
<tr>
<td>Unrestricted</td>
<td>13,700</td>
<td>8,568</td>
</tr>
<tr>
<td>Meetings &amp; Conferences</td>
<td>1,516</td>
<td></td>
</tr>
<tr>
<td>Meat Judging</td>
<td>500</td>
<td>3,444</td>
</tr>
<tr>
<td><strong>Total Gifts</strong></td>
<td>15,716</td>
<td>12,012</td>
</tr>
<tr>
<td><strong>Investment Income</strong></td>
<td>22,316</td>
<td>29,962</td>
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<tr>
<td><strong>Total Income</strong></td>
<td>38,032</td>
<td>41,974</td>
</tr>
<tr>
<td><strong>Expenses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat Judging</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>General Fund</td>
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<td>Administration</td>
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<tr>
<td>AMSA Reimbursement</td>
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<td>(8,773)</td>
</tr>
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<td>Meat Judging</td>
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<tr>
<td>Meetings &amp; Conferences</td>
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<tr>
<td><strong>Total Fund Balance</strong></td>
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<td>190,736</td>
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The **Eastern National** was held on October 2, 2004 at Taylor Excel in Wyalusing, Pennsylvania. Fifty-seven students competed in the senior division contest. The students were from 7 teams, representing 6 states.

The **American Royal** was held at Tyson Fresh Meats, in Emporia, Kansas on October 17, 2004. Seventy-seven senior division contestants participated in the contest, representing 12 teams and 11 states. In the A-division, 41 contestants from eight teams representing four states competed.

Cargill Meat Solutions in Plainview, Texas hosted the **Cargill Meat Solutions High Plains contest** on October 31, 2004. In the senior division, 72 contestants represented 11 teams and 10 states. Thirty-seven contestants from 8 teams competed in the A-division contest, representing 4 states.

Tyson Fresh Meats in Dakota City, Nebraska was the host of the **International**, held on November 14, 2004. Forty-eight contestants competed in the senior division contest, representing 12 teams from 11 states.

The **National Western** was held on January 16, 2005 at Swift & Company in Greeley, Colorado. Ninety-eight contestants competed in the senior division, representing 14 teams from 11 states. In the A-division, 64 students from 10 teams participated. The A-division teams represented 4 states and 2 continents, as the Australian National Team participated in the National Western.

The **Southwestern** was hosted by Columbia Packing Company in Dallas, Texas on February 5, 2005. Ninety-four contestants competed in the senior division, from thirteen teams in ten states. Fifty-six contestants competed in the A-division contest, representing nine teams from four states.
Contestant Surveys

In order to better assess the program from the students’ perspective, we asked the senior division students to complete a brief evaluation of the program at the International, their last contest of the season, in November 2004. Following is a summary of their responses. We asked them several questions, including, “Why did you decide to participate on the meat judging team?” “What would you like to be doing in five years?” “How have your five year plans changed since your involvement with the meat judging team?” and “What did you like most about your experience on the judging team?” We hope that their responses help you get to know a little more about the students that are being reached through this program.

Also included is a list of all of the schools that participated in the intercollegiate meat judging program in 2004 and 2005.

The students that compete in the senior division contest are from 4-year universities. Most of the students mentioned that they chose to participate in the meat judging program because they wanted to learn more about the livestock and meat industry. Many of the students also looked forward to furthering their knowledge in meat science. Some students were looking for a way to become more involved in their university, and saw an opportunity in participation on the meat judging team. Several students also had previous judging experience and enjoyed participating on a judging team in the past. Other students looked forward to taking up a new challenge, meeting new people, and traveling. In addi-
tion, several students said that they hoped to improve their job skills such as communication and decision making, and several wanted to gain valuable experience to be used in the future as an agriculture teacher.

Many of the students have specific plans for the next five years. Approximately one-third of the students plan to pursue a career in the meat industry. Several mentioned specific careers such as Meat Product Research & Development, Quality Assurance, Public Relations, Marketing, Carcass Sales, Nutrition and Dietetics, and Procurement. Others plan to attend graduate school, most of them in food or animal science, some in veterinary medicine and a few in law and medicine. Several indicated an interest in an advanced degree in meat science. Several mentioned that they are interested in working on a family farm, ranch or locker plant, or pursuing a career in production agriculture. Some were interested in careers in other areas of agriculture such as marketing, economics, sales and public relations. Others are interested in a career teaching or as an extension agent.

The students’ experience on the meat judging team had a definite impact on many of their future career plans. A number of students mentioned that they were interested in the meat and livestock industry before participating on the judging team, and now have a better idea of what areas interest them. They now have a more specific focus on the areas in which they would like to work, such as food safety, research and development, and dietetics. Several students mentioned that although their career plans may not have changed, their experience on the judging team certainly exposed them to many new and exciting opportunities.

All of the students said that they enjoyed their experience on the meat judging team. Many of them listed the friendships that they developed and the relationships that were built as the part that they enjoyed most. Others enjoyed the travel and the opportunity to visit new parts of the country, and see different university campuses and packing plants. A number of students mentioned the opportunity to learn more about the meat industry and make contacts throughout the industry. Some mentioned the valuable skills that they learned such as communication, team work, reasoning skills and time management.
We conducted a survey with the A-Division contestants at the Houston Livestock Show & Rodeo contest. Many of the schools that compete in the A-Division are two-year or community colleges, although there are several 4-year schools that also compete in the A-Division. The A-Division contestants answered the same questions as the senior division. Many of them participated in meat judging because they were offered scholarships. Others mentioned that they had competed in high school and enjoyed it, so they continued judging at the college level. A number of other students indicated that they wanted to try something new and they enjoyed the experience. Still others were interested in the meat judging team because of potential job opportunities and the chance to learn more about the meat industry.

Similar to the senior division, most of A-Division contestants plan to be involved in agriculture in the future. Approximately one-third of the students mentioned an interest in the animal or meat science field or working for the USDA, possibly as a meat inspector. Another fourth of the students were planning to teach high school agriculture upon graduation. Most of the students expressed an interest in an ag-related field, such as farming or agricultural business management. Several of the students said that they plan to attend veterinary school, and several mentioned an interest in nursing or nutrition.

Their experience on the meat judging team had an impact on the career goals of a number of A-Division students. A year ago, several students had planned to become veterinarians, ag teachers, carpenters or agribusinessmen. After their experience on the meat judging team, they’re now interested in jobs related to the meat industry. Others mentioned that they were unsure of what they wanted to do prior to their participation on the meat judging team,
and now they have more of an idea where their interests lie.

It becomes clear through the survey results that most of the Senior and A-Division students plan to be involved in agriculture in the future—many of them, in fact, in the meat industry. They have enjoyed their experience on the meat judging team and have learned a great deal from it. We look forward to working with them in the future.

We hope that the results of these surveys have helped you to understand some more about the students that are involved in the intercollegiate meat judging program that you are supporting.

