



IN THIS ISSUE

**2 Upcoming Events
Schedule**

**3 Livestock Judging Team
Finishes Season as
Reserve National
Champions**

**AFS Students Named
Who's Who**

4 Hall of Fame Banquet

**5 Graduate Student
Spotlight**

**Innovative Teaching
Technology**

**6 New to the Department
Veterinarian Honored**

**7 AFS Senior Takes
Top Honors**

**Block and Bridle
Students Raise
Awareness**

8 Save the Date

Texas Tech Meat Judging Team Wins Third Consecutive National Championship



Texas Tech earned the school's 11th national championship in meat judging Nov. 17 at the American Meat Science Association's International Meat Judging Contest held in Dakota City, Neb. It's the third consecutive year Texas Tech has won the title, making it only the second university in the history of intercollegiate meat judging to accomplish the feat.

The team won the lamb and pork judging, specifications and reasons divisions. The students finished second in placings and beef grading.

"We're very proud of the efforts of these young men and women and their representation of our university on a national stage," said **Duane Nellis**, president of Texas Tech. "The meat judging program has a successful and storied history and continues to be the benchmark nationally for other programs."

The team won the contest by a 51-point margin. The remaining top five teams in the contest included Angelo State, Kansas State, Texas A&M and Oklahoma State.

Individual placements were:

- **Christy Woerner**, a junior from Fredericksburg, was high individual
- **Austin Langemeier**, a junior from Marion, was fourth
- **Nick Hardcastle**, a junior from Wheeler, was fifth
- **Kassandra Ognoskie**, a junior from Orting, Wash., was eleventh

In the alternate division, Texas Tech boasted nine of the top-ten individuals overall including high individual **Mallory Jones**, a junior from Anson.

Other team members included:

- **Brittany Blum**, a junior from Howe
- **Colton Campbell**, a junior from Artesia, N.M.
- **Kylan Carson**, a junior from Olton
- **Taelar Childers**, a junior from Crandall
- **Colton Coker**, a junior from Roby
- **Aaron Faulkner**, a senior from Lenapah, Okla.
- **Trey Garza**, a junior from Edinburg
- **Greg Howard**, a senior from Bremen, Kansas
- **Kirby Kennedy**, a junior from Lampasas
- **Kristen Knight**, a junior from Shallowater
- **Clayton Krause**, a senior from New Braunfels
- **Jacob Mikel**, a senior from Vichy, Mo.
- **Tyler Neuman**, a junior from Hondo
- **Bailey Joe Pennington**, a junior from Sonora
- **Luke Sellers**, a senior from Denver City
- **William Wunderlich**, a junior from Fredericksburg

Woerner and Langemeier were both named First Team All-American Team members. The members of the All-American Teams are selected based upon scholastic achievement and competition performance. Ognoskie was named Second Team All-American. The prestigious Rachel Hamilton Spirit Award, an award given in recognition of the commitment, dedication and teamwork displayed during a team member's meat judging career, was given to Childers.

"This is a very special group of students who have worked hard this year," said **Mark Miller**, the team's coach and Tech's San Antonio Stock Show & Rodeo Distinguished Chair in Meat Science. "They courageously came back from a loss at the Eastern National and the American Royal contests and committed themselves to working hard as a team to win decisively at the International." The team is coached by Tech graduate student **Loni Woolley** along with Miller.

Texas Tech now has a total of 11 national championships in intercollegiate meat judging (1989, 1991, 1996, 1997, 1999, 2003, 2008, 2009, 2011, 2012 and 2013). According to program officials, the meat judging program strives to teach students communication skills, rational decision making skills and give students the ability to excel in a competitive environment under pressure. These skills are developed to help students excel both professionally and personally.





Photo by Leslie Kitten ('03 MS Agricultural Education), Savant Photographic Artistry.

