GOOD NEWS

MAKE A NOTE OF IT
Prime Rib Sales
Meat Judging Team Fundraiser

Comparable to in-store pricing yet it is cut-to-order, ready-to-cook, and supports the MSU Meat Judging Team.

Boneless, 4—12 lb Roast (plan for about ½ lb per person)
Ready-to-Cook, pre-seasoned, with cooking instructions
Price: $12.00/lb
Pay at Pick-up between March 27-29, 2013
By Pre-order only! Perfect for your holiday dinner!
Prepared for you by the meat judging team to provide a tender, juicy dinner!
Orders can be dropped off at the MSU Meat Lab or delivered via campus mail to Sarah Wells, 1290 Anthony Hall. Be sure forms are filled out fully and legibly in order to have order filled. MSU Meat Lab accepts cash, checks, and credit cards. Exact price will be given at pick-up.

Order Forms Due by March 11:
Name: _____________________________ Phone: _____________________________
Email: _____________________________ Size of Roast (4-12lbs)____________ ± ½ lb

AAALAC SITE VISIT - Update #1

Michigan State University's Animal Care Program (which includes all housing facilities, laboratories, and farms that use animals in research, teaching or testing) is having an accreditation site visit by AAALAC, International on Monday February 25th – Thursday February 28th. Attached is information regarding what you can expect for this visit and the importance of appearance in making a good first impression during a site visit. Additional information will appear in future updates. It is very important that everyone does their part to make this a successful site visit. If you work with animals at the farms or in laboratories, please make sure everyone involved on animal projects is listed on the appropriate Animal Use Forms. In addition make sure that project protocols are current with the procedures approved within an Animal Use Form. Make sure your animal area is neat, clean and orderly with no expired products, and that all of your training and records (research and/or medical) are complete and up to date. Do not leave this work for the farm or facility managers to take care of because they are very busy with their own areas.
AAALAC International is a private, nonprofit organization that promotes the humane treatment of animals in science through voluntary accreditation and assessment programs. AAALAC stands for the "Association for Assessment and Accreditation of Laboratory Animal Care."

AAALAC, Intl. accreditation is accepted as evidence of compliance with policies on animal care and use set by the National Institutes of Health, American Heart Association, Department of Veterans Affairs, Department of Agriculture, and the National Aeronautics and Space Administration among others.

More than 850 companies, universities, hospitals, government agencies and other research institutions in 36 countries have earned AAALAC accreditation, demonstrating their commitment to responsible animal care and use. These institutions volunteer to participate in AAALAC's program, in addition to complying with the local, state and federal laws that regulate animal research.

For more information about AAALAC, Intl. accreditation, please contact the IACUC Office at 432-4151 or iacuc@msu.edu.

Thank you in advance for your efforts so that we can have a successful site visit!

**EMERGENCY GENERATOR TESTING**

The Physical Plant Maintenance personnel will be testing the emergency generator at **ANTHONY HALL**. This will require Physical Plant electricians to have the life safety systems power off on **Friday, February 8, 2013** from 6:15 a.m. to 7:15 a.m. This shutdown will affect the stairwell lighting, exit lighting, fire alarm systems, phone systems and any other equipment on the emergency generator. This shutdown will not affect normal building power.

If you have any questions or concerns, please contact John Nurenberg, Skilled Trades Supervisor, at 432-0509, or Mike Ramirez, Planner/Inspector/Analyst, at 432-0540, Monday through Friday, 8:00 a.m. to 4:30 p.m.

**EVENTS**

**Department Coffee Break**
The once a month coffee break for the Animal Science Department will be held the following dates at 9:30 in room 1310 Anthony:

- February 8th
- March 8th
- April 12th
- May 10th

**SEMINARS**

**Dr. Michel Wattiaux**, Professor, University of Wisconsin-Madison, *Moving University Teaching and Learning into the 21st Century*, **Friday, February 22, 1:00pm, 1310 Anthony Hall**

UNDERGRADUATE STUDENTS

GRADUATE STUDENTS
The spring 2013 semester grad/faculty pizza lunches have been scheduled for the third Wednesday of each month. All the lunches will be in 2315 ANH, and will be from 11:30am -12:30pm. Pizza will be provided, but people are asked to bring their own beverage.

POSITION ANNOUNCEMENTS
Prime Rib Sales
Meat Judging Team Fundraiser

Comparable to in-store pricing yet it is cut-to-order, ready-to-cook, and supports the MSU Meat Judging Team.

Boneless, 4—12 lb Roast (plan for about ½ lb per person)
Ready-to-Cook, pre-seasoned, with cooking instructions
Price: $12.00/lb
Pay at Pick-up between March 27-29, 2013

By Pre-order only! Perfect for your holiday dinner!
Prepared for you by the meat judging team to provide a tender, juicy dinner!

Orders can be dropped off at the MSU Meat Lab or delivered via campus mail to Sarah Wells, 1290 Anthony Hall. Be sure forms are filled out fully and legibly in order to have order filled. MSU Meat Lab accepts cash, checks, and credit cards. Exact price will be given at pick-up.

Order Forms Due by March 11:

Name: ________________________________ Phone: __________________________
Email: ________________________________ Size of Roast (4-12lbs) ___________ ± ½ lb