



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA 71st Reciprocal Meat Conference ~ "A Royal Choice"
- What is meat?
- Texas Tech Brings Home the Trophy
- Student Fellowships Available
- AMSA Educational Webinars
- Check out the Jobs on the AMSA Career Center
- Upcoming Conferences 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 Headlines

AMSA 71st Reciprocal Meat Conference ~ "A Royal Choice"



On September 25-27, Dale Woerner, chair for RECIPROCAL MEAT CONFERENCE the 2018 RMC, AMSA staff, and the co-chairs for the 2018 technical program traveled to the heartland where they were welcomed by eleven members of the 2018 RMC host committee, chaired by Carrie Thomas. The 2018 RMC host committee has put a lot of time and effort into making sure that every event at the upcoming AMSA 71st RMC will be a Royal experience with some of the finest BBQ in the area on the menu. So, make sure to mark your calendars and join us in Kansas City, MO June 24-27, 2018 for the AMSA 71st RMC.

The pre-RMC site visit is an important time for the planning committee to come together to see the meeting space, review survey comments and program suggestions, and iron out details to make the technical program for the AMSA 71st RMC one that you will not find on any other conference agenda. Over the next few months, the RMC planning committee will be busy finalizing the details and speakers for the three keynote sessions, the nine concurrent sessions, and 50 plus reciprocation sessions. Below is a list of the different concurrent sessions that will be featured:

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,

Concurrent Sessions (*please be advised these are tentative titles*):

- Meat & Health – Sustaining Healthy Protein Sources
- The Future of Cultured Meat
- State of the Meat Industry
- BBQ – History, Trends and Educational Outreach
- Food Safety ~ Pathogen detection and microbiological testing
- Research and Development ~ Consumers trends and demands for new products.
- Applied and Omic Approaches to Fresh Meat Quality Defects
- Processed Meats/Further Processing
- Live Animal Production Systems and How They Affect the End Product

Details on the host hotel, social events, and technical program will be released over the next few months, so make sure to read your eNews and visit www.meatscience.org/rmc.

What is meat?

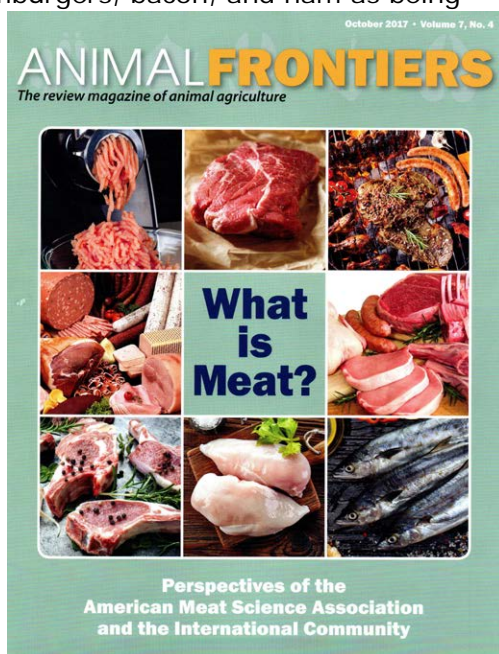
Anna Dilger

It sounds like such a simple question to answer. The majority of people in the world consume meat, so surely we all know what exactly meat is. But it turns out that creating a straightforward definition of meat is much harder than it first appears. While most people in the United States would point to items like steaks, hamburgers, bacon, and ham as being meat, what about chicken and fish? Are these meat or should they be classified as "poultry" and "seafood," respectively?

Included in the October issue of Animal Frontiers is the position of the American Meat Science Association regarding the definition of meat:

AMSA has also developed a lexicon of meat-related terms, which is in essence, a glossary of terms that can be used by many groups to ensure we are all speaking the same language.

Overall, the goal of the AMSA Meat Lexicon and this issue of Animal Frontiers is to provide the framework by which we can discuss meat. Even a casual perusal of popular and social media makes it clear that meat is controversial in terms of its effects on health and the environment. Meat is also wildly popular and enjoyed by the majority of people in the world. If we, as scientists, policymakers, and consumers are to solve the problems facing us, we have to start from a place of



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!

- *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)*

shared understanding. One way to foster that understanding, in a very fundamental way, is to define what we mean when we say "meat." From there, the rest of the conversation will hopefully proceed just a little more smoothly.

The next articles in this issue then delve deeper into categories within that definition.

