



What's New in eNews?

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- Registration for the 2016 Student Leadership Conference Ends February 25th
- AMSA RMC Founding Member Dr. Vern R. Cahill will be greatly missed

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.

Call for Recommendations for AMSA Board Service – AMSA Professional and Emeritus Members

Do you or does someone you know want to participate on the AMSA Board of Directors? The Nominations Committee has opened the call for recommendations for the positions of President Elect and Director. The committee will use the recommendations to formulate the slate of candidates for this year's election.

Submit a recommendation at www.meatscience.org/elections. Any AMSA professional or emeritus member may participate. Once you have the person's permission, you compose and submit brief statements on their qualifications and why you believe that they are a good board candidate.

Feel free to contact Nominations Committee chair [Brad Morgan](#) or any AMSA staff member if you need assistance or have questions concerning this process.

AMSA to Launch a New Journal for Meat Scientists

AMSA Membership Information:

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

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Cargill
Elanco Animal Health

Platinum Sustaining Partner:

Smithfield Foods
Tyson Foods, Inc.

Gold Sustaining Partners:

Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board
Zoetis

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
JBS, USA
Johnsonville Sausage Company
Kraft Heinz Company
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food

During its monthly meeting this week, the AMSA Board of Directors voted unanimously to proceed with the formation of a new scientific journal for the field of meat science. This decision comes in response to the recommendations of a journal task force created last fall to look into the feasibility of such a venture.

The task force, led by Wes Schilling (Mississippi State University), also recommended investigating the potential of including a partner in the startup of the new journal. That process will begin in the coming weeks.

In a survey conducted earlier this year among publishing authors in AMSA, one third of respondents said that they would definitely consider making this new journal their primary publishing outlet. Additionally, one third responded a likelihood of publishing once the journal's performance and quality had been established in the first couple of years.

The new journal will encompass all aspects of the field of meat science, including non-red meat species and further processing – two areas that have been difficult to publish in for AMSA members in the past. Additional details will come together over the next few months. AMSA members can expect another update on the progress in mid-April after the board's spring meeting.

RMC Undergraduate Quiz Bowl Competition

The 2016 Quiz Bowl will be held Sunday, June 19, 2016 during the AMSA 69th Reciprocal Meat Conference in San Angelo, TX. The preliminary rounds will be held on Sunday morning, June 19, at the Houston Harte University Center on the Angelo State University campus and the final round will be held Sunday evening, June 19, during the Welcome Reception. Entries must be submitted to AMSA Headquarters no later than June 1, 2016.

The rules and contest format will be the same as last year, but some key reminders are as follows:

1. This year, university teams **MUST** consist of 4 team members. If for any reason a school is not able to find 4 eligible members, the team's coach can contact the AMSA Coordinator to be paired with alternates from another school. Alternate preference will be given to schools with less than 8 Quiz Bowl participants.
2. As in previous years, each team will be **required** to submit 30 new questions or 45 new questions if there are two teams from a given school with their registration. Similar to last year, if schools submit their questions **with their registration BY May 19th**, that school will be entered into a drawing to receive a bi for Round 1 (Provided there is a bi in the bracket). See website for full contest details.

For more information and to view the additional rule changes for the 2016 Undergraduate Quiz Bowl competition, [click here](#). Entries must be submitted to AMSA Headquarters no later than June 1, 2016. A \$50 entry fee is required for each team. Registration information is available [online](#).

Industry Excellence

Bronze Sustaining Partners:

Certified Angus Beef
Colorado State University
Center for Meat Safety and
Quality
ICL Food Specialties
IEH Laboratories &
Consulting Group
Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
Oklahoma State University
Perdue Foods
Seaboard Foods
USDA, AMS, Livestock,
Poultry and Seed Program
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!

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat*

Congratulations to Kansas State for Taking Top Honors at Iowa State

Congratulations to Kansas State University for taking top honors at the 2016 Iowa State University Intercollegiate Meat Judging Contest which was held February 13th at the Iowa State University Meat Laboratory in Ames, IA.