**Sr. Division Schools**

Angelo State University  
Colorado State University  
Fresno State University  
University of Illinois  
Iowa State University  

**A-Division Schools**

Allen County Community College  
Australian National Team  
Barton County Community College  
Clarendon College  
Eastern Oklahoma State College  
Fort Scott Community College  
Garden City Community College  
Illinois Central College  
Tarleton State University  
Western Texas A&M University  

Kansas State University  
University of Missouri  
North Dakota State University  
The Ohio State University  
Oklahoma State University  
South Dakota State University  
Texas A&M University  
Texas Tech University  
University of Wyoming  
West Texas A&M University
At the 2004 RMC, the new Student Board of Directors (SBOD) set the following goals for student involvement and interaction in the American Meat Science Association:

1. Increase communication between the student membership and the SBOD, specifically within each region to its respective director
2. Maintain accurate records of membership
3. Create a way of getting student’s resumes to interested companies, government agencies and universities.
4. Obtain an internationally-focused speaker for the student breakfast that would draw the attention of both domestic and international students alike.
5. Work with the AMSA Board to brainstorm alternative ways to have the Taste of ICoMST and the Career Fair to ensure there inclusion in 2005 ICoMST, if possible.
6. Increase student, company, and industry association participation in Taste of ICoMST, the Career Fair and the Silent Auction.
7. Be of service to the hospitality committee to welcome international students to Baltimore.
8. Develop alternative ways to obtain funds for budgeted expenses.

Since then the following actions have taken place:

- Since December 2004, a monthly Student Newsletter/Update has been sent to the student membership via email. Each director has been assigned a month to write the message. Once written, it is sent to the Regional Directors and forwarded accordingly to the student membership. This has been an excellent way for the SBOD to update its membership on current activities, encourage participation and inform student about events at ICMoST.
- SBOD worked with AMSA staff to set up a SBOD email address to facilitate increased communication between the AMSA student membership and the SBOD.
- SBOD worked with Rachel Hamilton to create/modify the current eNews for a Student eNews. This allows the SBOD to utilize the organization’s email program to track members, maintain current member info, etc. The SBOD expects the student eNews to gain momentum next year as it is fully implemented.
- A proposal was created regarding a Resume CD that would allow student members to send resumes quarterly indicating type of position seeking. Companies, government agencies and universities would be able to purchase the CD. Professional
members and AMSA staff were asked for opinions.

• After consultation with AMSA staff, an alternative proposal was created with SBOD utilizing a web-based service that would allow its membership to upload their resumes for free. Parties interested in viewing resumes would pay a fee. This proposal would be fulfill the SBOD goal of creating opportunities of exposure to industry, government agencies and universities for not only the student membership, but also AMSA’s professional membership. The SBOD is excited about what avenues are being taken regarding this web-based communication system.

• The SBOD succeeded in getting Dr. Chuck Lambert, Deputy Undersecretary of Agriculture, USDA, to be the guest speaker at the student breakfast.

• A proposal for the 2005 Taste of ICoMST was submitted to the AMSA Board detailing a modified approach to last year’s Taste of RMC, including rules, regulations, data sheets and judging criteria. The AMSA Board approved the proposal; therefore, the Taste of ICoMST will occur this year in Baltimore and is expected to have increased growth with each passing year.

• The annual Student Mixer, which is typically held at each RMC, will be held in conjunction with the Career Fair this year. The SBOD received donated funds from industry entities to supply pizza and drinks for the entire student membership. This will allow the students to interact at ICoMST, in the absence of the typical Student Mixer.

• The Career Fair has grown since its inception to include international fair attendees this year in Baltimore.

• The SBOD, after receiving the recommendation from the AMSA Board, plans to have a welcome exhibit at the registration desk in the Marriott Waterfront. A world map will be displayed giving each congress attendee the opportunity to place a pushpin in the region of the world where they are from.

• In an effort to secure funds in other ways, typically gained from the annual Golf Tournament, the SBOD worked to greatly increase participation in the Silent Auction. This year’s participation is expected to be almost double from what it has been in the past. Also, the SBOD was allowed to sell ICoMST polos to benefit the student membership. Shirt sales were another way of securing funds.

• The SBOD actively utilized the board forum put into place by the AMSA Board for communicating business matters within the SBOD, posting agendas and minutes, and for discussion on pertinent issues.
• Finally, the SBOD has corresponded with the ICoMST Hospitality Committee and agreed to be of assistance welcoming international congress attendees and helping with other needs at ICoMST.

2004-2005 AMSA Student Board of Directors

President
Wendy Palmore
Texas Tech University

Past President
Christine Quinlan
Michigan State University

East Region Director
Stacy Scramlin
University of Kentucky

Midwest Region Director
Jessica Meisinger
University of Nebraska

South Region Director
Betsy Booren
Texas A&M University

West Region Director
Shane Thompson
University of Wyoming

At-Large Directors
Ryan Rhoades
Texas A&M University

Adam Tittor
Oklahoma State University
Achievement Award

The AMSA Achievement Award was originated to recognize and foster 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 sponsors of the 2005 awards are Cryovac Sealed Air Corporation and Burke Corporation.

Collette Schultz-Kaster

Collette is the vice president of food safety and technical services for Premium Standard Farms and is responsible for food safety, regulatory affairs, quality assurance, product development and pre and post harvest research.

Collette has demonstrated her dedication to the meat and animal industry through her innovative ideas and actions. Her achievements in the industry are outstanding and have embraced many synergistic approaches to food and meat science and technology. She has contributed much time and knowledge to research on nutritional aspects of pork quality, to food safety and plant efficiencies, and to the development of HACCP for Premium Standard Farms’ plants and feed mills.

Not only has Collette proven her dedication to advancing her company’s own work, but she has served the industry tirelessly as a member of the USDA’s national advisory committee for meat and poultry inspection, the National Pork Board’s Pork Quality Solutions team, and AMI’s research advisory, animal welfare and scientific affairs advisory committees.

She also served on the AMSA board of directors from 2001 to 2003 and has served on a variety of committees. She is a part of the editorial leadership team for AMSA’s Processed Meat Manual project.

Collette received her bachelor’s degree in animal science from South Dakota State University and her master’s degree from the University of Nebraska.
Carol Lorenzen

Carol is an assistant professor of food science at the University of Missouri-Columbia, and will receive a recently announced promotion to associate professor this September. Prior to her appointment at the university, she served as a technical consultant with the PM Beef Group. She received her master’s and Ph.D. degrees from Texas A&M University after completing her bachelor’s degree at Washington State University.

Carol’s work ethic and motivation were demonstrated early in her career. Prior to beginning her doctoral degree, Carol conducted research and completed data analysis for the largest consumer beef study ever conducted in the U.S. The study resulted in six refereed journal articles, and by 2001, Carol had authored or co-authored 11 refereed scientific publications and 12 abstracts.

At Mizzou, Carol has secured funding of nearly half a million dollars in support of graduate education and published 16 journal articles and 19 abstracts. She has developed a successful research program focused on meat quality.

Since 1999, Carol has advised several undergraduate and graduate students, serving on nine graduate student committees, and has supervised undergraduate research projects. She also has devoted considerable energy to teaching three undergraduate and two graduate courses.

