3rd Annual Animal Sciences and Industry Family & Friends Reunion

Friday, October 13, 2017
Stanley Stout Center
2200 Denison Avenue • Manhattan, KS
Schedule

5:30 pm  ASI Family & Friends Reunion is OPEN!
          All event attractions remain open throughout the evening

7:20 pm  “Pride of Wildcat Land” Band Performance
          Outdoor Bowl (south of the Stout Center)

7:40 pm  WILDCAT WALK
          Stroll through the aisle formed by the band. Event
          attendees move into the Stout Center

7:55 pm  Star Spangled Banner
          KSU Marching Band

8:00 pm  Don L. Good Impact Award
          Sharon Schwartz

8:45 pm  Dessert Served
          Call Hall Ice Cream and cookies

9:10 pm  Jr Wildcat toy drawing (must be present to win)
          LMIC Board Members

9:30 pm  Event attractions close
          Safe travels
Welcome Home...

Welcome to the third annual KSU Animal Sciences and Industry Family & Friends Reunion! The Livestock and Meat Industry Council (LMIC) hopes you enjoy an eventful and fun-filled evening reconnecting with the KSU Animal Sciences family.

Dr. Ken Odde  
Department Head  
Animal Sciences & Industry

Craig Good  
President  
LMIC

Why a reunion?  
The purpose of the ASI Family & Friends Reunion is two-fold. It provides an annual opportunity for KSU alumni and friends to re-connect with their collegiate classmates, faculty and staff. At the same time, attendees are able to see and hear everything currently taking place within ASI and across campus. The idea is to create excitement and a sense of belonging among our extended K-State ASI family. The reunion also provides the perfect venue for the annual presentation of the Don L. Good Impact Award, allowing each award winner an opportunity to interact with a large portion of the KSU ASI family, including students, faculty, staff, alumni and friends. Given the influential nature of these award winners, this should provide a memorable and unique opportunity for every event attendee.
Event Information

**Registration/Name Tags.** If you are pre-registered, thank you! Registration is as simple as stopping by the registration desk to have your name checked off a list and pick up your pre-printed name tag. Your name tag will provide you unlimited access to all event attractions throughout the evening. The one exception is for beer or wine, which will require additional payment at the cash bar.

If you did not pre-register, please stop at the registration desk to pay your registration fee(s) and complete your name tag(s) before proceeding onto the event grounds. As advertised, walk-up registrations may be limited.

Join us at the Stout Center for a fun-filled evening. Enjoy the opportunity to re-connect with old friends. Be sure to take time to introduce yourself to the students working the attractions. Your time will be well-spent learning more about them and current happenings in the ASI Department.
Menu

Premium-quality meat and side dishes will remain available throughout the evening. Please feel free to visit the food stations as many times as you would like. Please discard used plates and pick up a fresh plate on each return trip. In true Animal Sciences & Industry fashion, all of the meat animal species plus dairy are represented in our menu selection. Here are your entrée and dessert choices. Be sure to sample all of them throughout the course of the evening!

**PORK:** Duroc Pork Loin and Pulled Pork Sliders  
*provided by Good Farms and Smithfield*

**BEEF:** Certified Angus Beef® KC Strip Sandwiches  
*Beef provided by Tyson*

**LAMB:** Smoked Leg of Lamb w/ Chimichurri Sauce  
*Lamb provided by Superior Farms Inc. and Gibson Farms Inc.*  
*Preparation sponsored by the Kansas Sheep Council*

**POULTRY:** Smoked Mini Chicken Skewers

**DAIRY:** Call Hall Ice Cream  
*Sponsored by Dairy Farmers of America, Dairy MAX and Midwest Dairy Assn.*

Ice Cream and cookies will be served after the award program.

*Thank you to our caterer for the evening: Cox Bros. BBQ*
A variety of drinks can be found throughout the event grounds. Bottled water, white and chocolate milk and a variety of Pepsi products are available free-of-charge in a number of iced tanks. For those looking for an adult beverage, we also have a cash bar available where you may purchase beer or wine by the glass. We reserve the right to refuse service to anyone whose behavior indicates they’ve made too many trips to the bar.

