



RMC 2013 AT AUBURN UNIVERSITY

By Staci DeGeer, East Region Director



June 14-19 remains a blur in my mind. As those of us in Auburn continue to reflect on the week that was RMC, we are still learning more about what happened. It was a long, hot, humid week, but we did it. RMC was a very busy week, but we enjoyed having everyone on campus and at the meat lab. I hope you had the opportunity to see and visit everything you wanted to in Auburn, but if not, let us know and we'd be glad to have you back – just not all at once.

What especially stands out in my mind are the students from other universities who pitched in throughout the week. Students stayed late after the Welcome Reception and Family Picnic to help pick up trash, signs, tables, and chairs. Others helped put the meat lab back together after Iron Chef and Taste of RMC. Thank you for all you did. I hope each of you had as much fun as we did!

We will see you in Madison in 2014!

IRON CHEF

By Megan Webb, West Region Director



The changed format for this year's 2013 Iron Chef Processed Meats Competition and Workshop was a huge success. Industry leaders and companies had the opportunity to become involved and offer product development advice to over ninety students who attended their seminars and

workshops. After the workshops, ten teams comprising of ninety-seven students prepared for competition by applying their knowledge learned during the workshops including meat processing, flavor, texture and ingredient usage. Teams created a product to be served and compete for the People's Choice Award during the welcome reception. The 2013 Iron Chef People's Choice Award went to the team that created the "Bama Slammas". Team members included: Jarrod Bumsted, South Dakota State University; Kayla Foster, University of

Leadership Events Committee

Emma Baar
Nicole Baker
Terronica Blackmon
Michael Colle
Staci DeGeer
Sara Devitt
Clay Eastwood
Samantha Gasca
Baliey Harsh
Bo Hutto
KatieRose McCullough
Morgan Merdian
Henry Ruiz
Jessica Steger
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Victoria Velinsky
Hope Voegele
Loni Woolley
Michael Yeater

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Lexus Weinheimer
Dakotah Williams

Student Reciprocation Committee

Amanda King
Thomas Little
Charlie Perham

Taste of RMC Committee

Emily Arkfeld
Adam Bartling
Aaron Blakely
Kelsey Carlson
Greg Esmond
Mark Frenzel
Alicia Humphrey
Renee Kinsey
Tyler Leete

Wyoming; Blake Hesteande, Texas A&M University; Dilpreet Kaur, California State University-Fresno; Kaleigh Kerns, University of Arkansas; Krystal Montemayor, Texas A&M University Kingsville; Megan Myers, Iowa State University; Carlie Perham, Colorado State University; and Henry Ruiz, Texas Tech University.

The AMSA Student Board and members would especially like to thank Tyson Foods, Inc for the product donation, Brian Smith; Hawkins Inc. for coordinating the workshops and the sponsors who contributed to the 2013 Iron Chef Competition success: Hawkins, Inc.; Auburn University; Carolina Pride; ConAgra Foods, Inc.; Foster Farms; ICL Performance Products; Kayem Foods, Inc.; Kemin; Mississippi State University – International Programs; Plumrose, USA; Salm Partners; University of Wisconsin; Zoetis; A.C. Legg, Inc.; John R. White Company, Inc. and Wal-Mart. We would also like to thank the individuals who provided leadership and an educational experience for the participants: Dr. Jeff Sindelar; University of Wisconsin, Dr. Benjy Mikel; Mississippi State, Dr. Brad Morgan; Zoetis, Steve Campano; Hawkins, Inc., Dr. Randy Huffman; Maple Leaf Foods, Paul Hargarten; Salm Partners, Kristen Robbins; Kemin Food Technologies, Greg Jones; Winpak, Sean Craig; ConAgra Foods, Inc., Dr. Clint Rowe; ConAgra Foods and Dr. Parker Hall; Perdue Farms Inc.

Thanks to the tremendous support from the sponsorship donors and industry leaders the 2013 Iron Chef Processed Meat Competition was by far the most competitive and creative yet. If you or your company would like to share suggestions or be a sponsor to become engaged with future meat science leaders participating in the 2014 Iron Chef Processed Meats Competition and Workshop, please contact [Megan Meyers](#) or [Megan Webb](#).

CAREER FAIR

By Loni Woolley, At-Large Director

The RMC Career Fair in Auburn, Alabama took place on June 16th during the AMSA Welcome Reception at Auburn University. Each year I attend RMC, the career fair continues to grow. We had 22 total booths this year! Industry groups represented 13 booths, whereas universities represented 9 booths. It was a great opportunity for students to interact and meet professionals in academia and the industry. I hope many of you took advantage of talking to companies and universities about the different internships, jobs, and research assistant positions that they have available! If there was a company or university that you would like to see in the Career Fair next year, please send me an [email](#). If you forgot your resume at RMC, post it on the [AMSA career center](#) to get your name



Lindsey Mehall
Megan Myers
Morgan Neilson
Amanda Outhouse
Bly Patterson
McKenna Powell
Megan Semler
William Shazer
Grant Sherrard
Kristen Stufft
Megan Webb
Shannon White
Kendra Wills
Kassie Jo Winn

out there for future jobs and internships!

TASTE OF RMC

By Megan Myers, At-Large Director



The 2013 Taste of RMC contest was a huge success with a total of twelve universities participating in the Southern Comfort Food contest. The winner of the 2013 Taste of RMC contest was the University of Georgia with their "Chicken and Waffles" product. The University of Georgia team members included Samantha Belanger, Elyse Ford and Rebecca Kersey. Colorado State University took second place with their Ram-a-Fried Bacon Product. Colorado State University team members included Erin Karney, Carlie Perham, Megan Semler and Jessica Steger. Also, new to the Taste of RMC contest this year was the Taste of RMC People's Choice award. Texas Tech University took home this award with their Pork Wellington product. Texas Tech University team members included Dakotah Williams, Bo Hutto, Henry Ruiz and Tanner Adams.