Carol has served AMSA through her participation in numerous committees including the research protocol committee, and as RMC session chair and on program and host committees. She also serves on the executive committee of IFT’s muscle foods division.
Wesley Osborn.

Wes is an associate professor at Texas A&M University, holding a research, teaching and extension appointment in the department of animal science.

His research efforts focus on the development and application of processing technologies to increase meat product quality and value. Wes has been very successful in securing funding to support his research. His research has generated 14 journal articles, 35 abstracts, seven extension monographs, three book chapters and several popular press articles.

Wes’s teaching interests include the development of critical thinking skills in his students through integrated learning activities, all using team-based approaches. He serves as an advisor to several college student groups and to six M.S. degree and two Ph.D. students.

His extension responsibilities involve assisting the meat and poultry industries with innovative processing systems, problem solving and conducting related short courses and workshops. Wes has consulted with more than 25 industry companies.

He is active professionally in AMSA, IFT, and ASAS. He has served on RMC planning committees, and as chair of the host committee for the 55th RMC held at Michigan State in 2002. He currently is leading the editorial team for the production of the AMSA Processed Meats Manual.

Wes received his B.S. in agricultural education from Texas A&M University in 1981, and then taught at two high schools in northeast Texas. He returned to graduate school at Texas A&M where he completed his master’s degree in animal science in 1992. He received his PhD in 1996 from the University of Nebraska-Lincoln, and then accepted a position at Michigan State University as part of the state’s animal industry initiative. In 2004, he returned to the Department of Animal Sciences at Texas A&M.
Intercollegiate Meat Judging
Meritorious Service Award

This Award was established in 1993 to recognize outstanding contributions or service to the Intercollegiate Meat Judging Program. The award is sponsored by Food Safety Net Services.

Dr. William R. Jones

Dr. Bill Jones has worked his entire career to support Meat Judging programs. His experiences with a wide range of meat science and processing areas have allowed him to be an extremely effective and engaged proponent of meat judging. Bill has developed many skills over his career as a meat scientist, but resourcefulness may be his best trait—his ability to produce all known specification defects from a single lamb carcass is legendary.

Looking back, Bill served in the US Navy from 1959 to 1962. Following his discharge, he worked one year with Pan-American Airways, then trekked to Starkville where he received his bachelor’s degree in 1967 from Mississippi State University.

Bill graduated from Virginia Polytechnic Institute and State University with his master’s in 1970 and Ph.D. in 1972. Both degrees were in meat science.

In 1972, Bill joined the animal science faculty at Pennsylvania State University as an assistant professor of animal science Extension. In August 1975, he joined the faculty at Auburn University as Extension meat science specialist, and in 1982 was granted a joint teaching appointment in the Department of Animal and Dairy Sciences. He has served as faculty advisor for the meat lab and is responsible for the Auburn University judging and evaluation teams and the state 4-H meat judging team.

Bill never let the geographic location of Auburn University hinder the judging program or its members. Creative procurement of raw materials and aggressive fund raising for team
expenses provided students a solid, competitive program and engaging experiences.

His greatest legacy to the program is the students he has guided over the past 30 years. His first contact with many students was through their early experience of state 4-H meat judging, and many later went on to pursue degrees at Auburn University. Members of his judging teams pursued advanced degrees and many have pursued career paths in academics, government and industry.

One of his former students wrote: “I can unequivocally say that my meat judging experience at Auburn has had the most dramatic impact on my approach to my job responsibilities. I can proudly say that Dr. Jones had a large part in laying that foundation for me to be successful in my job, as well as in my life.”

Bill has done a yeoman’s job on behalf of the organization’s membership and the Intercollegiate Meat Coaches Association. Bill was an AMSA director from 1984-85 and served on several RMC planning committees. He has served in many capacities for the coaches association, including president, regional director and chair of the southeastern contest.

Bill has received the extension-industry award and the Signal Service award from AMSA.

**Meat Processing Award**

The AMSA Meat Processing Award was established in 1977 and recognizes outstanding ability as a researcher or specialist in meat processing.

*Andrew Milkowski.*

Andy has played an active and essential role in the research and development department of Oscar Mayer, as well as a vital role in this country’s processed meat industry.
Andy was first hired as a research scientist in the biological products division of Oscar Mayer, where he developed a novel process for extracting plasminogen activator from hog slaughter byproducts. He later moved to the R&D department, where he joined the applied research group and worked with several renowned scientists. He worked on a variety of projects to improve the quality of Oscar Mayer products. His efforts resulted in several patents specific to the use of lactate salts to improve product quality.

In addition to research, Andy also headed sensory evaluation, nutrition and technical information departments.

In 1998, Andy was promoted to Kraft Fellow, where he has been responsible for food safety initiatives.

Andy’s passion and work have not been limited to his corporate responsibilities at Oscar Mayer. He has worked diligently to advance the entire U.S. meat and food industries.

Andy was a valuable member of the IFT annual meeting program committee and participated in the National Pork Producers’ grant review committee and the National Pork Board’s Quality Solutions Team. Andy is a member of the Food Research Institute’s board of advisors and AMI’s listeria advisory committee.

Andy chaired AMI Foundation’s nitrite advisory committee, which was honored at the 2000 AMI convention for its efforts. Andy also was awarded a Kraft Superior Achievement Award for his work with the AMI Foundation.

Distinguished Research Award

The AMSA Distinguished Research Award was established to recognize members with outstanding research contributions to the meat industry. The 2005 Distinguished Research Award is sponsored by ConAgra Food Corporation.

Joseph Sebranek

Joe Sebranek, as one of his nominators wrote, “is one of the best known meat scientists in the US, due, in part, to his great teaching reputation—both in class and through short courses—and to his highly respected expertise in meat research.”

Dr. Joseph Sebranek joined Iowa State University faculty in 1975 in the departments of animal science and food science and human nutrition. His responsibilities included research and teaching meat science and meat processing.

Early in his career, Joe’s efforts focused on meat curing, but quickly expanded to cryogenic freezing, packaging systems, protein gelation and equipment design. In 1989, he received two patents for a meat grinder/bone chip removal system that continues to be a commercial success today.

His research expertise is in great demand. Joe spent 12 months as a visiting scientist with the USDA Eastern Regional Research Center from 1982 to 1983, where he investigated
the kinetics of nitrite reactions in the presence of sodium chloride and demonstrated that nitrite conversion to nitric oxide is catalyzed by the chloride ion. This critical discovery has led to industry’s ability to reduce salt levels in cured meats.

More recently, Joe has expanded his research scope with work on ingredient functionality in meat systems and on the development of analytical methods. His work with the protein combustion method qualified this method for AOAC approval as an official method for determining crude protein in meat. The study was recognized by AOAC International with the Collaborative Study of the Year Award in 1992.

Joe’s research, most recently, has focused on food safety and his work has involved the study of ingredients and processes that may be used to control pathogens on processed meats. Additional work has demonstrated the advantages of irradiation for high-temperature postmortem aging of beef and for pathogen control in dry sausage.

