



Meat Science

Prime Cuts

Meat Science at Texas A&M University is an interdisciplinary group focusing on food safety, quality, nutrition and value.

A quarterly publication

Winter/Spring | 2011

Davey Griffin receives prestigious educator's award

COLLEGE STATION -- Dr. Davey Griffin, a Texas AgriLife Extension Service meat specialist, received the North American Meat Processors Association's 2011 Harry L. Rudnick Educator's Award.

The award presentation was made on March 19 at the association's Meat Industry Management Conference in Chicago.

The NAMP Educator's Award is a prestigious and coveted honor given to a distinguished educator in the field of meat education. The award was established in 1969 to honor educators engaged in meat and animal sciences whose work has a definite benefit to the meat processing industry.

Griffin also is an associate professor in the meat science section in the Department of Animal Science at Texas A&M University. He has been instrumental in the success of NAMP's Center of the Plate Training®, which

he has assisted for nine years. Griffin serves as a liaison between industry, commodity groups, medical and dietary professionals and USDA extension personnel to provide research, information, and technology.

His key program and interest areas include cutability and composition of carcasses associated with value-based marketing, current consumer issues concerning meat and meat products, youth development and cooperative research projects.

"Dr. Griffin contributes greatly to the ongoing education of meat industry professionals and students alike. NAMP appreciates his support of our programs and others, and congratulates him on this achievement," said NAMP President Bobby Hatoff of Allen Brothers in Chicago, IL.

Past Texas A&M educators who have won this prestigious award include Dr. Zerle



Carpenter (1975), Dr. Gary Smith (1988), Dr. H. Russell Cross (1991), Dr. Jeff Savell (2003) and Dr. Kerri Harris (2005).

Kyle Segner wins Carpenter Award

COLLEGE STATION -- Kyle Segner, a master of science student from Fredericksburg, Texas, received the Z.L. Carpenter Outstanding Graduate Student Award on December 17, 2010.

Segner is working under the direction of Dr. Rhonda Miller and Dr. Jeff Savell.

The Carpenter Award is given to a graduate student who excels in the three areas of Dr. Carpenter's work at Texas A&M University: teaching, research and Extension/public service.

For a complete list of previous winners, go to <http://meat.tamu.edu/carpenter/carpenter.html>.



Temple Grandin to speak at A&M

COLLEGE STATION -- Dr. Temple Grandin, world-famous animal scientist, will speak at the Rosenthal Lecture Series on Sept. 15, 2011 from 7 to 9 p.m. at the Annenberg Presidential Conference Center - PCC Frymire in College Station.

Grandin is a designer of livestock handling facilities and a professor of animal science at Colorado State University. She has authored more than 400 articles in scientific journals and livestock periodicals on animal, welfare and facility design. In 2010, Time Magazine named her one of the 100 most influential people.

The Rosenthal Lecture Series is designed to bring together meat industry representatives with the meat science academic group at Texas A&M University to hear presentations on current topics and to share information and form linkages.

Grandin, also an autism self-advocate, will speak about autism on Sept. 14, 2011 from 7 to 9 p.m. in Rudder Theatre. As one of the most accomplished and well-known adults with autism in the world, Grandin has become a prominent author and speaker on the subject of autism.

Graduate students honored with Ronnie L. Edwards Graduate Teaching Award

COLLEGE STATION -- Three graduate students in the Department of Animal Science are the recipients of the Ronnie L. Edwards Graduate Teaching Award in Animal Science, in recognition of their important contributions as graduate students to the undergraduate student experience.

Ashley Haneklaus and Laura May, both meat science graduate students, and Nicole Burdick, reproductive physiology, were each honored during a special ceremony held October 12 on the Texas A&M University campus.

The Ronnie L. Edwards Graduate Teaching Award was created in remembrance of Dr. Edwards, who served as associate head for the Department of Animal Science and spent more than two decades working with graduate students. One of his major activities was coordinating the teaching assistantships for the department, helping to ensure the best graduate teachers possible for the courses taught.