- Introduction to the Meat Science Lexicon of the American Meat Science Association – Dennis Seman
- What is meat? A perspective from the American Meat Science Association - Dustin Boler and Dale Woerner
- Meat: the edible flesh from mammals only or does it include poultry, fish, and seafood? - Xue Zhang, Casey M. Owens and M. Wes Schilling
- Categorizing processing via the Meat Science Lexicon - Chad Carr, Dwain Johnson, and Jason Scheffler
- Importance of variety meat utilization to the meat industry - Dan Schaefer and Travis Arp
- Coming to terms: meat's role in a healthful diet - Shalene McNeill, Keith Belk, Wayne Campbell, and Cody Gifford

Also Included in this issue are eight international perspectives answering the question "what is meat?" Different authors approached this question in different ways—some relying on governmental regulations, some on cultural and historical context, and some by commissioning surveys of consumers to better define the term.

- What is meat in Argentina? - Enrique Pavan, Gabriela M. Grigioni, Patricia Aguirre and Marcela Leal
- What is meat in Australia? - Robyn Warner, Evan Bittner, and Hollis Ashman
- What is meat in China? - Rui Liu, Lujuan Xing, Guanghong Zhou and Wangang Zhang
- How meat is defined in the European Union and in Germany? - Ralf Lautenschlaeger and Matthias Upmann
- What is meat in Ghana? - . Samuel Ohene-Adjei and Nikki Asuming Bediako
- What is meat in Italy? - Antonella Dalle Zotte*, Alberto Brugiapaglia and Marco Cullere
- What is meat in South Africa? - Sara Wilhelmina Erasmus and Louwrens Christiaan Hoffman
- What is meat in Uruguay - Santiago Luzardo, Gustavo Brito, Marcia del Campo, and Fabio Montossi

[Click here to view the October Animal Frontiers issue!](#)

Student News

Texas Tech Brings Home the Trophy: Congratulations to Texas Tech University for taking top honors at the 2017 Eastern National Intercollegiate Meat Judging Contest, which was held September 30th at Cargill Regional Beef in Wyalusing, PA.

In total, 89 contestants representing 13 teams participated in the senior division contest with Texas Tech University, coached by Loni Lucher, Erin Beyer, Clay Bendele, and Dr.

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. Pollock Award)*

Mark Miller, placing first. Texas Tech's team members include: Madison Ainsley, Kenna Faulkenberry, DeLaney Hanagan, Kaylee Martin, April Molitor, Legrand Bouyl Bouanga, Jordan Bachler, Trace Bedford, Dean Chapman, Dustin Jones, Kyle Mahagan, Benjamin Mills, Jess Nighswonger, Samuel Spradlin, Ryan Zaiontz, and Clay Braden. Texas Tech was followed by Colorado State University, Oklahoma State University, Texas A&M University and the University of Florida.

Texas Tech University



Ben Mills (Texas Tech University) was high individual and Terrel Platt (Colorado State University) was second. Kaylee Martin (Texas Tech University) won the alternates contest.

Ben Mills



This year's committee consisted of: Dr. Benjy Mikel, John R. White (Chair); Laura Knighton, Sealed Air; Meagan Haymes, Cargill; Diana Clark, Certified Angus Beef; Christy Cashman, Clemons Food Group; Dr. Jonathan Campbell, Penn State University; and Darrell Dowd, USDA.

Student Fellowships Available: Applications are now being accepted for the 2018 International Livestock Congress Student Fellowships. This fellowship is available for Undergraduate seniors and graduate students at colleges and

universities. The International Livestock Congress (ILC), hosted by the Houston Livestock Show & Rodeo, is a unique global event that brings leaders from the livestock and meat industries together to discuss issues of international importance that affect the future of animal agriculture. The theme of the 2018 ILC will be Developing Offensive Strategies for Meat in the Diet and Global Trade. The event will be hosted February 26-March 3, 2018 at the Houston Livestock Show and Rodeo in Houston, Texas.

To enhance the educational experiences of college students and strengthen the leaders of tomorrow's livestock and meat industries, the International Stockmen's Educational Foundation awards ILC travel fellowships annually to senior-level undergraduates and graduate students currently enrolled in accredited colleges or universities.

Fellowships include ILC registration, airfare, ground transportation, hotel, and scheduled meals. Applications must be submitted online and received by November 15, 2017.

