



## What's New in eNews?

### Key Reminders and Updates:

- AMSA Scholarship Opportunities
- AMSA RMC Award Intents Extended
- 2018 Southwestern Meat Judging Results
- 2018 Student Leadership Conference Register Today!
- AMSA Educational Webinar
- Upcoming Conferences, Industry News and More!

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

**Got news?** Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.

## AMSA News

## AMSA Scholarship Opportunities

Applications are currently being accepted for five different AMSA Educational Foundation scholarships. Interested applicants can find more information and the application on the [AMSA website](#). You can also contact Rachel Adams at [radams@meatscience.org](mailto:radams@meatscience.org) with additional questions. Applications for all AMSA scholarships must be received no later than March 9th, 2018 11:59 p.m. central standard time.

### Robert Cassens Scholar Award

The Robert Cassens Scholar Award is available to a current PhD student to support their efforts in completing and communicating their research and to help establish a professional network that will sustain their meat science careers. One award of \$1500 will be awarded in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

### The Hunter International Travel Award

The Hunter International Travel Award is a non-tuition scholarship intended to support the efforts of meat science graduate students in communicating their research results at international meetings. One award of \$2000 will be presented in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

### Kinsman International Award

### AMSA Membership Information:

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

### AMSA's Sustaining Partners

**Diamond Sustaining Partner:**  
Cargill

**Platinum Sustaining Partner:**  
Smithfield Foods  
Tyson Foods, Inc.

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

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

Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education. Appropriate international activities involve the international travel of a student for the primary purpose of meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings. This year one cash award of \$1250 will be awarded. The recipient will also be required to provide a follow-up report that details how the funds were used and details their experiences.

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

The C. Boyd Ramsey RMC Scholar Award was established to assist undergraduate and graduate students with interests in meat science by providing a travel scholarship to the AMSA Reciprocal Meat Conference. This year, four undergraduate and two graduate awards of \$530 each will be awarded to offset travel costs associated with attending the 71st Reciprocal Meat Conference on June 24-27, 2018 in Kansas City, Missouri. Recipients will be required to provide a follow-up report that details how the funds were used and details their experiences. This scholarship is co-sponsored by the C. Boyd Ramsey Mentorship Fund and the AMSA Student Membership.

### **Robert Rust Award**

The Robert Rust Award is available to a sophomore or junior level student who has a proven interest in processed meats. Applicants must state their interest in meat processing and provide evidence of that interest. One award of \$1300 will be awarded in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

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

## **AMSA RMC Deadlines Approaching**

### **Professional Award Nomination Deadline Extended to February 9:**

Do you know a friend or colleague that deserves recognition for their outstanding

contributions in research, education, extension and industry outreach? If so, take a minute and nominate them! AMSA is excited to open nominations for the 2018 AMSA RMC Awards Program!

Nomination guidelines have now been posted online for the awards below:

Poultry and Seed Program  
US Foods

### ***Bronze Sustaining Partners:***

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



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation General Fund - used in the area of greatest need**

**AMSA Meat Judging Fund**

**Mentor Recognition Funds, click here to donate today!**

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

- Distinguished Teaching Award
- Distinguished Research Award
- Distinguished Extension-Industry Award
- Meat Processing Award Intercollegiate
- Meat Judging Meritorious Service Award
- Achievement Award

All online intents to nominate must be submitted by February 9, 2018. Complete information is located [online](#). [Click here for the Awards Intent form](#). For a list of past award winners please go [online](#)!

**New AMSA Student Teaching "Cleaver" Award:** A meat cleaver is resilient and designed to break through soft bones and cartilage. Graduate teaching assistants are encouraged to be "cleavers", by being resilient in teaching abilities, breaking through to students and enhancing their knowledge. The tough metal and thick blade of a cleaver is unique and more durable compared to other knives. Graduate students are expected to be durable through their own obligations, and above all to create a unique learning experience for students.

**Purpose:**

The AMSA Student Board of Directors would like to recognize excellence in teaching and assisting faculty with meat, animal, or food science courses.

**Eligibility:**

1. The nominee must have been an MS or PhD graduate student and an active teacher or teaching assistant during the 2017-18 calendar year.
2. The nominee must have been an AMSA member during the time they were teaching.

**Nomination of Award:**

1. Any active professional or emeritus member of the association may make a nomination, except members of an award's selection committee. No member may nominate himself or herself.
2. The award nomination must be submitted by February 9, 2018. Nominations received after this date will not be eligible for consideration.