Haneklaus, from Houston, is a meat science graduate student working under the co-direction of Dr. Kerri Harris and Dr. Jeff Savell. Haneklaus has taught ANSC 307 labs to more than 1,000 students, as well as other courses in the meat science section. She has coached the Meat Science Quiz Bowl team for the past two years.

"Ashley is one of the best teaching assistants I have worked with and is determined to prepare our students to be the best they can be," commented one nominator.

Laura May, from Hurricane Mills, Tenn., is a master's student in meat science. May is the coach of the 2009-2010 Texas A&M University Meat Judging Team and has taught ANSC 307 and ANSC 317. May was a member of the 2006 National Championship Meat Judging Team.

"Laura is one of our top teachers in and out of the classroom," one nominator said.



Left corner, Laura May. Left, Cathy Edwards and Sigrid Edwards, daughter and wife of Dr. Ronnie Edwards, were present for the announcement of the Ronnie L. Edwards Graduate Teaching Award, presented by Dr. Russell Cross, interim department head, far right, to Ashley Haneklaus and Nicole Burdick.

Burdick, from Corpus Christi, graduated in August 2010 with a doctoral degree in reproductive physiology, mentors were Dr. Jeff Carroll and Dr. Tom Welsh. Burdick is currently working as a post doctorate with the USDA—Agricultural Research Service in Lubbock under the direction of Dr. Jeff Carroll. Burdick completed her undergraduate and master's at TAMU-Kingsville. During Burdick's time at College Station she taught ANSC 433 for six semesters to 130 students.

"Nicole has demonstrated an outstanding ability to impart knowledge to students," according to her nomination packet.

The Ronnie L. Edwards Teaching Award in Animal Science will be presented yearly and winners are selected based on nominations and supporting letters from department faculty.

RanchTV educational website reaches 250 online videos mark

COLLEGE STATION - RanchTV.org, an online video library that offers instruction on beef production management and practices, has passed a milestone after one year of existence, according to a Texas AgriLife Extension Service expert.

"The Beef Cattle Extension faculty with AgriLife Extension, along with other faculty in the Department of Animal Science and College of Veterinary Medicine at Texas A&M University, have put online more than 250 videos on beef cattle management," said Dr. Dan Hale, AgriLife Extension meat specialist.

The RanchTV.org online video library was developed to extend education resource and information outreach to beef cattle producers via the Internet, Hale said.

"They have had almost 30,000 viewers over the last year," he said. "The goal of the online digital library is to provide cattle producers easy access to information that will help teach best management practices. This was accomplished through the sponsorship of the Texas Beef Council."

Instructional topics on the website include effective stockmanship, Beef Quality Assurance practices, grid marketing and chute-side processing, Hale said.

"RanchTV.org includes information about almost every aspect of beef cattle production," he said.

"It even contains an online Beef 706 program where cattle producers can learn about the value of cattle from feeder calf

to boxed beef.

"RanchTV.org will be an evolving online learning center for cattle producers, with many more videos scheduled to be added over the second year."

According to Hale, one of the most popular videos is where Dr. John Davidson, a Texas A&M College of Veterinary Science veterinarian, shows an intramuscular vaccination of a live calf using magnetic resonance imaging. It can currently be seen in the featured-video section on the home page.

"It is our goal to continually add new videos on the latest issues facing the beef cattle industry," Hale said.

(Story written and provided by Texas AgriLife Communications.)

Animal Science professor lectures in China

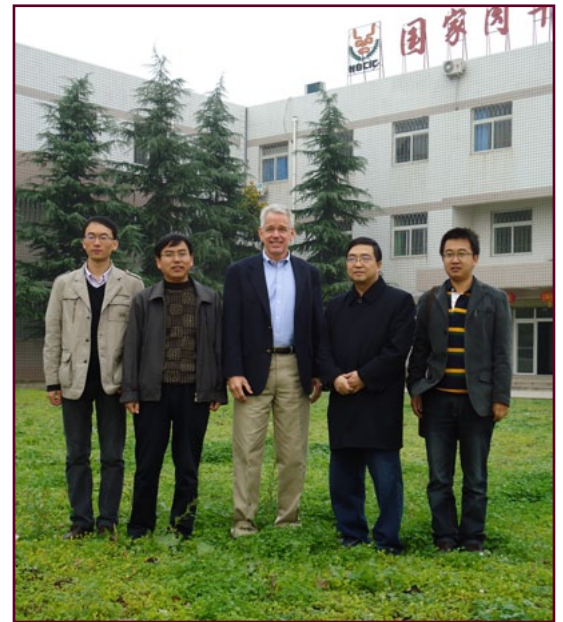
CHINA – Dr. Stephen Smith traveled to China Oct. 26 – Nov. 5. to give the following presentations:

Oct. 28. Lipid Metabolism in Beef Cattle — Adipose Tissue Differentiation During Growth, presented to faculty, staff, and graduate students of the Northwest Agricultural and Forestry University and the National Beef Cattle Improvement Center of China, Yangling, China.

Oct. 31. Lipid Metabolism and Fatty Acid Composition in Beef Cattle — Adipose Tissue Differentiation During Growth, presented to faculty, staff, and graduate students of the Inner Mongolia Agricultural University, Hohot, Inner Mongolia.

Nov. 2. Gene Expression in Adipose Tissue of Beef Cattle Over Time on Feed in Grass-fed and Grain-fed Cattle, presented to faculty, staff, and graduate students of China Agricultural University, Beijing, China.

Nov. 4. Nutritional Regulation of Lipid Content in Pork Muscle, an invited presentation at the International Symposium on Lipogenesis, Lipid Metabolism, and Its Nutritional Regulation in Livestock, Beijing, China.



Above, Dr. Smith in front of the China National Beef Cattle Improvement Center, Yangling, China.

Left, Chinese Yellow Tail cattle, related to Korean Hanwoo and Japanese Wagyu.

Osburn's Iraqi Tour of Duty extended

IRAQ – Dr. Wes Osburn, associate professor in the Department of Animal Science meat science section, has been serving on active duty in Iraq since January 2010 and will remain overseas until November 2011. Currently, Osburn is working with United States Forces-Iraq, Deputy Commanding General-Advising and Training, Iraq Train-

ing Mission-Iraq and various personnel and the USEMB in Baghdad, as well as working with the Iraqi Lieutenant General, his Chief of Staff, and commandants and commanders of military academies, schools and training centers from Northern Iraq/Kurdistan to Southern Iraq. His duties require extensive travel throughout Iraq, and he will soon be

traveling to other Middle Eastern countries. Osburn reports that every day is different, with many challenges and opportunities. He is proud of the progress being made and is honored to have the opportunity to work with many dedicated Iraqi government and military professionals who truly seek to provide a secure, stable and democratic Iraq.

HOWARD HESBY STUDENT ATRIUM

COLLEGE STATION – Renovation of the atrium in the Kleberg Animal and Food Sciences Center on the Texas A&M University campus will begin soon and when complete will provide a new, state-of-the-art student lounge area.

The newly renovated space will be named in honor of Dr. Howard Hesby, an Animal Science professor who influenced more than 15,000 during his time at A&M.

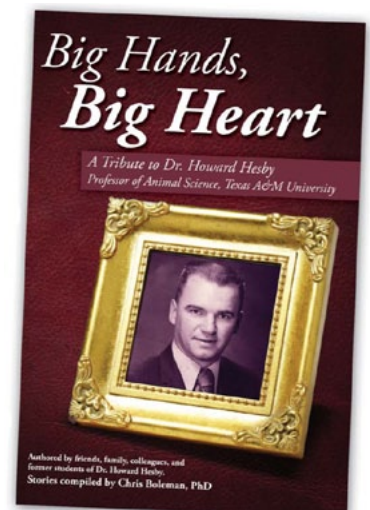
animalscience.tamu.edu/hesby-atrium

When the Kleberg Animal Food and Sciences Center was built in 1975, an Animal Science student lounge was provided on the first floor. This area was removed in 2004 to provide administrative offices for a new department in the building. Not long after that, Hesby and others worked to

find another suitable area for Animal Science student to study and congregate, and the idea of renovating the atrium to make it more student-friendly was born. Shortly after that, Dr. Hesby passed away. He was a great friend of the students and it was determined it would be appropriate to name the planned atrium after him.

