

Update: 26th European Meeting of Meat Research Workers, Colorado Springs

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Since I last reported to you at the AMSA business meeting in Brookings last year, the Organizing Committee has been very busy planning the 26th European Meeting of Meat Research Workers. Specific activities are delineated in the published committee reports of which you have a copy. I would like to now give you an update on our activities and some highlights of the Congress.

As you are aware, the United States, under the auspices of the American Meat Science Association, has invited all interested scientists to participate in the 26th International Meeting of Meat Research Workers, to be held in Colorado Springs, Colorado, from August 31 to September 5, 1980.

The meeting is being held at Colorado Springs because of its location, beauty, facilities and proximity to meat production and processing centers. The conference program will include presentation of scientific contributions, poster sessions and workshops. Topics to be presented are: Physiology and muscle biology, postmortem biochemistry, post-slaughter technology, analytical techniques, food irradiation, animal composition, composition of meat products, meat preparation and processing, nitrite and meat curing and food microbiology. The sessions will be translated simultaneously in English, French, German and Russian. Discussion will be encouraged at the time of each presentation. In addition, the 5-day-long meeting is designed to allow ample time for personal contact.

Abstracts and manuscripts will be published prior to the meeting. These volumes will be internationally distributed not only to the participants, but also libraries, research institutes and governmental organizations.

A highlight of the Congress will be a one-day symposium entitled "Meat in Nutrition and Health" which is being partially supported by the Old West Regional Commission under a contractual agreement with the Wyoming Cowbelles. This symposium is particularly timely, as you heard from Dennis Fox yesterday in his discussion of dietary goals.

The purpose of the symposium program is to add to the existing body of knowledge, the relationship of meat to health, to answer responsibly many of the criticisms of meat consumption, to present an opportunity for scientists to learn the latest facts about meat and its relationship to health and

nutrition, and to disseminate these facts to the scientific community through distribution of the published proceedings and to the public through a concentrated public relations effort.

Papers at this symposium will be presented by leading international scientists involved in work on one or more of the following meat related topics: heart disease, lipids, cancer, protein, minerals, vitamins, additives and saturated fats.

Because of current interest and recent developments, an additional one-day workshop has been scheduled on electrical stimulation of beef. Topics will deal with the effects in general of electrical stimulation of fresh meat, with discussion of its influence on tenderness, flavor, color, case life and grading. An examination of electrical stimulation as it affects the subsequent handling of the meat, to include hot boning, chill rates, processing and the growth of microorganisms, will be reviewed. Mechanisms which electrical stimulation may affect, such as change in pH, enzymatic activity, tissue disruption and cold shortening, will be discussed. Actual industry applications of the new techniques will close the workshop.

The site for the meeting is the Four Seasons Motor Inn located in Colorado Springs. Sites for the scientific sessions, accommodations and food service are all combined within this facility. The area is a center for cattle production, meat processing and is noted for outstanding scenic attractions.

The Organizing Committee has planned some very informative, interesting and exciting tours for both delegates and non-delegates.

A seven-day, pre-conference tour, which will originate in San Francisco and conclude in Colorado Springs, will highlight the culture and scenic beauty of western United States. Specifically, persons taking this tour would see San Francisco, Yosemite (National Park home of the giant redwood trees), and Universal Studios where many of our motion pictures and television films are made. They will see Disneyland, Its A Small World and Modern Transportation. Participants will see several areas in California and Arizona on the way to the Grand Canyon, one of the seven wonders of the world. They will then be entertained at the Farmers Bar D Ranch in Durango, Colorado, with songs, stories and comedy by the Bar D Wranglers. They will ride the Silverton, a narrow gauge passenger train which runs through the rugged mountains of San Juan National Park. Finally, they will see Royal Gorge, a canyon with cliffs rising over 1,000 feet above the Arkansas River. Twenty-three have now registered for this trip.

The mid-Congress technical tour on Wednesday will feature a visit to the Monfort feedlot, the Safeway food process-

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ing and distribution center in Denver, and Colorado State University who will host an "end of the trail" BBQ. The mid-Congress scenic tour will visit several sites on the way to join the technical tour at Colorado State University.

The post-Congress tour, arranged by Don Kropf, will begin in Colorado Springs and one week later arrive in Chicago for departure home. Participants will view midwestern family farms, meat packing plants, meat processing plants, the USDA Meat Animal Research Center at Clay Center, University of Nebraska, Iowa State University and University of Wisconsin campuses, and meat research laboratories and the commercial research facilities of Union Carbide and Swift & Co. More than 60 have registered for this tour.

Several sightseeing tours and cultural events are scheduled throughout the week for non-delegates.

Financially, the Congress is being supported by registration fees, the U.S. Department of Agriculture and industry. A number of firms and organizations have financially supported our \$200,000 budget, and it would be greatly appreciated if other companies would also provide assistance as we need an additional \$15,000. If you are interested in contributing to this "once in a lifetime opportunity" by supporting meat science research, I would appreciate your contacting me.

The Organizing Committee has been very pleased with the interest in the Congress. Initially, over 500 preregistered, representing about forty countries. A final registration of 300 delegates, 100 non-delegates and an additional 200 for the Nutrition Symposium, for a total registration of 600 is expected. As of June 18, 224 delegates and 53 non-delegates have registered. Together with 50 delegates with papers who have not registered and other individuals planning to attend, we now have 377. We invite each of you to attend, and if you have

not registered, please do so as soon as possible in order to assist in planning the Congress.

Even though we still have much work to be done, I can assure you everything will be in readiness for an excellent Congress come August 31. But we need your support and assistance when called upon to help make this one of the most outstanding meat research meetings to be held in the U.S.

Now to a very special announcement that is not included in your program. In the last AMSA Newsletter, the Organizing Committee announced the establishment of the 1980 Travel Scholarship for Meat Science graduate students, the purpose of which is to provide \$500 scholarships for each of five Meat Science graduate students to participate in the EMMRW at Colorado Springs. It was in the interest of the advancement of meat science that the Organizing Committee, under the auspices of AMSA, developed a program to make possible for a few of the current Meat Science graduate students to attend this once-in-a-lifetime meeting. I appointed an ad hoc committee, consisting of Bob Kauffman, Chairperson; Herb Ockerman; Bob Rust; Zerle Carpenter and Gene Allen, to develop the program and sponsor for the scholarship. The sponsor of the award is Consolidated Foods-Meats Group, consisting of Bryan Foods, Gallo Salame, Inc., Hi-Brand Foods, Hillshire Farm, Kahn's and Company, Lauderdale Farm, and Rudy's Farm.

Winners of the 1980 Travel Scholarship to the 26th European Meeting of Meat Research Workers are:

Joy Bowles, Kansas State University
Chris Calkins, Texas A&M University
Kevin Jones, University of Nebraska
Christopher Salm, Purdue University
Lawrence Yates, University of Wisconsin