[Click here for more information and to submit your intent.](#)

**Student News**

**2018 Student Leadership Conference:** The 2018 American Meat Science Association will take place March 23-24, 2018 in Oklahoma City, Okla. This year's conference sponsored by the AMSA Educational Foundation, Merck Animal Health, and Nestle Purina, will focus on the art of creating your personal brand. The conference portion of the event will be held at the

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

## National Cowboy & Western Heritage Museum in OKC.

AMSA and the student board have worked to create an event that allows students to learn more about why personal branding is important and how it can aid in professional development and networking. The student board has recruited several great presenters from around the industry to share unique perspective on personalized communication and creating and consistently promoting your personal brand on a variety of social media and networking platforms. Additionally, students will get a crash-course in the do's and don'ts of radio/television interviews and communicating agricultural related topics in the media.

### **Presenters include:**

- Sam Knipp- Director of Communications and Public Relations for American Farmers and Ranchers. Mr. Knipp will share tips and tricks for interviews in a presentation titled, "Advocating for Animal Agriculture- Saying the Right Thing".
- Wendy Feik Pinkerton- Senior Manager for U.S. Industry Relations for Zoetis. Wendy will share a presentation, How to Develop Your Personal Brand and Not Get Burned in the Process, on personal branding covering a variety of topics related to development and implementation of a brand statement.
- Kylee Deniz- Director of Marketing & Producer Outreach, Producer & Industry Relations, National Pork Board. Kylee will present on the topic of making yourself marketable with a focus on social media outlets and personal networking.

The Student Board is securing two great tour locations for students to gain industry exposure to processing and foodservice facilities. Stay tuned in the coming weeks for tour sign ups. This year's mixer is planned to take place at Top Golf OKC. Top Golf offers a great environment for fun and networking, as well as an opportunity for students to hone their golf skills.

Deadlines for registration are quickly approaching, [register now](#) and don't miss out!

### **Texas Tech and Clarendon Win the Southwestern:**

Congratulations to Texas Tech University and Clarendon College for taking top honors at the 2018 Southwestern Intercollegiate Meat Judging Contest which was held January 28th at Frontier Meats in Fort Worth, Texas.

In total, 95 contestants representing 11 teams participated in the Senior division contest with Texas Tech University, coached by Erin Beyer, Clay Bendele, and Dr. Mark Miller, placing first. Texas Tech's team members include: Emma Mortensen, Cole Benele, Sarah Spradlin, Jessie Featherstone, Koby Valentin, Dyllan Galligan, Courteney Walker, Thachary Mayer, Danielle Schainost, Megan Eckhardt, Chander Sarchet, Colton Smith, Eddie Davilla, Zach Buckley, Adrian Longoria, Rebecca Roe, Rafe Royall, Travis Tilton, Case Hendrix, Kyle Abernathy, Kade Clapper, Taylor Sinson, and Taylor Stubenbordt. Texas Tech was followed by Kansas State University, Colorado State University, Oklahoma State



University, and Texas A&M University.

### Texas Tech University



Emma Mortensen (Texas Tech University) was high individual and Landon Verbeek (Colorado State University) was second. Koby Valentine (Texas Tech University) won the alternates contest. Emma Mortensen was the recipient of the \$1,000 Food Safety Net Services Meat Judging Scholarship.

### Emma Mortensen



In total, 40 contestants from 6 universities and colleges participated in the A-Division contest. Clarendon College won the division, coached by Tate Corliss. Team members include: McKenzie Owen, Kara Belt, Korbin Clark, Caleb Blackwell, Dillon Perez, Kane Frierwood, Zachary Perry, Kellan Bennett, James Daniels, Molly Manhart, Alex Moore, Adrian Sinclair, Megan Ziegenhagen, Blake Medders, and Tyler Miller. Clarendon was followed by Garden City Community College, Zamorano University, Fort Scott Community College, and Cisco College.

### Clarendon College



McKenzie Owen (Clarendon College) was high individual and Matt Champness (Charles Sturt University) was second. Dillon Perez (Clarendon College) won the alternates contests. McKenzie Owens was the recipient of the \$1,000 Food Safety Net Services Meat Judging Scholarship.

### McKenzie Owen



This year's committee consisted of: Dr. Chad Carr, University of Florida, Chair; Loni Lucherk, Texas Tech University; Andrea Garmyn, Texas Tech University; Ray Riley, Texas A&M University; Bo Hutto, Tyson Foods; Drew Cassens, Oklahoma State University; and Darrell Dowd, USDA AMS.