Thank you to our drink providers:
Dairy MAX, Midwest Dairy Association, Dairy Farmers of America Inc., Pepsi and RC McGraws

Don’t miss Rusty Rierson and his band! Rusty earned his bachelor’s degree in Ag Economics and a master’s degree from ASI. A natural entertainer, Rusty has been singing for audiences since he was 11 years old. He started recording in 2006 and has shared the stage with legends such as David Frizzell, TG Sheppard, Sawyer Brown, Collin Raye, Joe Diffie and more.

Rierson hosts his own radio show called “Rusty Radio,” which airs every week on a number of stations throughout Kansas and Oklahoma. Rusty has also appeared on TV a number of times, including the Shotgun Red Variety Show and American Idol. Despite his success, Rusty remains a Kansas country boy at heart, which is evident through his music. You can learn more about Rusty at www.rustyrierson.com
Enjoy a special performance by “The Pride of Wildcat Land!”
Dr. Frank Tracz is bringing 300-plus members of the KSU Marching Band for a very special appearance at the Family & Friends Reunion. The KSU marching band is a past Sudler Trophy Award winner, which is given every two years to recognize the top marching band in the U.S. All of us can certainly agree that our marching band is a point of pride for every member of the K-State Nation. Be sure to be near the outdoor bowl located south of the Stout Center at 7:20 pm to see, hear and enjoy “the best band in the land!”

Join us for the WILDCAT WALK! Following the band’s performance, join us for a Family & Friends tradition. The band will form an aisle for Reunion attendees to stroll through while being serenaded on their way into the Stout Center for the award ceremony. Following the WILDCAT WALK, band members will stay and enjoy premium-quality meat and dairy products plus other delicious foods. Meanwhile, our ASI family will be indoors recognizing Sharon Schwartz as the 2017 Don L. Good Impact Award winner. Thank you to LMIC for sponsoring complimentary meals for the band. What an opportunity to showcase ASI’s all-important role in high-quality food production to students from all walks of life!
Check out our photo backdrop and snap a few memories! We thought you might enjoy taking several photos with family, friends and special guests. Be sure to check out the life-size rocking horse in the backdrop area. Take as many photos as you like, and don’t forget to share them on social media and tag #KSUASIFamily.

Make sure your kids also stop by the sale ring inside the Stout Center to sign their KSU Animal Sciences & Industry Letter-of-Intent! Your children can experience the thrill of “committing” to a top-flight program just like today’s elite athletes. We will provide a protective cover for the signed letter(s) for you to take home. Add this wonderful memento to your kids’ memory books along with past years’ letters. This year’s letter will be different, but just as fun! Kids who sign an ASI Letter-of-Intent will automatically be entered into a drawing for KSU custom-painted Happy Toys. These very special KSU themed toys are displayed in the Stout Center sale ring. Don’t miss out on this opportunity to win a one-of-a-kind KSU family keepsake!
The Jr Wildcat Barnyard will provide priceless entertainment for the youngest members of our ASI family … and for the adults who watch them! All kids are invited to join us in the big tent on the east side of the grounds for games, toys, prizes and big fun! This year’s barnyard features a couple of new attractions that are sure to be big hits! Do you have a youngster in your family who would like to take part in next year’s Kansas State Fair? If so, provide them a chance to qualify in our Pedal Tractor Pull competition. Maybe your boys and girls would rather just play in the dirt with one-of-a-kind farm toys? We have something for everyone who is a kid…or is maybe just a kid at heart!
During the evening be sure to say “Hello” to your favorite mentors!
Don’t miss the opportunity to thank each and every one of our retirees/past faculty and staff members for all they have done for animal agriculture and KSU Animal Sciences & Industry. Be sure to snap a few photos with those who helped mold your career in animal agriculture and food production. Don’t forget to introduce these VIPs to the rest of your family and share a few stories from your collegiate days!