Joe is a prolific author with 99 refereed research articles, 58 abstracts and one book now in its third edition, and an extensive list of book chapters, extension publications and other articles. He continues to write a monthly column, which is highly demanded and highly regarded, for Meat Processing magazine.

He has guided 35 MS and 18 PhD students to their own careers in meat science. And Joe is a world traveler, invited to consult with industry and research institutes in Taiwan, Korea, Europe and Mexico.

AMSA recognized Joe’s talents and leadership with the meat processing award in 1986 and the distinguished teaching award in 1995. He served as the organization’s president from 2002 to 2003. Iowa State University presented him with its highest honor, the University Professorship Award, and Joe was named an IFT Fellow in 2004. Joe was recently recognized by the American Society of Animal Sciences with their 2005 research award.
Distinguished Extension-Industry Service Award

The AMSA Distinguished Extension-Industry Service Award was established to recognize outstanding achievement in meat science extension and service to the industry. The 2005 Distinguished Extension-Industry Award is sponsored by the AMI Foundation.

Forrest Dryden

Forrest is vice president of research and development for Hormel Foods Corporation, headquartered in Austin, Minnesota.

Forrest did not begin his career in the meat industry, but rather in academia at the University of Arizona. From 1971 to 1979, he was an assistant, then associate professor in animal science and nutrition and food science, where his research focused on factors influencing lipid metabolism in ruminants, as well as the microbiology of fresh and processed meat products.

Prior to joining Hormel, Forrest worked for the American Meat Institute. As AMI’s assistant director of scientific affairs, he worked on many issues important to the meat industry, including defending the safe use of sodium nitrite in cured meat products.

Forrest joined Hormel Foods Corporation in 1981 as a research associate. He rose through the ranks to his current position, one that he has held for the past 18 years. In his work, Forrest has overseen the development of several, highly successful new meat and poultry products. Under his leadership, Hormel has completed three major expansions of their R&D facilities. His work on implementing state-of-the-art technologies has made Hormel Foods an industry leader in improving meat and poultry product safety.

His influence, however, extends well beyond Hormel headquarters. Forrest’s ex-
pertise and influence have led to numerous food safety standards being adopted by other industry leaders. His participation and leadership with the Food Products Association has prompted that organization to reach out further to its meat and poultry processing members. Forrest has been a key contributor to the AMI scientific advisory committee for many years and his participation with AMI’s nitrite advisory committee was instrumental in achieving recent landmark decisions regarding the safety and use of nitrites.

As one of his nominators so eloquently summarized: “Dr. Dryden is admired and respected by his colleagues for his innovation, service to the industry and personal qualities of leadership and integrity. He is recognized as a leading authority on food safety, product development, and quality management. His active participation in many professional societies and organizations has significantly contributed to the advancement of the industry.”

**Distinguished Teaching Award**

The AMSA Distinguished Teaching Award was established to recognize excellence in the teaching of undergraduate and graduate meat science courses, and impacting the lives of those students in a highly positive manner.

*Brad Morgan*

Since becoming a faculty member at Oklahoma State University in 1995, Brad has developed
an excellent and highly regarded meats teaching program. His effective communication skills and interactive classroom methods make him a favorite among students.

Along with having served as major professor for 32 MS and 5 PhD students, Brad also advises more than 50 undergraduate students and oversees not only their academic path, but also encourages them to become involved in departmental and campus activities. And Brad practices what he preaches—he’s an advisor to the collegiate meat judging program, the Block and Bridle Club, and FarmHouse fraternity, and serves as an advisor for the Oklahoma Youth Exposition Ambassador’s Program.

Brad’s contacts within the meat industry help him place 6 to 8 students every summer in internship programs. Many of those students graduate and find their first jobs with the companies where they interned.

To give students additional experience beyond the classroom, Brad developed the Meat Industry Study Tour, a popular program for Food Industry and Meat Science students. The week-long trip takes 10 to 15 students to visit various meat and food businesses from Stillwater to Chicago and back through Arkansas. Students are able to see the latest in food and meat technology and talk with company CEO’s.

But it’s not just in a college setting that Brad’s teaching skills are demonstrated. He is a gifted speaker and is able to simultaneously inform, educate and entertain listeners in small groups, workshops or meeting halls. His ability to translate research findings—from such work as the National Beef Quality Audit, the International Pork Quality Audit and Beef Quality Assurance studies-- into useful information for the industry has made him a highly demanded speaker.

Brad is a strong advocate for the intercollegiate meat judging program and is currently serving as president of the meat judging coaches association. His development work on behalf of the American Meat Science Association has been a key to the judging program’s financial stability.

As one colleague who supported his nomination said: “Brad Morgan is—simply stated—one of the most effective teachers I have ever seen.”
Signal Service Award

The AMSA Signal Service Award was established in 1956 and is given to members in recognition of devoted service and lasting contributions to the meat industry and to the association.

Mohammad Koohmaraie

Throughout his career, Mohammad has focused his world-renowned research program in two major areas: the biological mechanisms regulating beef tenderness and secondly, on meat quality measurement, including the development of non-invasive instrumentation for carcass yield and quality classification.

Mohammad is the research leader of the meats research unit at the US Meat Animal Research Center in Clay Center, Nebraska. At MARC Mohammad has the responsibility for post-harvest food safety research. He works closely with members of the meat industry to design projects to address food safety issues relevant to industry needs. The focal point of these projects is the development of methodologies to assess the prevalence of key foodborne pathogens and intervention strategies to reduce or eliminate these from the meat supply. Mohammad and his research team also are “on call” to respond to research needs as directed by the USDA’s food safety and inspection service.

His research has provided the industry with answers to long-standing challenges. For example, in the early 1990s, results from Mohammad’s lab helped to establish that the calpain system is responsible for postmortem proteolysis and meat tenderness.

In the late ‘90s, Mohammad and his research team demonstrated the efficacy of the use of steam-vacuum as an alternative to knife trimming for beef carcass decontamination. He provided the data that FSIS needed to approve
its use. Steam vacuuming is now a common practice in beef processing plants, and it has helped to increase meat safety in a cost-effective manner.

His work has been recognized by many. AMSA presented Mohammad with its distinguished research award in 1993, and the American Society of Animal Science awarded its meat research award to him in 1994. In 1997, the Agricultural Research Service presented Mohammad with its outstanding senior scientist of the year award and outstanding performance award in 2000 and 2002.

Dr. Koohmaraie received his BS degree in animal science from Pahlavi University in Iran. He received his MS degree from Texas A&M at Kingsville in 1980 and his PhD in animal science from Oregon State University in 1984. From 1984 to 1987, he was a postdoctoral fellow at Clay Center and Michigan State University. Mohammad joined the staff at MARC as a research physiologist in 1987 and was named the research leader in 1991.

Mohammad and his wife Susie have a daughter Sara and twin boys BJ and Nema. The twins were born just before Mohammad gave his first of many invited talks at RMC, this one at the University of Wyoming in 1988.