[Apply today!](#)

US Foods ~ Food Fanatics Live™: Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to explore the food business and all the potential career paths.

- September 27, 2017
 - Time: 9 am - 3 pm
 - Location: Disneyland Hotel, Anaheim, California
- October 3, 2017
 - Time: 10 am - 4 pm
 - Location: Salt Palace Convention Center, Salt Lake City, Utah
- October 25, 2017
 - Time: 10 am - 4 pm
 - Location: Sacramento Convention Center, Sacramento, California
- November 8, 2017
 - Time: 10 am - 4 pm
 - Location: Phoenix Convention Center, Phoenix, Arizona

[Click here for more information!](#)

AMSA Educational Webinars

Seafood Processing 101

October 11, 2017

11:00 am – 12:00 pm CT

Overview:

Ever wonder what makes seafood processing different from meat processing? This sessions overviews current commercial harvest practices and discusses the types of subsequent primary and secondary processing practices commonly used for West Coast fish such as salmon, ground-fish, tuna, crab

and shrimp.

Presenter:

Christina A. Mireles DeWitt joined the faculty at Oregon State University in 2011 and currently serves as the Director of the Seafood Research and Education Center in Astoria, OR and as an associate professor in the department of Food Science & Technology. In this capacity, Dr. DeWitt's current research is focused on improving seafood quality, safety and utilization. In addition, she teaches a graduate level Seafood Technology course. She has also served as an affiliate instructor for the FDA/University of Maryland Joint Institute of Food Safety and Nutrition (JIFSAN) since 2014. In this capacity, she has been involved with delivery of international workshops focused on Good Fishing Vessel Practices, Good Aquaculture Practices, and Seafood HACCP. Finally, she participates in the Seafood HACCP Alliance and has been an instructor for their Train-the-Trainer workshops and currently manages both the Seafood HACCP listserv and the Seafood Network Information Center websites.

Register:

This AMSA Educational 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](#).

**An Introduction to Bacteriophages for Food Safety:
Basic Principles and Development**

October 24, 2017

11:00 am – 12:00 pm CT

Overview:

Increasing resistance to antibiotics and market demands for "clean label" processes has led to increased focus on new strategies to control pathogenic bacteria in foods and animal production. Bacteriophages are among the top predators of bacteria in nature — ubiquitous in the environment yet also highly specific — making them attractive as antimicrobials. This webinar will cover some of the basic biology of phages, how they work and some considerations on initial product development.

Presenter:

Dr. Jason Gill joined the faculty of the Department of Animal Science at Texas A&M University as an Assistant Professor in 2013. Dr. Gill's major research focus is the biology and application of the viruses of bacteria, called bacteriophages or simply phages. As natural predators of bacteria, phages are attractive agents for the control of pathogenic bacteria in humans, animals, and foods. Research in Dr. Gill's lab encompasses phage genomics, basic phage biology and the applications of phages in real-world settings against pathogens including Salmonella, Staphylococcus aureus, Klebsiella pneumoniae and pathogenic E. coli. Born and raised in Canada, Dr. Gill received BSc and MSc degrees from Brock University and his PhD from the Department of Food Science at the University of Guelph, Canada. In addition to his appointment in Animal Science, Dr. Gill also is a member of the Center for Phage Technology, an interdisciplinary research and teaching initiative supported by Texas A&M. Dr. Gill is a member of the American Society for Microbiology,

International Association for Food Protection and the International Society for the Viruses of Microbes.

Register:

This AMSA Educational 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](#).

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The AMSA Career Center was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our meat industry.

It's time for a job search that works. Choose a more targeted approach by visiting the AMSA Career Center where not only will you be able to see job listings pertinent to you but you'll also find resources that can assist you in writing a more powerful resume or pointers to ensure you stand out during your job interview...all for free.

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

[New Job Postings:](#)

- Lecturer - Meats and Poultry Processing ~ Clemson University
- Senior Scientist ~ Cargill
- Quality Assurance Supervisor (2nd Shift) ~ Birchwood Foods
- Quality Assurance Manager ~ Kenosha Beef International/Birchwood Foods
- Production Department Manager ~ Birchwood Foods

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

AMSA in the News

AMSA Exclusive: The new frontier: Production enhancement to meet the global protein challenge

By Kim Friesen, Chief Scientific Officer, NutriQuest

Antibiotics have been used to improve livestock growth performance for more than 50 years. Concerns surfaced as early as 1951 that continual use of growth promoting

antibiotics may result in bacterial resistance to the compound, which may lead to a reduced response to the practice.