**Midwest Invitational Meat Judging Contest:** Open to all youth and will include both Sr. 4H and FFA divisions and a Jr. division. Teams can consist of up to four students but alternates are eligible for individual awards. There is no limit to the number of teams a 4-H club or FFA chapter may enter.

The Sr. 4-H division will include 30 ID, six classes, and three sets of reasons. The FFA contest will include six classes, 30 ID, two sets of questions, and six head of carcasses for yield and quality grading. The Jr. division will consist of 30 ID (specie and retail cut only), six classes and 3 sets of questions. Additional classes and cuts will be available if product is available.

Registration is due April 5. Send entry fee of \$15/student plus names and team contact to:

Dr. Gretchen Mafi  
104 ANSI  
Oklahoma State University  
Stillwater, OK 74078  
Please make checks payable to OSU Meat Science

For questions, contact Gretchen at  
[Gretchen.Mafi@okstate.edu](mailto:Gretchen.Mafi@okstate.edu).

**Ohio State University Practice and Southeastern Collegiate Meat Judging Contest:** Please contact [Dr. Lyda Garcia](#) if you plan on competing in the Southeastern Meat Judging Contest (April 6th & 7th) co-hosted by The Ohio State University and the University of Kentucky.

Schedule is as follows:

**University Practice:**

Date: April 5th  
Doors Open: 7.30am – 4.30pm

**Southeastern Collegiate Meat Judging Contest:**

Date: April 6th (OSU Meat Laboratory)  
Start time: 8.30am (registration: starting at 7.45am in room 111)

April 7th – University of Kentucky  
Packets will be handed out at 7:30 am  
Contest will start at 8:00 am  
Pork carcasses, pork cuts, lamb carcasses, and specs.

After the contest; the first post at Keeneland is at 1:05 pm.

The awards banquet will start at 6:30 pm.

\*Reminder, teams competing at the Southeastern should have competed in, at least, one AMSA contest (National Western; Southwestern; and Houston) prior to.

## AMSA Educational Webinar

**Using the Microbiome to Improve Health and Production in Food-Producing Animals**  
**February 21, 2018**  
**11:00 am – 12:00 pm CT**

**Overview:**

The microbiome of food-producing animals has become a very active area of research in recent years due to its association with animal health. This webinar will cover some of the basic aspects of microbiome research and how it may be used to enhance health and production in livestock.

**Presenter:**

Dr. Devin Holman is a Research Scientist in livestock microbiology at Agriculture and Agri-Food Canada (AAFC) in Lacombe, Alberta. Dr. Holman's work is largely focused on characterizing the microbiomes of beef cattle and swine to

improve animal health and production and reduce antimicrobial use. Prior to joining AAFC, Dr. Holman was a postdoctoral fellow at the National Animal Disease Center in Ames, IA where he investigated the effect of multidrug resistant Salmonella and antimicrobial administration on the swine gut and tonsillar microbiome. He also completed a postdoctoral fellowship at AAFC in Lethbridge, AB researching the nasopharyngeal microbiome of feedlot cattle in relation to bovine respiratory disease. He received his Ph.D. from McGill University in Montreal, Quebec, where he studied the effect of in-feed antimicrobials on the swine gut microbiome.

### **Register:**

This webinar is hosted by the American Meat Science Association (AMSA) and the Canadian Meat Science Association (CMSA). The webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary, but you must first register by clicking on the [enrollment link](#). Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

Please contact [Deidrea Mabry](#) with any questions.

## **AMSA Member News**

### **NAMI Honors Industry Leaders at Annual Awards Ceremony and Luncheon at 2018 IPPE:**

The North American Meat Institute (NAMI) honored industry leaders at its Annual Awards Ceremony and Luncheon during the 2018 International Production and Processing Expo (IPPE) in Atlanta, Georgia. The luncheon featured Meat Institute Board of Directors, key industry leaders, representatives from packer and processor companies and award recipients and their families. Greg Schwem, corporate entertainer and author, served as the master of ceremonies.

"The Annual Awards Ceremony and Luncheon celebrated the enormous talent and showcased the significant contributions of Meat Institute members and industry leaders," said NAMI President and CEO Barry Carpenter. "The event provided a unique opportunity to honor the meat and poultry industry's continued commitment to service, ingenuity and improvement against the backdrop of the world's largest annual meat, poultry and feed tradeshow."

AMSA member Mark Miller, Ph.D., professor and SALE endowed chair at Texas Tech University, received the Harry L. Rudnick Educator's Award in recognition of his role as an educator of future industry leaders and his pursuit of excellence in teaching, research and service activities.