Larry R. Miller

Since 1969, Larry Miller has served in various leadership capacities for the US Department of Agriculture. In his first position, he was responsible for statistical analyses of research data for the Agricultural Research Service. Now he serves as the national program leader for animal sciences in USDA’s cooperative...
state research, education and extension service. In this current position, Larry provides national leadership and programmatic oversight for several animal programs, with emphasis on meat science, small ruminants, rangeland restoration, wool research, animal well-being and approval of drugs for minor animal species.

From 1982 to 1988, Larry was assigned to the office of the USDA Assistant Secretary of Agriculture and served as Executive Secretary for the Joint Council on Food and Agricultural Sciences. He oversaw coordination of research, extension, and teaching, responsibilities that traversed universities and federal agencies.

At CSREES, Larry serves as a liaison to numerous national and regional land grant activities. He leads the multi-state coordination for meat marketing, sheep and goat production, statistics and department heads and chairs of university animal, dairy and poultry science programs. He has served on the board or executive committees for the National Animal Germplasm Program, a cooperative program with USDA-ARS; DISCOVER conferences for animal agriculture; and ESCOP’s national research support projects, to name a few.

Larry also serves as the agency contact for animal commodity organizations, stakeholders, research funding analysis, multi-state research and extension programs, and other program reviews at land grant institutions.

You can’t say this about many people, but Larry has visited every 1862 land grant and most of the 1890 land grant institutions. He has traveled in every state and to 22 countries.

In AMSA, Larry has served on the nomination and member needs assessment committees. Most recently, he has served the organization well in his roles on the 2005 ICoMST organizing and finance committees. Larry was instrumental in securing the financial and program support from six USDA agencies and the FDA for this year’s ICoMST.

Larry grew up in Galesburg, Illinois, and received his BS in animal science and ag economics in 1963 from Western Illinois University. In 1966, he was awarded his MS from Kansas State University with program emphasis in animal breeding, growth & development, and statistics. Larry received his PhD in 1969 from Purdue University where his program of study focused on animal breeding, growth and muscle biology.

Larry and his wife Ellen live in Beltsville, Maryland. Larry has two daughters Alicia and Holly, two stepsons, Jeremy and Jacob, and four grandchildren. Larry and Ellen enjoy traveling and since 1978, have attended many ICoMST meetings.
Jeffrey W. Savell.

For more than 25 years, Jeff has served the university, the meat industry, and AMSA as a visionary leader. Jeff is professor and holder of the E.M. “Manny” Rosenthal Chair in the Department of Animal Science at Texas A&M University. He also holds an appointment on the faculty of food science and technology.

Jeff teaches a variety of courses at Texas A&M. He is best known for teaching ANSC 307, the introductory meat science class, where he had taught over 6,700 Aggies in 67 semesters since 1982. In addition, he teaches or team-teaches classes in marketing and grading of livestock and meats, HACCP, and carcass composition and quality.

Although Jeff’s work with undergraduate students is very much worth noting, it is his guiding of graduate students that has been a special calling to him. He has served as chair or co-chair to over 60 masters’ and 28 Ph.D. students and currently has 15 grad students in his care. These students have been valuable teaching assistants in Jeff’s classes, have conducted research projects that have generated over 260 refereed scientific journal articles, most of which are senior-authored by them, and have helped make so many of the meat science extension programs successful. Jeff is dedicated to producing the next generation of meat science leaders.

Jeff has provided his talents and leadership to AMSA serving on the Executive Board from 1992 to 1994 and as president from 2001 to 2002. He has received both the AMSA Distinguished Teaching and Distinguished Research Awards. He was a team leader on AMSA’s Meat Evaluation Handbook committee.

Other organizations have recognized Jeff’s talents. In 2004, the National Meat Association presented Jeff with its E. Floyd Forbes Award, and in 2003, the North American Meat Processors Association presented Jeff with its Harry L. Rudnick Educator’s Award. In 2003, Jeff and his colleagues received the Texas
A&M Vice Chancellor’s Award in Excellence for the highly touted and much sought-after Beef 101 program, a three-day intensive hands-on workshop designed to showcase the total beef industry.

Jeff was born in Dallas, Texas and was raised in Ferris, Texas. He has been married 30 years to his high school sweetheart, Jackie, and they are the proud parents of Jennifer Larriviere and her husband, Thomas, Jeffrey, and Jonathan. Jeff and Jackie are eagerly awaiting the arrival of their first grandchild in January.

For his unswerving dedication to this organization and his unwavering devotion to high-quality research and influential instruction, we salute Jeff Savell as an AMSA Signal Service Award winner.

R. C. Pollock Award

The RC Pollock award is presented in honor of the first general manager of the National Live Stock and Meat Board. Pollock, dedicated to the advancement of meat science, was the moving force in the establishment of the first Reciprocal Meat Conference. This award honors a dedicated AMSA member whose work through teaching, extension, research, or service represents an extraordinary and lasting contribution to the meat industry.

Dell M. Allen.

Dell M. Allen was born in 1939 and reared on a livestock and crop farm in southeast Kansas. He received his B.S. degree in Animal Husbandry from Kansas State University in 1961, his M.S. in Animal Science from the University of Idaho in 1963 and his Ph.D. in Animal Husbandry from Michigan State University in 1966. In 1965, he married Joyce Bey.

As a professor of Animal Science at Kansas State University, beginning in 1966 through 1979, Dell taught a variety of courses in the area of Animal and Carcass Evaluation and for 13 years coached the K-State Meats Judging Team. At Kansas State, Dell was an outstanding instructor, as demonstrated by the Distinguished Teaching awards he received from campus student organizations, the university and the American Meat Science Association. One of his most lasting contributions to the meat and livestock industry is the young
people he attracted to it, many of whom are in positions of leadership and influence today.

As Vice President of Technical Services and Food Safety for Excel Corporation, Dell was responsible for coordinating all Total Quality Management and Training company-wide, Quality Assurance for beef and pork and the Customer Service Department. He served as Food Safety Coordinator for the entire Cargill Meat Sector. His insistence on bringing meat science and the meat business together has greatly benefited Excel and the entire industry.

In 2004, Dell retired from Cargill, but is still active in the industry through his consulting business based in Derby, Kansas. He also is on the editorial staff of the industry trade publication, Meat Marketing and Technology.

Dell has been a major contributor to AMSA. He was a member of the original Long Range Planning Committee that put into motion the working document that has led us through the changes that have occurred the past 10 years. He served the dutiful role as RMC chairman in 1996. During his presidency of AMSA, Dell led the restructuring of the governance system of the association, resulting in a member-driven organization. He has also been instrumental in securing support for the meat judging program.

Because he is a dedicated and conscientious public servant, who is always willing to promote the learning and knowledge of others in the meat and livestock industries, Dr. Dell Allen is indeed well qualified to be the recipient of the 2005 RC Pollock Award.
Committee Reports

2005 AMSA Newsletter Committee Report

After extensive consideration with AMSA staff, the newsletter committee recommended to the AMSA Board of Directors the reorganization of AMSA newsletter structure. The recommendation included the phase-out of the quarterly, paper newsletter to be replaced with a bi-monthly eNews as the primary means of distributing information to its membership and publishing of an AMSA annual Report. This reorganization would continue to fulfill the newsletter committee goals of:

1. To fulfill organization’s need of communicating information to its membership
2. Reducing postal costs by utilizing current email system
3. Expedite distributing current information to its membership

The committee’s recommendation was approved and immediately went into effect.