In 2017, the Veterinary Feed Directive from the U.S. Food and Drug Administration came into effect, indicating that shared class antibiotics between human and animal medicine now must be administered through a veterinarian-client relationship to assure the judicious use of antibiotics to treat disease and maintain animal health.

This development begs the question: How will technology evolve to fill the ever-increasing need for efficient meat production that meets consumer demand for abundant, safe and affordable food? Innovation is paramount to continue to fill the gaps in production, assuring that the food supply is safe and abundant for an ever-growing population

Since the introduction of antibiotics as growth enhancers, production standards have changed dramatically. Genetics, nutrition, feed milling, health and production management improvements now make it possible to process beef, pork and poultry at heavier weights with superior efficiency.

[Click here to read more!](#)

Industry News

Research – Request for Proposal

The National Pork Board is soliciting research proposals dealing with these categories:

- ANIMAL SCIENCE – Swine Nutrition
- ANIMAL WELFARE
- PORK QUALITY
- PORK SAFETY – Post-Harvest
- PORK SAFETY – Pre-Harvest
- PUBLIC HEALTH – Antibiotic Use & Resistance
- PUBLIC HEALTH – Influenza
- PUBLIC HEALTH – MRSA
- PUBLIC HEALTH – Other
- PUBLIC HEALTH – Other Zoonotic Diseases
- SUSTAINABILITY – Other
- SWINE HEALTH – Foreign Animal Disease
- SWINE HEALTH – General Swine Disease

More information on each of the categories above can be found at: <http://www.pork.org/pork-checkoff-research/research-request-proposal/> under the request for proposals link.

Writing Research Proposals for the National Pork Board?

Want to learn more about the National Pork Board's research proposal process? Could you use a few tips to make your research proposal more competitive? Regardless of whether you are an established investigator or a new faculty member, you will find benefit in the webinar entitled "Writing Research

Proposals for the NPB." This FREE webinar will be hosted by Dr. Chris Hostetler on October 10th, 2017 at 2:00 PM. The purpose of this webinar is to provide information to investigators so that their proposal gets the best chance of a competitive review. [Register for the webinar here](#). If you have questions, please feel free to contact Dr. Chris Hostetler by phone (515)223-2606 or email (chostetler@pork.org).

DEADLINE FOR SUBMISSION: Tuesday, November 14, 5:00 P.M. CST

Validation Resources For Beef Processors Webinar

NAMI, a contractor to the Beef Checkoff, will be hosting a free webinar on Tuesday, October 17th at 1 pm Eastern, entitled Validation Resources for Beef Processors. This one-hour webinar is an extension of the recently completed Pathogen Control and Regulatory Compliance in Beef Processing Conference, which was held in early September in Chicago. If you were unable to attend the conference, please join the webinar to learn more about the information that was presented on validation.

The Foundation for Meat and Poultry Research and Education, also a contractor to the Beef Checkoff, recently completed Checkoff funded projects that provide valuable tools for beef processors to validate their food safety systems. This webinar will show participants the tools that are available, and how they can be used to improve food safety and satisfy regulatory requirements.

Speakers include:

Dr. Kerri Gehring, Associate Professor, Texas A&M University, President and CEO, International HACCP Alliance; Dr. Jeff Sindelar, Associate Professor, Department of Animal Science, and Wendy Bedale, Science Writer, Food Research Institute, University of Wisconsin-Madison

Meeting Name:

Validation Resources for Beef Processors

Date: Tuesday, October 17

Time: 1:00 p.m. - 2:00 p.m. ET

Meeting Details

Meeting Password: KEHWe3Dp

Webinar [Link](#)

There is no need to pre-register for the webinar, but you may add it to your Outlook Calendar by clicking the link.

Dial-in Information

Toll-Free Number: (877) 594-8353

Toll Number: (720) 362-6860

Participant Pass Code: 89268664

Complete a Pre-Event Survey and Save the Date for the 2018 Beef Industry Safety Summit:

The 2018 Beef Industry Safety Summit will take place March 6-8 in Richardson, Texas. This meeting 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. Tell us what topics you would like to see on the agenda for the upcoming event

by completing a [short pre-event survey](#).

Registration will open soon, so watch www.bifsc.org or www.beefresearch.org for more information.