While in the Stout Center, congratulate Sharon Schwartz on being named the 2017 Don L. Good Impact Award winner!
Sharon Schwartz, a long-time pork industry leader and state legislator, has been selected to receive the 2017 Don L. Good Impact Award. Schwartz was instrumental in helping change the pork industry’s marketing strategy, which led to the highly successful “Pork. The Other White Meat” campaign.

She served two terms on the National Pork Board as well as serving on several national committees. She also has served as president of the Kansas Pork Producers Council and as an executive board member of the U.S. Meat Export Federation.

Her commitment to service is not limited to the agriculture industry as she served 20 years in the Kansas Legislature. During her tenure in the legislature, Representative Schwartz served as the chair of the agriculture, chair and vice chair of appropriations, and chair of rules and regulations committees.
Family & Friends Gift Box. Be sure to pick up your gift box before leaving the grounds this evening! Registered adults are eligible to receive the gift by turning in your name tag as you leave the event grounds.

Make sure to pick up a gift box. Gift boxes are located on the west end of the Stout Center. Show your KSU Animal Sciences & Industry pride every day of the year by using these fun keepsakes!

Don L. Good Award bronze. Last year, the Livestock and Meat Industry Council contracted Blair Buswell to design and sculpt a bronze of the LMIC logo representing equine and the meat animal species as the focal point for the newly minted Don L. Good Impact Award.

Buswell was chosen because of his ability to bring a sense of life to his work. He is known for sculpting more than 85 busts for inductees into the Pro Football Hall of Fame, as well as larger-than-life works in downtown Omaha, Nebraska, and the National Cowboy Museum in Oklahoma City.
Don L. Good Impact Award Criteria

Established in 2015 by the Livestock and Meat Industry Council

The Don L. Good Impact Award is to be given to a person, persons or entity that has had a very positive impact on the livestock and meat industry and/or agriculture. This award could also be given to a person who has had a positive influence in educating and developing students to be great contributors to agriculture. The recipient might include someone who has had a large impact on agriculture via the media or the political arena.

The Don L. Good Impact Award is intended to be given annually, provided the Livestock and Meat Industry Council (LMIC) identifies a deserving individual or entity to receive the award. The committee recommends preference be given to people with Kansas State University ties, but does not limit the award to only KSU graduates. This award could cultivate relationships and links with others outside of our university.

The KSU ASI Family & Friends Reunion will be the venue at which the award will be presented. The awarding ceremony will be the highlight of the event. The physical award will be an item that may serve as a lasting legacy for the recipients and their families.

The Stockman of the Year selection committee will have the adjunct duty of fielding nominees and making a recommendation to the LMIC Board for the annual Don L. Good Impact Award recipient. The full LMIC Board will vote on the recommendation and a two-thirds majority of the directors present is required for affirmation.
Don L. Good Impact Award
Past Awardees

2015
Dr. Miles McKee
K-State ASI Professor Emeritus

2016
Certified Angus Beef LLC
Sharon Schwartz, Washington, Kan., long-time pork industry leader and state legislator, has been selected to receive the 2017 Don L. Good Impact Award.

Born in Waterville, Kansas, and raised on a dairy farm in Hanover, Kansas, Sharon has been involved in agriculture her entire life.

After marrying the love of her life, Leo, in 1959 the couple settled in Washington and the first three years of their marriage they had a dairy herd, but soon realized they were merely trading labor for the milk they were selling. That’s when they decided to sell the cows and turn to feeder pig finishing.

This then led to the couple investing in sows, and before too long, Pork Chop Acres was a farrow-to-finish operation that grew close to 1,000 sows at one time. Through the years, the couple’s farming operation has also produced wheat, soybeans, corn and milo.

Today, Schwartz Family Farms LLC is a diversified family farm operation focused on wheat, soybeans and corn. Currently, their son, Doug, and his wife, Natalie, farm with them. Their daughter, Cheri, and her husband, Daren, live in Oregon. They have five grandchildren and four great-grandchildren.