Approximately 900 individuals receive the eNews with typically 500-600 individuals opening the email and scanning contents and 200+ of those will further access the articles from the embedded hyperlinks. These are conservative numbers as the system tracking does have difficulty with collecting data on individuals using email programs.

Betsy Booren
Chair

Research Protocol Committee

The AMSA Research Protocol Committee (RPC) activities in 2004-2005 are as follows:

- We met in Lexington and later decided the best topic for a reciprocation session was BSE.
- We persuaded Gary Smith to speak on the topic during a reciprocation session - “Validation and Verification of SRM removal (CFR 310.22) – Best Practices”.
- We submitted a research proposal by Gary Smith - Detection of CNS-Tissue Cross-Contamination On Beef Subprimal Cuts.
- We supported ICoMST by influencing Tracie Sheehan to moderate the Allergen Control reciprocation session.
- We collaborated with Steve Campano and the Student Board to support the Taste of ICoMST program with a food safety presentation (Wafa Birbari) and HACCP plan competition comprehensive assessment (Yale Lary).
- We developed a proposal for a new program that would expand students research and communication skills as applicable to USDA/FSIS, in-plant food safety and regulatory requirements while establishing an ongoing AMSA Food Safety and Regulatory Compliance supporting document resource for AMSA members.

Yale Lary
Chair
Meat Industry Research Conference
Planning Committee

The 2005 Meat Industry Research Conference (MIRC) will be held on October 25-26, 2005 at McCormick Place in Chicago. This conference has experienced declining attendance in recent years for a variety of reasons. A number of changes were made for this year in an effort to revitalize this event.

- The meeting was shortened to 1 ½ days
- The only registration fee will be for the World Wide Food Expo (WWFE), so individuals can attend both events for a single fee (savings = $665.00).
- The meeting will be held at McCormick place (same location as WWFE).

The program is in the final stages and nearly all speakers have been committed. Areas addressed at the 2005 MIRC will include:

- The growing natural and organic meat and poultry products area will be addressed in another session. This session will address not only auditing and regulatory compliance issues, but also livestock production issues and potential impact on raw material supplies and costs for products in these categories.

- A session on culinary arts is planned to discuss the role of the chef in product development and provide tips on food presentation skills for meat scientists.
- The Food Defense session will cover regulatory expectations for security in meat & poultry plants, ideas on preventing contamination in the plant, protecting the workers, and third party security audits.
- Update sessions on meat composition and quality, international trade, and information on the new dietary guidelines will also be included.

The MIRC is targeted at those involved in or interested in food safety, product development, regulatory compliance and research and development. Early registrations for the MIRC are encouraging us to believe that we will have good attendance for the conference.

Ross W. Jabaay
Chair
Melvin C. Hunt

MISSION

To promote public health and food safety by facilitating uniform development and implementation of HACCP/food safety programs from farm to table.

GOALS

To achieve its mission, the Alliance’s goals include:

• To provide standardized curricula and accreditation for HACCP/food safety activities.

• To facilitate the standardization of support systems for HACCP/food safety.

• To foster world-wide understanding and cooperation among industry, academia, consumers and government regarding HACCP and food safety.

MEMBERSHIP

The complete listing of Alliance members can be found at: http://haccpalliance.org

KEY ACTIVITIES:

FSIS Industry Session for FSRE/EAIO:
The Food Safety Regulatory Essentials (FSRE) training program is a multi-week course for FSIS employees that address sanitation and HACCP. The Enforcement Analysis and Investigations Officer (EIAO) training is a four-week course for FSIS employees that addresses comprehensive food safety assessments. A condensed version of these training programs was offered to industry personnel and other individuals. The industry session was conducted by FSIS personnel in November 2004 with over 150 participants. The second session is scheduled for November 2005.

Train the Trainer Programs

A course designed to train lead instructors to teach Introductory HACCP courses. It covers information on adult education and learning styles and techniques for HACCP education. Twenty three train-the-trainer programs have been conducted since 1998 and the following is currently scheduled: February 22-24, 2005; Washington, DC; Japanese

Alliance Course Program Accreditation:

Introduction HACCP, HACCP Inspection Model Programs and Advanced HACCP:
The Accreditation Committee developed guidelines for an Alliance Accreditation Program that were approved by the Board of Directors in August 1995. The program es-
establishes criteria for training entities to meet to receive Alliance accreditation. Each training program is reviewed by a three-person panel. The Alliance provides gold foil seals that can be used on certificates of course completion that may be given by the training entity to the individual participants.

Over 65 Introductory HACCP training programs have been accredited and there are over 275 approved lead instructors. The Alliance also maintains a registry of participants that have completed an accredited course. As of July 1, 2004, there were over 26,500 individuals that had received HACCP training through an Alliance accredited course.

The Board of Directors approved a course outline for training for the HACCP Inspection Model Programs (HIMP) in March 2000. Currently there are five HIMPs programs that have been reviewed and accredited. In December 2000, the Board of Directors approved the learning objectives and course outline for an Advanced HACCP program.

**Communication:**

The Alliance publishes a monthly newsletter that provides information on Alliance activities and often includes a member highlight area. The newsletter distribution is approaching 600 individuals. The Alliance also provides information via the website.

**Scientific Article Database**

The “Scientific Article Database” was added to the web site and serves as a resource for locating scientific and technical information to support the selection of critical limits and other HACCP related decisions. This tool has been used by industry, academia and government employees to provide supporting documentation for decisions made in food safety programs. The number of articles continues to increase and the requests for information has continued to rise.

**Supporting Documentation for HACCP:**

Representatives of the HACCP Alliance met with FSIS personnel in March 2004 to discuss the development of resources that will help small and very small plants support their HACCP programs. The first resource is being finalized and additional ones will be developed as needed.