AMSA member Stephen Quickert, senior manager, food safety, scientific affairs at the Kraft Heinz Company, received the Foundation for Meat and Poultry Research and Education Scientific Achievement Award, honoring the significant contributions he has made to advance the scientific knowledge of the meat and poultry industry.

The Meat Institute also presented Worker Safety Recognition



Awards to 91 meat and poultry plants that have achieved high levels of workplace safety performance as part of the industry's continuing effort to reduce occupational injury and illness rates. Ninety-six companies received Environmental Recognition Awards, honoring their dedication to continuous environmental improvement, as witnessed by the development and implementation of Environmental Management Systems.

"The Meat Institute congratulates these exemplary individuals and companies for their impressive achievements" said Carpenter. "Their hard work and innovation will ensure that the industry continues to employ the highest standards and latest technology to produce wholesome, safe, nutritious products that exceed customer expectations."

[Click here to read more!](#)

## AMSA Career Center

AMSA is not only a source for invaluable information, but we are also one of the best resources for finding the most qualified candidates in the industry. With the AMSA Career Center, you'll have the tools to find experienced applicants at your fingertips.



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

### New Job Postings:

- Cargill Endowed Professorship in Meat Science Sustainability ~ Texas Tech University
- Assistant Professor of Meat Science ~ West Texas A&M University
- Director/VP of Chemistry Operations ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Beef Harvest Manager ~ Agri Beef Co.
- Regional Sales Manager ~ Packers Sanitation Services, Inc.

## Upcoming Events

### **22nd World Meat**

**Congress:** Hosted by the International Meat Secretariat and U.S. Meat Export Federation, the 2018 World Meat Congress (WMC)



will be held in Dallas, Texas, from May 30 to June 1. This is the world's premier gathering of beef, pork, lamb and veal industry leaders—including producers, exporters, marketing specialists, policy analysts, economists and meat scientists—coming together to exchange ideas and experiences on key issues affecting the international meat and livestock sector, as well as global trade.

*Trusting in Trade*  
2018wmc.com

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

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

**AMSA 2018 PORK 101 Courses are Set:** AMSA is excited to announce that we have added an additional PORK 101 course to be held in 2018 at the University of Florida March 5-7. With the addition of the course, we can expand the outreach of this valuable program and enable others to take advantage of the great opportunity to learn from our outstanding AMSA members.

Save the dates and make plans for you and your colleagues to attend:

- March 5-7 at the University of Florida, in Gainesville, Florida
- May 22-24 at Texas A&M University in College Station, Texas
- October 22-24 at Iowa State University in Ames, Iowa

PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health. Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams, and sausage. Attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), North American Meat Institute Foundation (NAMIF), Southeastern Meat Association (SEMA), and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975.

Companies or organizations sending more than one person to the course are eligible for a discount! Space is limited for each course so make sure to register soon!

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

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

## Upcoming Events

### 2018 AMSA Calendar of Events

- February 2-4** - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center - Downers Grove, IL
- February 10** - Iowa State University Meat Evaluation Contest - Ames, IA
- February 21-23** - Salumi 101 - North Carolina State university, Raleigh, NC
- March 6-8** - Beef Safety Summit - Richardson, TX
- March 5-7** - PORK 101 – University of Florida, Gainesville, FL
- March 23-24** - Student Leadership Conference - Oklahoma City, OK
- March 26-28** - AMSA Board of Directors Meeting - Fort Collins, CO
- April 6-7** - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY
- April 8-10** - National Meat Animal Meat Evaluation Contest - Texas Tech University - Lubbock, TX
- April 14** - Midwest Invitational Meat Judging Contest - Oklahoma State University - Stillwater, OK
- May 22-24** - PORK 101 - Texas A&M University, College Station, TX
- May 30-June 1** - 22nd World Meat Congress - Dallas, TX
- June 24-27** - Reciprocal Meat Conference - Kansas City, MO
- October 22-24** - PORK 101 - Iowa State University, Ames, IA

### Reciprocal Meat Conference 2018-2020

- June 24-27, 2018** - Westin Crown Center - *Kansas City, Missouri*
- June 23-26, 2019** - **Colorado State University** - Fort Collins, Colorado
- August 2-7, 2020** – **RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

### International Congress of Meat Science and Technology

- August 12-17, 2018 - Melbourne, Australia, [www.icomst2018.com](http://www.icomst2018.com)
- August 4-9, 2019 - Berlin, Germany
- August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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