Efforts are underway to raise funds needed to complete the project. As part of that effort a book titled “Big Hands, Big Heart” has been completed. The volume is a compilation of stories submitted by friends, family, colleagues and former students of Dr. Hesby. Each contribution to the atrium of \$25 or more will receive a copy of this great tribute.

To learn more about the Atrium project, to make a contribution or to purchase a book, visit animalscience.tamu.edu/hesby-atrium.



2010, 2011 TAMU Meat Judging Team *Highlights*



Front, Laura May and Will Wiederhold. Back, from left, Michael Fincher, Aline Theodoro, Katie Fritz, Jessica Steger, Clay Eastwood, Katie Rauch, Matthew Markwood, Henry Hilscher and Stephen Lopez.

Team: 2010 TAMU Meat Judging Team

Members: Clay Eastwood of New Braunfels; Michael Fincher of Franklin; Katie Fritz of Fredericksburg; Henry Hilscher of Shiner; Stephen Lopez of Menard; Matthew Markwood of Mansfield; Katie Rauch of Little Hocking, Ohio; Jessica Steger of Del Valle; and Aline Theodoro of Vila Velha, Brazil.

Coach/Coordinator: Coaches - Laura May of Hurricane Mills, Tenn., and Will Wiederhold of Troy. Team coordinator - Dr. Davey Griffin.

2010 Fall Contests and Awards:

Eastern National Intercollegiate: Team competition - eighth overall.

American Royal: Team competition - fifth overall.

Cargill Meat Solutions High Plains Contest: Team competition - fifth overall.

International Intercollegiate Meat Judging Contest: Team competition - fifth overall. Individual competition - Jessica Steger, first in specifications, second in beef grading and fourth in lamb judging; Katie Fritz, second overall; Clay Eastwood, second in lamb judging and reasons, and third in beef judging; Henry Hilscher, fifth in pork judging; and Matthew Markwood fifth in beef judging. Stephen Lopez was awarded the Rachel Hamilton Memorial "Spirit" Award.



From left, Jake Reed, Kylie Jones, Kyle Phillips, Jimmie Natho, Rachel Glascock, Nathan Labus, Haley Kelley and Garrett Cline.

Team: 2011 TAMU Meat Judging Team

Members: Garrett Kline of Morgan; Rachel Glascock of Pilot Point; Kylie Jones of Cowley, Wyo.; Haley Kelley of Franklin; Nathan Labus of Poth; Jimmie Natho of Runge; Kyle Phillips of Vidor; and Jake Reed of Copperas Cove.

Coach/Coordinator: Coach - Amanda Smith of Bryan. Team coordinator - Dr. Davey Griffin.

2011 Spring Contests and Awards:

National Western, Denver: Individual competition - Nathan Labus, fourth in placings.

Southwestern, Fort Worth: Individual competition - Kyle Phillips, tenth high overall.

Houston Livestock Show and Rodeo: Team competition - second place in specifications. Individual competition - Kyle Phillips, seventh, Kylie Jones, eighth, and Nathan Labus, tenth, in specifications.

Lopez wins Spirit Award

DAKOTA CITY, NEBRASKA - Stephen Lopez, a senior animal science major from Menard, Texas, received the Rachel Hamilton Memorial "Spirit" Award at the International Intercollegiate Meat Judging Contest awards banquet on Sunday, Nov. 14, 2010.

The award is voted on by members of each team based on factors such as dedication, motivation, support, encouragement and attitude. The award is named in memory of Rachel Hamilton who served as the coordinator of meat judging for four years until her death.



Former Student **NEWS**

Miller named Horn Professor

LUBBOCK -- Dr. Markus Miller was named the Horn Professor by Texas Tech University System Board of Regents on Feb. 25. Miller is a former student of the Texas A&M University Department of Animal Science meat science section.

He works as professor of meat science and muscle biology and the San Antonio Livestock Show Distinguished Chair in Meat Science at Texas Tech University.