The early years of Sharon and Leo’s marriage focused on their family and the farm. Sharon began her commitment to public service in 4-H, serving as a leader for more than 20 years. Since then, she has served in many capacities throughout agriculture.

Sharon says what led to her leadership involvement in the pork industry was her desire to learn. She wanted to learn more about research regarding the pork industry and to help with promotion.
“I wanted to help promote the product we were producing,” Sharon says. “There were many misconceptions about pork that I thought I could help change.”

She was instrumental in helping change the pork industry’s marketing strategy which led to the highly successful “Pork. The Other White Meat” campaign, released in 1987. She served two terms on the National Pork Board as well as serving on several national committees.

In November 1992, she became the first female president of the Kansas Pork Producers Council. She has also served as an executive board member of the U.S. Meat Export Federation.

Sharon’s commitment to service is not limited to the agriculture industry, as she served 20 years in the Kansas Legislature. During her tenure, Representative Schwartz served as the chair of the agriculture, chair and vice chair of appropriations, and chair of rules and regulations committees. She worked tirelessly for her constituents to further: a strong education system for rural Kansas, reduce reliance on property taxes, ensure senior services are preserved, and the preservation and growth of agriculture.

Sharon set out to make sure those in Topeka understood the importance of agriculture to the economy. She has a passion for protecting rural Kansas’ rights.

Sharon’s behind-the-scenes work in the legislature often resulted in much appreciated support for Kansas State University faculty and students. Especially important to agriculture are the many K-State infrastructure and building projects she helped guide through the legislature; plus, Sharon’s voice helped ensure that sound science was used to develop agricultural law.

Another project Sharon led was the Veterinary Training Program for Rural Kansas. This is a debt-forgiveness program for veterinarian students to receive $20,000 per year of a forgivable loan for each year they serve in rural Kansas (any county with less than 35,000 population). Kansas was the first state to appropriate the funds for this type of program. To date, 50 students have participated in this program.

Through the years, Sharon has transitioned from dairy princess to pork promoter to state legislator, all the while being an advocate for agriculture. Above all, she has kept her focus on what’s most important — being a devoted wife, mom, grandma and great-grandma.

Congratulations Sharon, and thank you for being a strong voice and visionary leader on both the state and national level in the swine industry, and a dedicated advocate for agriculture in the state of Kansas and Kansas State University.
The Kansas State University Department of Animal Sciences and Industry Swine Team takes practical swine nutrition, feed safety, reproduction, behavior and meat science research and works with producers to facilitate rapid adoption of technology. The team of faculty, staff and students strive to increase the profitability of swine producers by conducting applied research to generate the answers needed to help them make informed decisions regarding their operations.

The Kansas swine industry is a robust industry with Kansas producers marketing approximately 3.2 million pigs with a gross market value of about $470 million. The swine industry plays a significant role in the Kansas economy.

Our K-State swine team works with producers and industry leaders to: 1) Provide opportunities for undergraduate and graduate students to develop careers in the swine industry; 2) Conduct research that focuses on key factors to maintain producer profitability; 3) Continually build facilities and relationships needed to conduct cutting-edge research; and 4) Maintain extra-mural funding to accomplish program goals.

In its extension role, the Swine Team hosts two major events each year to share research and other industry updates — KSU Swine Day and Swine Profitability Conference. Swine Day is hosted annually the third Thursday of November and the Profitability Conference is the first Tuesday of February. The team also helps host youth educational events such as the annual Dr. Bob Hines Swine Classic and biannual Jr Swine Producer Day.
The Applied Swine Nutrition group, part of the KSU ASI Swine Team, is internationally recognized as a leader in research and producer-focused service. In 2016, the group published 21 journal articles and 26 abstracts. They secured $1.27 million in grants for swine nutrition and production research and individuals in the group were keynote speakers at conferences in the U.S., China, Chile, Brazil, Japan, Panama and Spain.