Upcoming Conferences

AMSA Announces a New PORK 101 Course for 2017: Due to overwhelming interest, AMSA is excited to announce that we have added an additional PORK 101 course to be held October 16-17 at the University of Illinois, in Champaign, Illinois. 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), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) 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 so register soon!

The course will begin at 7:30 am on Monday, October 16 and conclude at 4:30 pm on Tuesday, October 17th for evening departures. For more information or questions regarding PORK 101 please visit: www.pork101.org.

AMSA Announces SALUMI 101 Course at North Carolina State University: Registration for SALUMI 101 is now open, only 25 spots are available so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC. SALUMI 101 is sponsored by AMSA, North Carolina State University, California State University-Fresno, Pennsylvania State University, the University of Wisconsin-Madison, Smithfield Foods, Inc., and Stagionello.

SALUMI 101 is a unique three-day, hands-on educational opportunity for all attendees, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee. The cost is \$800 for American Meat Science Association members or \$900 for non-members. Space is limited to 25 participants. Registration covers course instruction materials, meals (breaks, lunches and Thursday

night dinner), and plant tour transportation. Travel and lodging are not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: www.meatscience.org/salumi101 or contact **Deidrea Mabry** 1-800-517-AMSA ext. 12.

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 or www.beefresearch.org.

Register For the upcoming Advanced *Listeria monocytogenes* Intervention and Control Workshop

October 24-25: Take advantage of the registration prices and sign up today! This workshop provides one of a kind instruction from leading companies producing RTE meat and poultry products.

Don't miss your chance to learn from the experiences of these hand on industry experts:

- Gene Bartholomew, Corporate Manager, HACCP & Food Safety, John Morrell & Company
- Sharon Birkett, VP North American Quality and Food Protection, OSI Group, LLC
- Matt Henderson, Director of Food Safety, Land O'Frost, Inc.
- Rory Redemann, Sanitation Lead, The Kraft Heinz Company
- Steve Tsuyuki, Senior Director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods
- Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods
- James Davis, Corporate Sanitation Manager, OSI Group, LLC
- And More!

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at jgoldberg@meatinstitute.org or 202-587-4206. [Click here](#) for registration and additional information or go to www.meatinstitute.org and click on events.

Animal Care and Handling Conference, October 19-20, 2017, Kansas City, MO: Registration is now open for the 2017 Animal Care and Handling Conference for the Food Industry. This is the leading animal welfare educational opportunity for meat companies, their customers and those involved in the production and management of livestock and meat products. This important conference has doubled in size since it was launched in 1999 - testament to the increasing significance of animal care and handling in the meat industry. In addition to in-depth instruction by species and "big picture" sessions that address challenges and regulatory impacts, this year's event will include a pre-conference workshop focused on the issue of livestock transportation. Don't miss this opportunity for an in-depth discussion on this critical animal handling topic. Co-Sponsoring Organizations include: American Association of Bovine Practitioners, American Association of Meat Processors, American Meat Science Association, Animal Agriculture Alliance, Canadian Meat Council, Chicago Midwest Meat Association, Consejo Mexicano

de la Carne, Food Marketing Institute, National Cattlemen's Beef Association, National Dairy FARM Program, National Grocers Association, National Milk Producers Federation, National Pork Board, National Pork Producers Council, Professional Animal Auditor Certification Organization, Inc., Southeastern Meat Association, Southwest Meat Association, and USPOULTRY. [Click here](#) for registration and additional information.

Upcoming Events

2017-18 AMSA Calendar of Events

October 15 - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska
October 16-17 - PORK 101 - University of Illinois - Champaign, IL
October 17-18 - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS
October 18-19 - 2017 Animal Care and Handling Conference - Kansas City, Missouri
October 23-25 - PORK 101 - Iowa State University - Ames, IA - **Sold Out!**
October 24-25 - Fall Advanced *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri
October 29 - Cargill High Plains Meat Judging Contest - Friona, Texas
November 12 - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska
January 14 - National Western Intercollegiate Meat Judging Contest - Greeley, CO
January 28 - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas
January 29 - AMSA PORK 101 IPPE Short Course - Atlanta, GA
February 2-4 - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center - Springdale, AR
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
April 8-10 - National Meat Animal Meat Evaluation Contest - Texas Tech University - Lubbock, TX
June 24-27, 2018 - **Reciprocal Meat Conference** - Kansas City, MO

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - Westin Crown Center - Kansas City, MO
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
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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

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