The Horn Professorship was established in 1966 to recognize scholarly achievement and outstanding service to Texas Tech.

Miller is director of the Meat Judging Program and the Meat Science Quiz Bowl Team and co-director of the Meat Animal Evaluation Program. He has garnered more than \$22.2 million in research, teaching, and scholarship grants and awards.

Miller earned a doctorate in animal science specializing in meat science and worked under the direction of Dr. H. Russell Cross.



Brooks receives ASAS awards

CORPUS CHRISTI -- Dr. J. Chance Brooks, associate professor of meat science at Texas Tech University, was honored with two awards during the annual meeting of the American Society of Animal Science-Southern Section in Corpus Christi on Feb. 8, 2011.

Brooks received the 2010 Outstanding Young Animal Scientist Award in Research and 2011 Outstanding Young Animal Scientist Award in Education.

In addition to his teaching duties, Brooks' research focuses on value-added meat products, meat packaging systems, food safety, and meat palatability. He has secured more than \$2.7 million in extramural funding since 2000.

Brooks received a doctorate in animal science specializing in meat science while working under the direction of Dr. Jeff Savell.



In memory of Robert Hostetler

Robert Lowell Hostetler, a former employee in the Department of Animal Science, passed away on Feb. 4, 2011 at the age of 87. He was instrumental in developing the cookery and sensory panel capabilities of the department, first in the Animal Industries Building and then in the Kleberg Animal and Food Science Center. Hostetler was one of the leading experts in the field of sensory evaluation and tenderness assessment, and he served on numerous panels and committees that helped to standardize this important field of meat science.

In the 1970s, Hostetler's greatest scientific accomplishment was the development of the TAMU Tenderstretch process, a method of suspending beef carcasses by the pelvic bone rather than the Achilles tendon. This suspension technique resulted in the stretching of sarcomeres, the basic contractile units of the muscle, which resulted in enhanced tenderness for the major muscles of the carcass. Although this process did not gain favor in the United States, by 2005, 95 percent of the beef carcasses in Ireland were suspended using TAMU Tenderstretch, and beef carcasses in Australia can be suspended in this fashion to qualify for an improvement in grade.

Texas Beef Council Beef Symposium

COLLEGE STATION -- The Meat Science Section in the Department of Animal Science hosted the Texas Beef Council Beef Symposium on Jan. 20, 2011 in College Station.

The Beef Symposium was targeted to beef suppliers and end-users as well as TAMU meat science faculty, staff, graduate and undergraduate students to learn more about beef value cuts. Featured speaker and demonstrator for the symposium was former Animal Science student and graduate student Bridget (Baird) Wasser, Director, Product Enhancement Research, Education & Innovation National Cattlemen's Beef Association.

Photo: Bridget Wasser teaches beef value cuts at the Rosenthal Meat Science Center.



Texas Chefs Seminar on Beef

COLLEGE STATION -- The Department of Animal Science along with the Texas Beef Council hosted the Texas Chefs Seminar on Beef January 18-19, 2011.

The group learned the "ins and outs" about the live cattle industry, watched a beef harvest demonstration, learned beef grading and certified beef specifications as well as factors affecting beef tenderness on their first day. On the second day, they participated in an active demonstration designed to highlight differences in beef palatability as affected by grade, aging, feeding regimen and others. The seminar concluded with a beef fabrication demonstration designed to help the participants identify currently utilized carcass portions as well as discuss potential alternatives and new cuts.

Drs. Jason Cleere, Davey Griffin, Jeff Savell, Rhonda Miller, as well as Ray Riley, Meat Science graduate students, and TAMU former students and TBC hosts Russell Woodward and Andrew Brooks all presented segments of the program.



4-H, FFA meat judging contest, clinic held at Rosenthal

COLLEGE STATION -- The Department of Animal Science hosted a practice meat judging contest and clinic for 4-H and FFA meat judging teams held at the Rosenthal Meat Science and Technology Center on March 26.

The teams evaluated 11 judging classes, graded beef carcasses and identified over 100 individual retail cuts prepared by Ray Riley, Davey Griffin, Dan Hale, Amanda Smith and the 2011 TAMU Meat Judging Team. The team and faculty also taught mini clinics on how to evaluate the different classes.