Greetings from the Animal & Food Sciences Department at Texas Tech University

Greetings from the Department of Animal and Food Sciences at Texas Tech University! For those of you who do not know me, my name is Michael Orth. I became the new chairperson in June of 2013 after 17 years as a professor in the Animal Science department at Michigan State University. After living in the Midwest basically my whole life this was quite the change for my family! The climates cannot be more different. However, as I write this, Michigan is getting hit hard with a lot of snow and some subzero temperatures so right now Lubbock is definitely the place to be! Actually, Lubbock is the place to be for many reasons. Over the last 6 months I have enjoyed getting to know the faculty, staff, and students here at Texas Tech University. What a great group of people! The college and university administrators have been very helpful and encouraging as I adjust to new surroundings. One of the things that has most impressed is the commitment that alumni and stakeholders have to see this department become a premiere program in the country. Too many to list have provided scholarships for students, supported the Texas Tech Equestrian Center, or conducted leadership programs for faculty and graduate students to name a few of the efforts. I greatly appreciate the support of everyone.

At a faculty meeting in August we adopted a motto for the department: *Discovering Solutions, Empowering Students, Serving Society*. They articulate the focus of what happens in the department on a daily basis and provide a framework for guiding what we do in the future. In this newsletter you will find specific examples of how those ideals were fulfilled in 2013. A lot of great things happened last year and we anticipate many more in 2014.

Sincerely,

P.S. If you find yourself in Lubbock, please feel free to stop by the office and say hello!

UPCOMING EVENTS

SCHEDULE

National Intercollegiate Meat Animal Evaluation Contest
March 31-April 2, Texas Tech University

Texas Tech Invitational Judging Contests – Saturday, April 5
Register at www.judgingcard.com

Animal and Food Sciences Spring Banquet – Saturday, April 12
Join us at the McKenzie-Merket Alumni Center to celebrate the accomplishments of our students

Youth Beef 706 Program – June 3-4, Texas Tech University
Hosted by the Department of Animal and Food Sciences and sponsored by the Texas Beef Council

Texas Tech Judging Camps – June 5-7 and June 15-17
Registration information will be posted by March 1 at www.afs.ttu.edu

4-H Livestock Ambassador Program – July 21-23
Hosted by the Department of Animal and Food Sciences with the Texas A&M Agrilife Extension Service

**Texas Tech University will host the 95th
National Block and Bridle Convention in Lubbock
October 23-25, 2014**

Tech Livestock Judging Team Finishes Season as Reserve National Champions



Photo courtesy of North American International Livestock Exposition

Texas Tech's Livestock Judging Team was edged out by 18 points at the North American International Livestock Exposition on Nov. 19 in Louisville and finished their season as Reserve National Champions. The national contest tested the contestants' knowledge of cattle, sheep and swine, as well as their oral reasons.

Since 1900, teams have gathered from across the nation to compete for the title. This year's contest, which had 31 universities represented, was won by Texas A&M. Kansas State, Oklahoma State and Iowa State finished third, fourth and fifth overall. Texas Tech was second in cattle, third in sheep and swine, and fourth in oral reasons.

"I'm really proud of all of the students on the team. They set their goals high this year and pursued their objective with a relentless work ethic that is rare," said **Ryan Rathmann**, the team's coach and Tech's John W. and Doris Jones Endowed Professor in Animal and Food Sciences. "They're high quality people, and I know this experience will go a long way in shaping their future."

Halfmann, a senior from Garden City, was high individual overall. **Emily Jackson**, a senior from Waco, finished ninth and **Nick Rieke**, a senior from LaOtto, Ind., was tenth.

Additional team members included:

Caetlyn Avant, a senior from Copeville
Dan Crownover, a senior from Italy
Blake Davis, a senior from Paragould, Ark.
Bo Hutto, a senior from Hondo
Valerie Manning, a senior from Mabank
Tanner Martin, a senior from Roscoe

Logan Mason, a senior from Lazbuddie
Kaitlyn Meyer, a senior from Temple
Kevin Murnin, a senior from Miles City, Mont.
Stefanie Neuhaus, a senior from Dora, N.M.
Jordan Richburg, a senior from Deltona, Fla.
Matt Savage, a senior from Seminole
Isaac Wenzel, a senior from Hamilton

The team was coached by Rathmann along with graduate student **Brady Ragland**.

Two Texas Tech team members were selected to the All-American Team, as well. Crownover and Jackson both received this prestigious honor based upon their scholastic achievements, community service and contest performance.

