



JOINT ANNUAL MEETING OF THE
AMERICAN DAIRY SCIENCE ASSOCIATION
AMERICAN SOCIETY OF ANIMAL SCIENCE
POULTRY SCIENCE ASSOCIATION

AND THE
RECIPROCAL MEAT CONFERENCE OF THE
AMERICAN MEAT SCIENCE ASSOCIATION

JULY 24-28, 2001 ❖ INDIANAPOLIS, INDIANA

A FIRST FOR THE FOUR

Five years ago, the American Dairy Science Association, American Meat Science Association, American Society of Animal Science, and Poultry Science Association decided to hold a combined meeting that represented the interests of each society and the group as a whole. And now, for the first time ever, these four societies are meeting in one common location to hold a joint annual meeting and reciprocal meat conference. The International Animal Agriculture and Food Science Conference (IAAFSC), coordinated by the Federation of Animal Science Societies, will be held July 24 – 28, 2001 in Indianapolis, IN. This international event will attract over 4000 scientists, researchers, and producers from around the world with diverse interests, including food science, poultry production and processing, dairy production, swine nutrition, muscle biology, companion animals, and livestock transport. Attendees also share a common interest in topics such as animal and human nutrition, food safety, genetics, web-based informational programs, production and management, and product development. Scientific symposia and oral and poster presentations will be sure to captivate and motivate the world's leading animal, dairy, meat, poultry, and food scientists.

The Indiana Convention Center and RCA Dome is the site of the 2001 meeting. The convention center is conveniently located in downtown Indianapolis, just steps away from hotels, fine restaurants, a wide array of shopping venues, historic buildings, and museums. There is a myriad of entertainment options, including theatres, orchestras, an IMAX theatre, NCAA museum, and more. The Indianapolis Airport has nonstop flights from many places around the world, and because of the central location of Indianapolis, the meeting is also within a day's drive from many cities and towns across America.

COORDINATING SOCIETIES

The ADSA, AMSA, ASAS, and PSA professional societies comprise nearly 10,000 individuals from around the world. Many are world-renowned scientists who are professors, research directors, and government officials from leading universities or industries. ADSA, ASAS, and PSA date back to the early 1900s and AMSA is over 50 years old. All were founded with similar objectives: to stimulate the discovery, dissemination, and application of knowledge; to meet annually to present and discuss current research; to publish a journal or proceedings, and to promote their profession. Today, these objectives and many more industry-focused programs are driving these societies forward.

FOR MORE INFORMATION

There are many opportunities available to meet the specific needs of your company. If you would like more information regarding the meeting program, abstract submission, registration, housing, exhibits, sponsorship, or advertising visit

www.fass.org/fass01

or contact FASS Headquarters at 1111 North Dunlap Avenue, Savoy, IL 61874 USA
phone: (217) 356-3182; fax: (217) 398-4119
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INTERNATIONAL ANIMAL AGRICULTURE AND FOOD SCIENCE CONFERENCE

JULY 24-28, 2001 ❖ INDIANAPOLIS, INDIANA

PRELIMINARY MEETING PROGRAM

(complete program available by May 1)

PRE-MEETING

- ❖ Triennial Growth Symposium
- ❖ National Extension Workshop
- ❖ Informal Nutrition Conference

WEDNESDAY MORNING

- ❖ Energy Nutrition of Ruminants
- ❖ Processed Meats: International Meat Science and Marketing
- ❖ Conservation, Characterization of Animal Genetic Resources

WEDNESDAY AFTERNOON

- ❖ Latest Development in On-Farm Ultrafiltration
- ❖ Processed Meats: Hot Topics
- ❖ Workshop: Developing and Sustaining International Agriculture Experiences in Animal Science Curricula
- ❖ Genetics of Disease Resistance

THURSDAY MORNING

- ❖ Packaging Food and Dairy Products for Extended Shelf-Life
- ❖ Companion Animal Biology as a Focal Point in the Animal Sciences
- ❖ Future U.S. Swine Industry
- ❖ Molecular Manipulation to Influence Mammary Development and Function
- ❖ Genetics of Carcass Composition and Meat Quality
- ❖ Thermoprocessing: Products and Processes
- ❖ Nitrogen, Phosphorus, and Sulfur Interfaces Between Beef Cattle Production and the Environment

THURSDAY AFTERNOON

- ❖ Preharvest and Postharvest Approaches to Modification of Milkfat
- ❖ Contemporary Issues in Sheep Production Research
- ❖ Role of Extra Cellular Matrix in Growth and Development
- ❖ Animal Products in Today's Diet
- ❖ Animal Production and the Environment: Challenges and Solutions

FRIDAY MORNING

- ❖ Applications of Ultrasound in Livestock Production Systems
- ❖ Profitable Meat Goat Production: The Interaction of Genotype and Management
- ❖ Workshop: Writing and Presenting Scientific Papers
- ❖ Dairy Case Study

FRIDAY AFTERNOON

- ❖ Risk Assessment of Food Safety
- ❖ Soybeans in Monogastric Nutrition
- ❖ Historical Aspects of Equine Research - How We Got Here and Where Are We Going?
- ❖ Twinning Beef Cows

SATURDAY MORNING

- ❖ Minimizing Environmental Impacts by Recycling By-Products
- ❖ Ractopamine at One Year of Commercial Application
- ❖ The Role of Forages in the Quality and Consumer Acceptance of Meat and Milk

REGISTRATION INFORMATION

Conference registrants receive a Conference Program and Abstracts Booklet, and free admission to all symposia (except pre-meeting), the Exhibit Hall, the Opening Reception, Industry/Technology Forum, and the Ice Cream Social. The registration form will be posted to the web site www.fass.org/fass01 by February 15, 2001. Be sure to register by May 15 to take advantage of highly discounted rates.

HOUSING INSTRUCTIONS

- WEB** Book your on-line reservation at www.fass.org/fass01
- FAX** Fax completed form to (317) 684-2492
- MAIL** Send completed form to ICVA Housing Bureau, One RCA Dome, Suite 100, Indianapolis, IN 46225-1060

All reservations will be made through the Housing Bureau. To take advantage of the conference rates, be sure to book your reservation by June 15.