Many of the teams will return to Texas A&M to compete in the Area FFA and District 4-H contests in April and compete to qualify for their respective state contests also held at Texas A&M.



Japanese journalists visit department

COLLEGE STATION -- A group of Japanese journalists led by Susumu (Sam) Harada, senior director of the United States Meat Export Federation in Tokyo, visited the Department of Animal Science on Feb. 17, 2011.

The journalists heard presentations from several faculty in the department. Dr. Kerri Harris, associate professor of meat science, spoke about the U.S. food safety regulation and HACCP programs; Dr. Steve Smith, professor of meat science, presented information regarding marbling research; and Dr. Jeff Savell, regents professor and E.M. "Manny" Rosenthal Chair, talked about U.S. beef production and export/trade issues.

The group also visited the Texas A&M University Beef Center and was presented an overview of U.S. seedstock operations from Paul Maulsby, beef center manager. In addition, the group visited ANSC 437 Marketing and Grading of Livestock and Meat and talked with the students regarding U.S. production practices and the Japanese market for beef.



Caribbean Islanders visit A&M as part of beef industry tour



COLLEGE STATION -- The Department of Animal Science hosted a mini-Beef 101 for a group of sales representatives from the Caribbean Islands on September 20, 2010. The day-long seminar was conducted by Drs. Jason Cleere, Dan Hale, Rhonda Miller and Davey Griffin. The group, which included sales representatives from Barbados, Bermuda, Jamaica, St. Lucia and St. Marten, where in College Station as part of a week-long tour of the Texas beef industry hosted by Elizabeth Wunderluch with the U.S. Meat Export Federation. In addition to their time at A&M, the group spent time with Chef Peter Rosenberg, A&M's executive chef of dining services, and then visited the livestock and meat industry in the Texas Panhandle.

Publications

West, S. E., K. L. Nicholson, J. D. W. Nicholson, D. B. Griffin, T. E. Lawrence, B. E. Wasser, and J. W. Savell. 2011. Innovative retail merchandising strategies to accommodate for the growing trend of heavier carcass weights in the United States. *Meat Sci.* 88: 610-618.

News in Brief

SAVELL PRESENTS AT SMA CONFERENCE -- Jeff Savell, regents professor and E.M. "Manny" Rosenthal Chair, presented a talk entitled "35 year retrospective and a look forward" at the Southwest Meat Association Mid-Year Conference held Feb. 23-24, 2011 in Richardson. Savell's talk focused on the research and education programs he has worked on during his career and the importance of the people and students he has come into contact with during this time. His message to the attendees was that each of them was in the people business and that successful businesses in the future will be so because of the relationships they have built through the years.

Dr. Jeff Savell
Meat Science Section
Department of Animal Science
Texas A&M University
2471 TAMU
College Station, TX 77843-2471

Upcoming Events

Date	Event	Contact
2011		
May 17-19, June 6-8 & Dec. 7-9	Beef 101, College Station	Davey Griffin (979) 845-3935 or dgriff@tamu.edu Register: (979) 845-2604 or agrilifevents@ag.tamu.edu
May 24-26	Pork 101, College Station	Davey Griffin (979) 845-3935 or dgriff@tamu.edu Register: http://www.meatscience.org/page.aspx?id=579
June 3-5	Foodways Texas Barbecue Summer Camp	Information, registration at http://foodwaystexas.com/
June 27-28; 29-30 and Aug. 16-17; 18-19	Beef 706	Dan Hale (979) 845-3935 or dhale@tamu.edu Register: Jason Bagley (512) 335-2333 ext. 500 or jbagley@txbeef.org
Sept. 13-15 & Dec. 6-8	SMA/Texas A&M HAACP Course, College Station	Phyllis Zimmerman (979) 846-9011 or phyllis@southwestmeat.org
Nov. 1-2	4th annual Korea-United States International Joint Symposium, College Station	Stephen Smith (979) 845-3939 or sbsmith@tamu.edu

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