The team utilizes KSUSwine.org to post its research and other industry information. In 2016, Swine Day papers were downloaded more than 5,700 times by individuals from 98 countries. The team also developed the KSUAntibiotics.org website to educate producers on antibiotic resistance and conducted numerous evaluations to identify antibiotic replacements.

KSU ASI has a strong undergraduate and graduate research program with many projects focused on the swine industry. Currently the Swine Team is working with 24 masters and doctorate students focusing on swine-related research.

The K-State Swine Teaching and Research Center located north of Marlatt Avenue and east of College Avenue is utilized by faculty, staff and students for teaching and research. The unit maintains approximately 160 sows. Females are bred artificially and no herd boars are used in the breeding program. Buildings at the unit include a breeding barn, gestation and development barn, a farrowing barn with 29 crates, nurseries, and finishing facilities. Offspring are marketed as slaughter hogs after being used in research projects and teaching activities.

In addition to the departmental facilities, applied research is conducted with numerous commercial producer partners across the Midwest. The ASI Swine Team also partners with researchers in other College of Agriculture departments and the College of Veterinary Medicine to meet producer needs.

For more information about the KSU Swine Team, visit KSUSwine.org.
ASI Faculty, Staff & Student
2016-17 Award Winners

Jayendra Amamcharla
ADSA Foundation Scholar
Award in Dairy Foods

Calvin Drake
World Simmental-Fleckvieh
Federation
Golden Book Award

David Grieger
College of Agriculture Faculty
of Semester - Fall 2016

Abby Nutsch
2017 K-State Global Campus
Outstanding Advisor

Sara Reasoner
2017 Friend of K-State
Global Campus Award

Jared Johnson
2017 KSU ASI Outstanding
PhD Student

Esther McCabe
2017 KSU ASI Outstanding
Masters Student

Joseph Limbach
2017 KSU ASI
Outstanding Senior
Heartland Cattle Company is a professional heifer development and research center located six miles southeast of McCook, NE.

Established in 1990, the concept of “Professional Heifer Development” was first conceived in the late 1980s because of a research/teaching program at Kansas State University administered by faculty members Larry Corah and Patsy Houghton.

In 1990, Houghton went on to form Heartland Cattle Company, which was a first-of-its-kind large-scale, commercial business designed to develop and produce genetically superior bred heifers for ranchers. Today, Heartland Cattle Company has turned out nearly 125,000 AI bred heifers that have been placed across America.

Between heifer rotations, nearly 200,000 bawling calves have been weaned and started, and multiple research projects have been completed; including FDA controlled studies for clearance of product usage in replacement heifers and feeder cattle.

Heartland Cattle Company enjoys long-term customer relationships with an average annual customer retention rate exceeding 95%. Long-term, high-quality employees are another hallmark of the company, and are largely responsible for much of the Heartland success story.

Heartland Cattle Company is proud to be a member of the KSU Animal Sciences & Industry family! Learn more about Heartland Cattle Company at www.heartlandcattle.com.
The Lechtenberg Family is a proud supporter of K-State’s missions. The family’s passion for KSU began when Kelly entered Vet School in 1983 while Marcie was teaching at Riley County High School. Marcie earned her master’s while Kelly completed his veterinary training.

Cooperation between the Colleges of Ag and Vet Med allowed Kelly to complete simultaneous DVM and PhD programs. Kelly’s educational background was critical to founding companies in Nebraska and Kansas that provide research services focused on the development and regulatory approval of safe and efficacious products for beef cattle, dairy cattle, swine, sheep, goat and chickens. The family’s ag operations in Nebraska and Kansas include a commercial feedlot, stocker grazing unit, iso-wean swine unit and crop production (corn and soybeans).