In total, 54 contestants representing 9 teams participated in the contest with Kansas State University, coached by Allison Hobson, Emily Bedwell, Pierce Bennett, Michael Cropp, and Dr. Terry Houser placing first. Kansas State's team members include: Trevor Birky, Olivia Cotroneo, Shelby Teague, Jessica Woodworth, Cole Spickler, Kevin Meng, Lindsey Mansfield, Kendra Pryor. Kansas State was followed by University of Missouri, South Dakota State University, Iowa State University, and The Ohio State University.

Kansas State University



Trevor Birky (Kansas State University) was high individual and Olivia Cotroneo (Kansas State University) was second.

This year's committee consisted of: Dr. Jeff Savell, Texas A&M University; Anne Brucker, Hormel Foods; Kara Christensen, Seaboard Foods; Darin Doerscher, USDA; Casey Mabry, Cargill; and Rick Jones, Jones Consulting.



RMC News

Book your RMC Hotel today: RMC housing is also available, but filling up fast. Get your choice of hotels by reserving your room today. Note that to avail of the special rates and features of the RMC room block, you must make your reservation through Connections Housing, AMSA's official housing company. To secure your room reservation, [click here](#) or call (800) 262-9974. If you have questions or need further assistance, please contact Kelly at (404) 842-0000 or via email at kelly@connectionshousing.com.

Early Bird Registrations Ends May

- 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. Pollock Award)

3rd: Registration is open and the early bird rates of \$240 for student members and \$570 for professional members are only available until May 3rd. Yes, May seems some time away, but before you know it RMC will be here. If you register soon, it will be one less thing left to do before it's time to gather, and a registration savings to boot! Contact Jen Persons at the AMSA office by [email](#) or by calling (217) 689-2440 for registration questions or additional assistance. [Register today!](#)



AMSA News

DeShea Hanagan Joins the AMSA

Team: AMSA is excited to announce the DeShea started her AMSA internship earlier this week working with AMSA staff focusing on the new consumer website, [TheMeatWeEat.com](#), and other AMSA projects. DeShea grew up in a small town Artesia that is located in the South Eastern corner of New Mexico. While attending high school she was highly involved in the judging program influencing her decision to go to Texas Tech for her undergraduate degree and continue to be part of the judging program. She received a Bachelor of Science in Agricultural Communications and while there she was on the Wool, Meats, Livestock, Meat Animal Evaluation and Meat Science quiz bowl teams. Because of the great experience with Meat Judging and Meat Science quiz bowl she found an intense passion for the meats industry, specifically focusing on communication. She will begin her graduate degree at Colorado State University in Meat Science this summer. Once obtaining her Masters she really hopes to find a career that allows her to use her agricultural communications background to obtain a career in the meat industry.



Call Award Committee Volunteers: AMSA members, now is your chance to become involved, as we all know volunteers are at the heart of the AMSA's work. We are currently seeking volunteers for the AMSA Award Committees. These committees will begin their work in early March and typically finish in early April. [Click here to read more!](#)



Student News

**Registration for the 2016 SLC Ends
February 25th:** The annual

American Meat Science Association (AMSA) Student Leadership Conference hosted by the AMSA Student Board of Directors will take place March 11-12 on the Kansas State University Olathe campus in Olathe, KS. Deadlines are approaching so make sure to book your hotel room by February 19th and register online by February 25th to save money! Additional information on the program, registration and lodging can be found [online!](#)



The AMSA Student Board of Directors needs you! This is your opportunity to be a leader in the organization that is dedicated to serving meat science students and professionals across the globe by serving on the AMSA Student Board of Directors. The student board is looking for students like you that are interested in leading our organization and representing its student members. Duties include working alongside other student board members in the planning and organizing of student events such as student membership breakfast, social hotspots, product development competitions, and the student leadership conference. As a student board member, you will be responsible for reaching out to other students throughout the membership to gain their perspective on these decisions, and reporting them back to the student board. The success of the Student Board of Directors relies solely on the leadership of students like you. Please consider running in the upcoming election, we will be opening nominations at the beginning of the March so be watching for more details to come!