**Enforcement Investigations and Analysis Officer (EIAO) Training:**

The International HACCP Alliance and the Texas Agricultural Experiment Station continue to conduct Consumer Safety Officer training courses as part of the multi-year grant funding. The name has changed from Consumer Safety Officer to Enforcement Investigations and Analysis Officer. The contract was amended to increase the maximum number of courses from three to five per year. Twelve sessions
have been held since 2002 and the following courses are currently scheduled:


2004 - 2005 EXECUTIVE COMMITTEE AND BOARD OF DIRECTORS:

Chairman
Nick Nickelson,
Beef Industry Food Safety Council, NCBA

Vice Chairman
Rosemary Mucklow
National Meat Association

Secretary/Treasurer
Robert Hibbert
Eastern Meat Packers Association

At-Large Members:
Joe Harris
Southwest Meat Association

Rena Pierami
Silliker Laboratories

Paul Clayton
U.S. Meat Export Federation

Past Chairman
Don Dalton
U.S. Poultry & Egg Association

Board of Directors:

Terms expire in Dec. 2005:

Alberta Food Processors Association, Ken Fahner
International Association for Food Protection, Jim Dickson
National Cattlemen’s Beef Association, James Reagan
NSF International, Bill Schwartz
Poultry Science Association, James Denton
Silliker Laboratories, Inc., Rena Pierami
U.S. Meat Export Federation, Paul Clayton
World Veterinary Association, Leon Russell

Terms expire in Dec. 2006:

Institute of Food Technologists, Richard Linton
National Meat Association, Rosemary Mucklow
Southwest Meat Association, Joe Harris
Texas Beef Council, Mike De La Zerda
The Educational Foundation, National Restaurant Association, Jorge Hernandez

Terms expire in Dec. 2007:

American Meat Science Association, Melvin Hunt
The Council for Agricultural Science and Technology (CAST) is a 501(c)(3) tax-exempt charitable membership organization that has a core membership of 37 scientific societies representing over 173,000 member scientists. CAST assembles, interprets, and communicates science-based information regionally, nationally, and internationally on food, fiber, agricultural, natural resource, and related societal and environmental issues to stakeholders - legislators, regulators, policymakers, the media, the private sector, and the public. As a member of CAST, AMSA’s credibility as a professional society is enhanced, and through the collective contributions of individual societies, sound scientific advice can be given to stakeholders on the critical issues facing agriculture.

CAST offices, located in Ames, IA and until recently, Washington, D.C., serves as the base for executive vice president Dr. John M. Bonner. Information regarding current and up-coming programs and publications may be found on their website (http://www.cast-science.org) or obtained by e-mail (cast@cast-science.org).

In December 2004, Dr. Richard Stuckey, former CAST Executive Vice President, agreed to assist part-time as the CAST Senior Advisor during the search for a new EVP. Dr. Teresa
A. Gruber tendered her resignation as CAST Executive Vice President effective December 1, 2004. Dr. Stanley M. Fletcher, CAST Board member and Professor and Coordinator of the National Center for Peanut Competitiveness at the University of Georgia, took over as President of CAST. Dr. Donald C. Beitz, CAST Board member and Animal Science and Biochemistry Professor at Iowa State University, was elected President-Elect of CAST. Dr. Dale M. Maronek, former CAST President and Professor and Department Head at Oklahoma State University, moved to Past-President on the CAST Executive Committee. Dr. Lorna Michael Butler, professor at Iowa State University, joined the CAST Board of Directors as the Individual Member Representative succeeding Thomas Holtzer from Colorado State University. Quinn Lung from Texas A&M University joined CAST as a public policy intern for the Fall 2004 semester.

CAST Executive Committee

Website (http://www.cast-science.org)
President Stanley M. Fletcher, University of Georgia, Griffin
President-Elect Donald C. Beitz, Iowa State University, Ames (representing the Animal Sciences Work Group)
Past President Dale M. Maronek, Oklahoma State University, Stillwater
Treasurer Martin A. Massengale, University of Nebraska-Lincoln

Executive Committee

Alan W. Bell, Cornell University, Ithaca, New York (representing the Animal Science Work Group)
Wayne Coates, University of Arizona, Tucson (representing the Plant and Soil Sciences Work Group)
James R. Martin, University of Kentucky, Princeton (representing the Plant Protection Sciences Work Group)
R. B. Sleeth, Paradise Valley, Arizona (representing the Food Sciences and Agricultural Technology Work Group)
Executive Vice President - John M. Bonner, CAST, Ames, IA

SPECIFIC INITIATIVES

- CAST is in the process of conducting a critical literature review with the National Pork Board with an emphasis on bacterial, viral and parasitic concerns of swine manure. A one year timeline has been set for the project that will be finished in 2005.
- Members of the Animal Science Work Group are working on a 3–4 year timeline of symposia followed by publications on the eradication of foot and mouth disease in the western hemisphere and other catastrophic diseases.
- A Cultivating Leadership for a Changing Agriculture: Shared Leadership I Workshop was held March 10-13, 2005 in Pacific
Grove, California. These on-going workshops, sponsored jointly by the Institute for Conservation Leadership (ICL) and CAST, offered opportunities to deepen and expand leadership knowledge, skills, and perspectives. CAST President Stanley M. Fletcher, President-Elect Don Beitz, and Executive Committee Member Wayne Coates represented CAST at the workshop. Other organizations participating included Agriculture, Food and Communities Partnership at Cornell University, American Society of Animal Science, Association of Research Directors, California Sustainable Agriculture Working Group, Center for Environmental Farming Systems, Center for Sustainable Agriculture at the University of Vermont, Mercy Corps, and the Minnesota Project.

- Ag Ethics Paper Topic of Discussion – CAST’s recent Issue Paper 29, Agricultural Ethics, was the focus of a special session during the 2005 Annual Meeting of the Agriculture, Food, and Human Values Society (AFHVS) in Portland, Oregon, on June 12, 2005. CAST Board Member Representative for the Rural Sociological Society (RSS) Dr. Craig Harris of Michigan State University notified CAST of the roundtable discussion which explored why the process of institutionalizing ethics should be a focus of agricultural universities.

**FRIDAY NOTES**

CAST continues to provide the popular weekly e-mail update on the current events in Washington, D.C. to all CAST members who have provided their e-mail address to CAST.

**PUBLICATIONS**

Bioenergy: Pointing to the Future (Issue Paper 27) — Project cochairs, Dr. Don Erbach of USDA–ARS and Dr. Roger Conway of USDA–OEPNU, joined Executive Vice President Teresa Gruber in Washington, D.C. on November 8, 2004 for the rollout briefings. This Issue Paper is a collection of five stand-alone pieces highlighting the current science, processes, and potentials for energy production through agriculture, and outline future research needs. (November 2004)

The rollout for Issue Paper 28, Global Risks of Infectious Animal Diseases, debuted on February 15th and was met with enthusiasm by all groups visited. CAST Interim Senior Advisor Richard E. Stuckey arranged for widespread distribution and discussion on and near the Hill, and was joined by CAST President Stanley M. Fletcher later in the week. Some of the traditional groups for a paper such as this included the House and Senate Ag Committees, Office of Science and Technology Policy of the White House, four branches of USDA, and the Animal Ag Coalition Roundtable. Not so traditional meetings were held with FAO, Department

Issue Paper 29, Agricultural Ethics, also stirred considerable interest and was distributed widely on February 17th. For the educators, this paper certainly lends itself well to informative debate on many issues within or outside the classroom. Requests have been received for some follow-up meetings to further discuss this paper. Task Force Chair of the Ethics paper was Jeffrey Burkhardt, Department of Food and Resource Economics, University of Florida, Gainesville.

FORTHCOMING PUBLICATIONS

The next paper nearing completion is “Metabolic Modifiers for Use in Animal Production,” one of a 9-part series CAST is doing on “Animal Agriculture’s Future through Biotechnology.” Other task forces are at work on a range of topics: “Acrylamide in Food,” “Biotechnological Approaches to Manure Nutrient Management,” “Microbial Risk Analysis in Food Safety,” “Postcommercialization Gene Flow from Biotechnology-derived Crops,” “Role of Transgenic Animals in Development of New Medications,” “Safety of Meat, Milk, and Eggs Produced from Animals Fed Biotechnology-derived Crops,” and “Vaccine Development Using Recombinant DNA Technology.”