Marcie completed a PhD in Marriage and Family Therapy in 2014. The Lechtenberg daughters and their husbands are also K-Staters. Jana and husband, Drew Biery, teach in Wamego and Manhattan and just launched a business, The Barn Baseball Academy. Drs. Brooke and Charley Cull are both research scientists with one of the family businesses, the Veterinary and Biomedical Research Center in Manhattan. Youngest daughter, Dr. Paige Andersen, recently opened TimberCreek Veterinary Hospital on the east side of Manhattan. Her husband, Max (KSU ASI) has started business as a farrier. Dr. Marcie Lechtenberg is the Couples and Family Therapy Director of Clinical Services for KSU College of Human Ecology.

Kelly serves on both the KSU Foundation and LMIC Boards. He was selected as the 2005 KSU Vet Med Alumni Fellow. The Lechtenbergs hold 18 K-State degrees. More will likely follow, as three grandsons (Jackson, Carter and Cannon) can already be seen wearing a lot of purple.
Gold Sponsors
$10,000 - $24,999

Rich Porter

Richard owns and operates a grazing and backgrounding operation located approximately 60 miles southeast of Manhattan, KS. He receives around 8,000 head of three-weight, high-risk calves annually and grows them out to eight-weights. For most of the year, the cattle are on native grass supplemented with distillers grains. By mid-winter, the calves are in a drylot receiving corn silage.

Known for being an independent thinker, Richard has two degrees from Kansas State University, including a bachelor’s in Chemical Engineering and a master’s in Agribusiness. Richard also holds a law degree. Rich has participated in numerous cattle research trials with the KSU Animal Sciences & Industry Department and is a proud member of the LMIC Board of Directors.

A staunch supporter of the KSU Animal Sciences & Industry Department, Richard generously served as the lead donor for the Stanley Stout Marketing Center construction project. The Stanley Stout Center is currently used for a multitude of purposes including serving as the venue for this evening’s KSU AS&I Family & Friends Reunion.

Richard and Sarah have three children, three granddaughters, one dog and a menagerie of cats.
Silver Sponsors
$5,000 - $9,999

This year marks the 50th year that KanEquip, formerly Meinhardt Farm Equipment, has been meeting the farm equipment needs of Kansas producers. Jim Meinhardt, who is a proud supporter of Kansas State University, founded KanEquip which has grown to eight locations in Kansas and Nebraska.

Headquartered in Wamego, Kansas, KanEquip represents major lines such as New Holland, Case-IH and Kubota. It also sells Kansas lines like Landoll, Great Plains, Grasshopper and Landpride. KanEquip works with K-State to provide quality equipment that meets the university’s loaning, leasing and purchasing needs.

KanEquip employs approximately 150 people, and all three members of the management team, Craig Goff, Bryndon Meinhardt and Grant Meinhardt, attended KSU. KanEquip looks forward to supporting the Animal Sciences and Industry department in the future.


Tyson Fresh Meats Inc., a subsidiary of Tyson Foods Inc., is a leading supplier of premium beef and pork, as well as allied products, such as tanned hides used to make leather.

Marketed globally, Tyson beef and pork products reach consumers through the world’s most recognized retailers and restaurants. Headquartered in Dakota Dunes, South Dakota, Tyson Fresh Meats employs approximately 41,000 people at 17 production facilities throughout North America, including a beef processing facility in Holcomb, KS, and a beef further processing facility in Emporia, KS.

Tyson Fresh Meats also includes The Bruss Company, Chicago-based operation that cuts steaks and chops for the restaurant industry, and The Pork Group, a small hog breeding subsidiary that produces finished hogs, feeder pigs and weaned pigs for sale to pork processors and finishers.
Bronze Sponsors
$1,000 - $4,999