Students and Professional RMC Networking Breakfast:

With registration open for the 2016 RMC don't forget to register for the Student Networking Breakfast. This year, things will be different as students will decide if they would like to be seated with professional members involved in academia, research and development, government, etc., upon arrival. This will help with organization of the event and create a valuable opportunity for students and professional members alike to get to know each other. The breakfast is scheduled for June 20th at 6:45 AM and will be located on the ASU campus. If you have any questions about the breakfast please email dan.crownover@ttu.edu. Professional members and students, it may be earlier than you'd like to rise and shine but please plan to attend for good food and an opportunity to socialize and network! See you there!

AMSA Calendar Months Assigned: Months for the AMSA Student Membership 2016–2017 have been assigned, a special thank you goes out to all the universities that purchased a month in the new calendar. [Click here to see you will be featured in the 2016-17 calendar!](#)



TheMeatWeEat.com

Poultry & The Hormone Myth: One of the most common, and frustrating, questions for U.S. poultry producers is why hormones are used to produce today's poultry products, the actual answer is NO HORMONES are used. [Click here to read more!](#)

What's in a hot dog: Hot dogs can be made with different types of meat, and if you want to know what's in a hot dog, you just need to look at the ingredient statement. [Click here to read more!](#)

Anatomy of a Meat Product Label: All retail meat or poultry product labels must have 5 features, but can be required to have other facts and statements displayed depending on the type of product. [Click here to read more!](#)



AMSA Member News

AMSA RMC Founding

Member Dr. Vern R. Cahill will be greatly missed:

He was a charter member of the association and his contributions during his career and in retirement will be felt for generations to come. Dr. Cahill was born May 5, 1918 in Tiro, Ohio passed away Monday, February 15th at his home in Columbus, OH. He attended the Ohio State University where he received



his B.S in 1937 and his M.S in 1941 and Ph.D in 1955 in meat science. Dr. Cahill devoted his life to education and research, touched the hearts of thousands of students, and made significant contributions to the meat science industry.

For 41 years, he taught meat science and meat processing courses at The Ohio State University and coordinated research in meat production at Ohio State and the Ohio Agricultural Research and Development Center (OARDC).

Dr. Cahill published over 90 articles in prominent journals and traveled abroad to over eight countries for a series of academic and research missions. He was one of the founding members of the Reciprocal Meat Conference which he chaired in 1958 and 1978, he is the only member to have chaired RMC twice. For his accomplishments and dedication to the meat science industry he received a number of prominent awards including the esteemed Fellow Award from ASAS in 1984, and the R.C. Pollock Award from the AMSA in 1993. In 1999, he was inducted into Ohio's Agricultural Hall of Fame.

His love for meat science and the meat science industry led him to assist meat processors in Ohio and abroad and be actively involved in many industry organizations.

The family is planning a memorial service on Saturday, February 27 at 4 pm with visitation at 3 and reception after. It will be at Clinton Heights Lutheran Church, 15 Clinton

Heights Ave, Columbus, OH.

Contributions can be made to the Dr. Vern Cahill AMSA Mentorship Program, established to provide lasting recognition to his achievements while keeping his philosophies and goals alive for future generations [online](#).



February 25 at 11:30 am - Using Microsoft Excel for Data Management and Analysis: This webinar will address data management during data collection and preparation for statistical analysis, including functions that are particularly useful for these purposes. Specific subject matter will be driven by audience participation, but will be primarily targeted to novice Excel users. [Click here to register!](#)



Freezing steak improves tenderness of some cuts: Meat lovers may find it appealing to take a fresh steak from the store right to their home grill, but research continues to show that freezing the steak and cooking it later actually improves the tenderness of certain cuts. Kansas State University meat scientists say they've confirmed previous findings about the impact of freezing strip loin and inside round steaks. In a recent study, they tested six major muscles from the hind quarter and found that those two cuts were as much as 10 percent more tender after freezing. [Click here to read more!](#)



New Job Postings:

- Field Technician Trainee ~ Viscofan USA
- Quality Assurance/Food Safety Manager ~ Quality Food Processors
- Human Resources Director ~ Food Safety Net Services
- Director of Pork Safety ~ National Pork Board
- Application Specialist ~ JBT Corporation
- Meat Application Specialist ~ Corbion Purac
- Auditor ~ Food Safety Net Services
- Project Manager ~ Five Star Custom Foods
- 2016 Summer Communication Internship Opportunities ~ American Meat Science Association
- 2016 Scientific Writing and Consumer Website Internship ~ American Meat Science Association
- Quality Control Manager ~ Yosemite Meat Co. Inc.
- Senior Food Technologist ~ Kayem Foods, Inc.
- Quality Specialist, Beef & Pork Category ~ OSI Group
- STF - Director of Hog Procurement ~ Triumph Foods

To post your job openings or your resume visit the [AMSA Meat Science Career Center](#) today.



Upcoming Conferences

Texas A&M University AMSA PORK 101: Will be held June 1-3 in College Station, Texas. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health and Merck Animal Health. Registration for AMSA and other partnering organizations is \$800. Non-member registration is \$950. For more information or questions regarding PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](#).

Register Now for the 2016 Beef Industry Safety Summit:

The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. This year's Safety Summit will be held in Austin, Texas, March 1-3, 2016. For more information about the conference, the agenda, to register or to reserve hotel rooms please visit the Safety Summit [Website](#).

2016 Petfood Forum and Petfood Innovation Workshop, April 18-20, 2016 in Kansas City, Missouri: This workshop will focus on these trends, using a one-of-a-kind hands-on format to help participants understand and work through the functionality, sustainability, and safety challenges in creating high-meat and novel protein pet food products. AMSA members-only receive a 15% discount promo code which will work for both individual and group attendee registration starting on February 1, 2016. During the registration process, registrants please enter code: AMSAPET. For more information and to register for the workshop please go [online!](#)

Global Food Security Consortium's 2016 Spring Symposium April 13-14:

The Global Food Security Consortium (GFSC) and the Seed Science Center at Iowa State University (ISU) will welcome experts from around the world to discuss the components necessary for addressing global food and nutrition security in an upcoming symposium titled "REAL Sustainability." For a detailed program agenda, full list of speakers and poster abstract submission information is [online](#).

International Livestock Congress-USA March 3-4, 2016 in Houston, TX - The 2016 International Livestock Congress:

USA will bring together an elite group of international livestock and meat industry leaders to discuss a variety of proactive strategies that address the ever-changing beef industry. The International Livestock Congress is a unique global event hosted each year by the International Stockmen's Educational Foundation to discuss issues of international importance affecting the future of animal agriculture. This year's program will feature make-or-break issues regarding "Beef's Role in Feeding the World." Cost to attend is \$150. Student registration is \$50, and media \$75. Register online at <https://agriliferegister.tamu.edu/ILC>.

2016 AMSA Calendar of Events

February 25 - AMSA Webinar - Using Microsoft Excel for Data Management and Analysis

March 1-3 - Beef Safety Summit - Austin, TX

March 3-4 - International Livestock Congress-USA - Houston, TX

March 11-12 - AMSA 2016 Student Leadership Conference - Kansas City, MO

April 8-9 - Southeastern Meat Judging Contest - Orient, OH/Lexington, KY

April 13-14 - Global Food Security Consortium - Ames, IA

April 13-16 - Meat Animal Evaluation Contest - University of Nebraska - Lincoln, NE

April 18-20 - Petfood Forum and Petfood Innovation Workshop - Kansas City, MO

June 1-3 - PORK 101 - Texas A&M University - College State, TX

June 19-22 - AMSA 69th RMC - Angelo State University - San Angelo, Texas

October 24-26 - PORK 101 - Iowa State University, Ames, IA - **SOLD OUT**

Reciprocal Meat Conference 2016-2020

June 19-22, 2016 - Angelo State University - San Angelo, Texas

June 18-21, 2017 - Texas A&M University - College Station, Texas

June 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 14-19, 2016 – Bangkok, Thailand

2017 – Cork, Ireland

2018 – Australia

2019 – 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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