As the AMSA representative to CAST, I served on the Science Education Committee and the Food Sciences and Agricultural Technology Work Group. CAST continues to pursue other avenues of financial support through special grants, gifts, contractual arrangements for training programs, foundation grants and continued development of topical papers from the scientific perspective.
President
Alden M. Booren
Michigan State University

President-Elect
Dennis R. Buege
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Past President
Craig D. Bacon
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Texas A&M University

Elisabeth Huff-Lonergan
Iowa State University

Randy D. Huffman
American Meat Institute Foundation

Roger C. Johnson
Farmland Foods Inc.
2004-2005 Committees and Appointments

2005 ICoMST Organizing

RB Sleeth, Chair
SH Richert, Co-Chair
DB Anderson
AM Booren
LL Borchert
CR Calkins
RG Cassens
C Faustman
SJ Goll
LR Graves Delmore
CA Hollingsworth
MC Hunt
HK Johnson
JT Keeton
M Koohmaraie
NG Marriott
KW McMillin
DJ Meisinger
LR Miller
ME O’Connor
JG Sebranek
JN Sofos
MB Solomon

Achievement Award Selection

RA Nold, Chair
CM Amundson
DC Beitz
JL Johnson
KL Kotula
SD Shivas
JA Unruh

Appointments

R Sleeth, US ICoMST Representative
EA Boyle, CAST Representative
MC Hunt, HACCP Alliance Representative
WB Mikel, ARPAS Representative
EA Boyle, Job Coordinator
DH Kropf, Historian
DS Hale, Parliamentarian

Audit Committee

WR Henning, Chair
CA Hollingsworth
BL Gwartney
ML Kreul
X Li
TJ Rourke

Business Plan Development Task Force

WN Osburn, Chair
RJ Borton
JJ Harris
JW Lamkey

Extension-Industry Service Award Selection

TH Montgomery, Chair
DR Campion
MT Lesiak
FK Ray
RE Rust
WC Schwartz

Foundation Distance Learning Task Force

DR Buege, Chair
RJ Delmore
KK Getty
CL Kastner

Graduate Poster Competition

W Pinkerton, Chair
AL Alderton
JM Behrends
EP Berg
JR Busboom
KB Chin
ME Dikeman
RM Harp
Y Hsieh
MF Miller
B Paterson
G Prabhu
MP Richards
JA Scanga
TD Schnell

International

DJ Hanson, Chair
TA Armstrong
JA Boles
CM Calhoun
M Du
JM Eggert
CD Gilbert
KD Miller
TH Montgomery
SW Neel
KK Scheller-Stewart
DL Seman
M Shimokomaki
KR Smith
WR Usborne

International Award Selection

JB Wilson, Chair
CJ Brekke
HR Cross
GM Gonzalez
E Puolanne
SB Smith
GK Williams

Knowledge Dissemination Committee

SJ Jones, Chair
JR Claus, Vice, Chair
D Beekman
SJ Boelmann
EA Boyle

Intercollegiate Meat Coaches Association Board of Directors

JB Morgan, President
SR Pohlman, President Elect
WB Mikel, Past President
PT Berg
CR Kerth
J Roberts
JF Stika
MJ De La Zerda
RJ Delmore
RW Jabaay
ML Skaggs
J Tang

Meat Industry Research Conference Planning

RW Jabaay, Chair
JK Apple
BL Gwartney
RK Jenkins
JD Leising
X Li
CL Lorenzen
EW Mills
DH Pilkington
GM Weiss
RD Huffman, Ex Officio
TH Powell, Ex Officio

Recruitment & Retention Task Force

KL Kotula, Chair
CL Adams
GG Hilton
HK Johnson
MT Lesiak
FC Parrish
FW Pohlman
NB Webb

Networking Task Force

JA Boles, Chair
DL Engeljohn
LL Fenton
KB Harris
JM Hochstetler
D McKenna
ES Troutt

Meat Processing Award Selection

J Cordray, Chair
JC Acton
DT Bartholomew
SJ Boleman
CM Calhoun
LR Graves Delmore
RW Jabaay

Needs Assessment Committee

RK Miller, Chair
PW Hall
LW Hand
Newsletter

B Booren, Chair
CN Cutter, Chair
JL Johnson
JM Leheska
M Martinez
C Quinlan
TJ Rourke
MD Sutton-Vermeulen
CE Walenciak

Nomination

CD Bacon, Chair
DM Allen
DH Beermann
TD Bidner
JR Busboom
TR Carr
ME Dikeman
CB Frye
LW Hand
DD Johnson
JT Keeton
LR Miller
LE Orme
JG Sebranek
WR Usborne

Pork 101 Committee

DJ Meisinger
DB Griffin
J Cordray

Processed Meats Clinic

DE Burson
DJ Hanson
TH Powell

Recognition

TR Carr, Chair
JC Brooks
LE Jeremiah
JT Keeton
RW Mandigo
MH Stromer
JD Tatum

Research Award Selection

FK McKeith, Chair
JK Apple
SK Beals
ME Cassens
PW Hall
S Lonergan
RM Robson
CM Schultz Kaster
Research Needs Assessment

DJ Meisinger, Chair
DH Beermann
RS Cusick
DE Goll
AW Kotula
RA LaBudde
JO Reagan
SD Shivas
F Toldra
YL Xiong

Research Protocol

SK Beals
RE Campbell
KD Childs
RJ Maddock
R Tarte
YL Xiong

Resolutions & Necrology

JW Wise, Chair
NG Marriott

Revenue Diversification Task Force

JW Savell, Chair
BL Gwartney
WB Mikel
TH Montgomery

Scientific Information

DP Cornforth, Chair
MS Brewer
HR Cross
MJ De La Zerda
ME Dikeman
SK Duckett
GJ Hausman
A King
RA LaBudde
S Lonergan
W Pinkerton
LN Quint
JM Regenstein
H Thippareddi
NC Tipton
F Toldra
AT Waylan Brackenridge
GM Weiss

Student Activities Committee

TD Maddock, Chair
PK Bates
JM Behrends
KW Braden
KJ Davis
D Espitia
DS Hale
A King
HD Loveday
ML McMichael
TD Pringle
B Reuter

Teaching Award Selection

JA Unruh, Chair
BL Barham
HG Dolezal
RM Harp
NG Marriott
RW Rogers
PA Will

Undergraduate Scholastic Achievement Award Selection

SK Duckett, Chair
JC Brooks
SP Doyle
LE Orme
RL Russell
J Tang
KJ Vogel

Western Science Conference Planning

R Tarte, Chair
S Larsen
WR Lloyd
W Pinkerton
DL Seman
SP Suman
The American Meat Science Association is a broad-reaching organization of individuals that develops and disseminates its collective food and animal science knowledge to provide meat science education and professional development.