Kansas Livestock Association
Topeka, KS

Kansas Pork Producers Council
Manhattan, KS

Smithfield Foods
Crete, NE

Good Farms
Olsburg, KS

Clawson Ranch
Partnership
Plains, KS
Bronze Sponsors
$1,000 - $4,999

Dairy Farmers of America Inc.
Kansas City, KS

Midwest Dairy Association
Smithville, MO

Dairy MAX Association
Prairie, TX

Kansas Sheep Council
Quinter, KS

Gibson Farms Inc.
Copeland, KS

Superior Farms
Denver, CO
Bronze Sponsors

$1,000 - $4,999

Blueville Nursery Inc.
Manhattan, KS

Vanderbilt’s
Wamego, KS

Sink, Gordon & Associates LLP
Manhattan, KS

Crossroads Real Estate & Auction LLC
Manhattan, KS

KRVN
Lexington, NE

WIBW
Topeka, KS

KFRM
Clay Center, KS

Rent-A-Center
Manhattan, KS
Bronze Sponsors
$1,000 - $4,999

Phil Phar
Council Grove, KS

Justin & Mary Janssen
Alma, KS

Patrons
$999 & Under

Arthur-Green, LLP
Manhattan, KS

Debbie Lyons-Blythe
White City, KS

Buchanan & Company
Manhattan, KS

Frank Harper
Sedgwick, KS

Roy Henry
Longford, KS

Bill Miller
Council Grove, KS

Moser Ranch
Wheaton, KS

Jim Riemann
Wamego, KS

Springhill Herefords
Blue Rapids, KS

Kathy Patton Strunk
Silver Lake, KS
Animal Sciences & Industry
The KSU Department of Animal Sciences & Industry serves students, livestock producers and the animal and food industries through teaching, research and education. The K-State ASI Department prepares students for careers in the animal and food industries. The curriculum includes the study of nutrition, reproduction, genetics, behavior, meat science and food science with production, management and agribusiness skills. For more about the K-State ASI Department, please visit www.asi.ksu.edu

K-State Research and Extension
KSU Research and Extension is a short name for the Kansas State University Agricultural Experiment Station and Cooperative Extension Service, a program designed to generate and distribute useful knowledge for the well-being of Kansans. Supported by county, state, federal and private funds, the program has county extension offices, experiment fields, area extension offices and regional research centers statewide. Its headquarters is on the K-State campus in Manhattan. For additional information, please visit www.ksre.ksu.edu

KSU Livestock and Meat Industry Council Inc
The KSU Livestock and Meat Industry Council (LMIC) is dedicated to facilitating interdisciplinary research that identifies and addresses issues and opportunities facing animal agriculture and the efficient production of food. LMIC solicits volunteer contributions including time, money, land, livestock, equipment and other bequests in support of approved priorities and initiatives within the Department of Animal Sciences & Industry, in cooperation with the KSU College of Agriculture.
The KSU Livestock & Meat Industry Council Inc is proud to bring you the ASI Family & Friends Reunion. Here are your 2017-18 LMIC Board Members:

**President**
Craig Good  
Olsburg, KS  
Roy Henry  
Longford, KS

**Vice President**
Mark Gardiner  
Ashland, KS  
Patsy Houghton  
McCook, NE

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Doug Deets  
Manhattan, KS  
Jim Riemann  
Wamego, KS

Ken Grecian  
Palco, KS  
Randall Spare  
Ashland, KS

Kim Harms  
Lincolnville, KS  
Tom Toll  
Lindsborg, KS

Frank Harper  
Sedgwick, KS
Bring your family and join us on game day at the Animal Sciences tent in the southeast corner of Cat Town for burgers and brats. The grill heats up two hours before kickoff. The food is free…the comradery is priceless!

GO CATS!

Travel Safely!
Event Notes

- No pre-registration or registration fee refunds.
- The right is reserved to publicize any photograph taken at the ASI Family & Friends Reunion.
- Not responsible for accidents. Attend at your own risk.

Comments/Ideas

We would love to hear your comments and suggestions about the Family & Friends Reunion as we plan next year’s event. Please contact one of these committee members, and let them know how we can continue to improve the event.

LMIC Committee Members
Patsy Houghton, McCook, NE, Chairman
David Clawson, Englewood, KS
Frank Harper, Sedgwick, KS
Justin Janssen, Alma, KS
Bill Miller, Council Grove, KS
Stan O’Neil, Salina, KS

ASI Department Committee Members
Dr. Ken Odde
Dr. David Nichols
Lois Schreiner
Angie Denton