Taste of RMC wouldn't be possible without our sponsors. Thank you to Smithfield Foods for sponsoring the 2013 Taste of RMC contest! The Taste of RMC committee has been working hard to develop a theme for the 2014 Taste of RMC contest and will be announcing the theme in the e-news sent out at the end of January! Watch for further information regarding this contest after the first of the year and join us in the experience by participating in the Taste of RMC!

STUDENT MENTORING BREAKFAST

By KatieRose McCullough, South Region Director

The Student/Professional Mentor Program at RMC is designed to pair students up with AMSA professional members in their area of interest to grow the students networking opportunities. In addition to the benefits students receive, this opportunity allows professionals to meet and get to know current students and see what the future has to offer them. The 2013 Student/Professional Mentor Program was held Monday morning, over breakfast, during RMC. We had 57 professional members serve as mentors to over 77 students. The breakfast was a huge success and we are excited to see plan this event for next year. If you are interested in serving as a mentor or know anyone who is interested in serving please contact [KatieRose McCullough](#).



RECIPROCATION SESSIONS

By Rebecca Acheson, Past President



This year the AMSA Student Association sponsored three reciprocation sessions specifically developed for students. The sessions were chosen based on responses from the student membership survey after the completion of the 2012 Reciprocal Meat Conference. The Reciprocation Committee used the responses to develop the reciprocation sessions at the 2013

RMC in Auburn, AL. The first session, Resume/CV Review, allowed AMSA student members to submit their resumes or curriculum vitae to industry professionals who provided them one-on-one feedback. All of the students received valuable tips that will be used to help revise and format their resumes. A special thank you to the reviewers: Jason Sawyer, Lauren Sammel, Stacy Scramlin, Courtney Schwartz, Kerri Harris, Clinton Reed, and Steve Schmidt.

The second session, Making the Transition, was specifically designed for graduate students who are near the completion of graduate school and are ready to enter the workforce. A four-member panel consisting of Dustin Boler, Sarah Wells, Alisha Deakins, and Cheyenne Dixon, answered questions from student members about what the transition is like from graduate school into the meat industry. Each of the panel members had recently completed graduate school in the past three years and were able to share valuable information about their own transitions. The final session, Graduate School-Is it the Right Fit for Me?, was designed to help undergraduate schools in making their decision on whether or not to attend graduate school. Students were able to ask questions to a four-member panel consisting of Alex Christiansen, Russell Muntifering, Mark Frenzel, and Joe Sebranek. For the undergraduate students in attendance this session answered many of their questions and concerns about graduate school.

The AMSA Student Board of Directors will be meeting at the end of September to begin generating ideas for reciprocation sessions for the 2014 RMC in Madison, WI. Make sure to share your ideas with the current Student Board of Directors or become more involved with the AMSA Student Membership and serve on the Reciprocation Committee. As a member of the Reciprocation Committee, you will be able to help develop the reciprocation sessions for next year's RMC. Contact [Amanda King](#) for more information.

TREASURE REPORT

*By Aaron Tapan, Midwest
Region Director*

This year's RMC was especially memorable, as it was Jimmy Wise's last RMC as meat judging program coordinator. With the Student Board of Directors in a



comfortable financial state, we decided to honor Jimmy by sending a portion of the T-shirt auction proceeds to Dr. Wise's mentorship. The Oklahoma State T-shirt dedicated to Jimmy brought in an astounding \$11,000. The remainder of the T-shirt auction collected \$4,275. We are continuing our efforts with the calendar fundraiser.

This year's calendar features:

- *Michigan State University*
- *Tarleton State University*
- *Texas A&M University*
- *Colorado State University*
- *Iowa State University*
- *University of Auburn*
- *North Dakota State University*
- *McNeese State University*
- *Purdue University*
- *Oklahoma State University*
- *University of Nebraska*
- *Texas Tech University*

There are a few calendars remaining, if you are interested in purchasing one email [Aaron Tapian](#). We will continue planning for next years calendars, if your organization/university is interested please contact Aaron Tapian before the January 31st deadline. Once again, a big thanks to those who supported the Student Board in purchasing a T-shirt or silent auction item.

STUDENT BOARD

By Amanda King, President



This summer has been remarkably busy and productive for AMSA students, including an outstanding Reciprocal Meat Conference at Auburn University in June! The members of the 2012-2013 Student Board of Directors did a wonderful job planning the student activities, including the Student Leadership Conference in April and RMC. Their extraordinary efforts were evident by the record number of participants in Iron Chef, Taste of RMC, and other RMC events. At the annual Student Business Meeting, Past-President Rebecca Acheson shared the

numerous goals outlined in our strategic plan that have been achieved during the past year. To wrap up the meeting, I shared some of the goals for the upcoming year, which include continuing to host the Student Leadership Conference, building a better resource bank on the website, and develop promotional materials to highlight the benefits of AMSA student membership. The new board members are an energetic and enthusiastic group, and have already made great strides in planning for the upcoming year. We will be meeting for our Fall Board Meeting in Madison, Wisconsin, September 25-27, and I strongly encourage you to get involved with one or more committees to share your input with the board. This is the point at which your input is crucial to help us plan your AMSA activities! We truly want your input and ideas! Keep watching your email and the AMSA [website](#) for more information as planning gets underway. We hope you are as excited for upcoming year as we are, and be sure to mark your calendars for RMC 2014 in Madison!

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