For The Record; AFS Students Named to 2013 Who's Who Among Students

Ten outstanding students from Texas Tech University's College of Agricultural Sciences and Natural Resources have been included in the latest edition of "Who's Who Among Students in American Colleges and Universities," according to school officials. Five of those students were from the Department of Animal and Food Sciences. The university hosted a special '2013 Who's Who Recognition Reception' on Nov. 10 at the university's Merket Alumni Center in Lubbock.

"Selection to Who's Who at Texas Tech University is a one-time honor awarded annually," said Lori Dudley, CASNR's Coordinator of Student Development. "It honors students who've demonstrated outstanding accomplishments in the areas of scholarship, academic achievement, campus leadership and community service."

To be considered, Dudley said, students must have senior status with 90 total earned semester hours prior to the fall semester 2013, at least 30 semester hours completed at Texas Tech, and a minimum 3.0 grade point average. The following students were inducted:

Department of Animal & Food Sciences:

Bo Hutto, Hondo; Animal Science: Meat Science Business
Valerie Manning, Mabank; Animal Science: Production
M'kenzie Patton, Stamford; Animal Science
Taylor Powell, Henrietta; Animal Science: Business
Isaac Wenzel, Hamilton; Animal Science: Business

"Who's Who" has been published since 1934 and includes students from more than 2,300 institutions of higher learning in all 50 states, the District of Columbia and several foreign nations.

~ Written by Norman Martin



AFS Hall of Fame, Meat Science Recognition Banquet Honors Seven



Amanda Good - Hall of Fame - Horizon Award



CH Foundation - Hall of Fame -
Distinguished Service Award



Whitney Rounds - Hall of Fame -
Graduate of Distinction Award



Randy Hines - Meat Science
Distinguished Alumni Award



San Antonio Livestock Expo -
Meathead of the Year Award



Larry and Leslie Woolley - Albert Usener Award

Texas Tech's Department of Animal and Food Sciences highlighted its outstanding alumni at a special 135-person recognition banquet on Oct. 11 in the university's United Spirit Arena. In addition to recognizing members of the 1983, 1993 and 2003 Meat Judging Teams, the CH Foundation, **Amanda Good**, **Hugo Irizarry**, **Whitney Rounds**, the San Antonio Livestock Exposition, **Larry & Leslie Woolley**, and **Randy Hines** were honored.

Hall of Fame – Distinguished Service Award – *CH Foundation*: The CH Foundation has generously supported Texas Tech University, the College of Agricultural Sciences and Natural Resources, and the Department of Animal Sciences for many years. The foundation has supported the Texas Tech Therapeutic Riding Center, the Gordon W. Davis Meat Science Laboratory and awarded several graduate students with fellowships and scholarships.

Hall of Fame – Horizon Award – *Amanda Good*: Good attended Texas Tech where she received a bachelor's degree and a degree from the Texas Tech School of Law. She now practices civil litigation law in Wyoming and has a 100 percent trial record in favor of her clients. Mandy is proud to be an alumna and believes her judging and educational experiences paved her successful career path.

Hall of Fame – Advanced Graduate of Distinction Award – *Hugo Irizarry*: The Puerto Rico native graduated with his master's from Texas Tech and was director of the meat science laboratory. He has demonstrated his commitment to meat science and agriculture for the past 30 years working for Cargill, Inc. and JBS. He currently resides in Fort Collins, Colo.

Hall of Fame – Graduate of Distinction Award – *Whitney Rounds*: The Texas Tech graduate has spent the past 38 years directly associated with and involved in commercial beef production. He has partnered with Texas Tech on numerous research projects and is well respected as an expert in the area of beef cattle nutrition.

Meathead of the Year – *San Antonio Livestock Exposition*: The San Antonio Stock Show and Rodeo is a volunteer organization that emphasizes agriculture and education to develop the youth of Texas. They have generously supported Texas Tech and the Department of Animal and Food Sciences.

Albert Usener Award – *Larry & Leslie Woolley*: The Woolley's are passionate about the positive qualities and skills that are taught to students through the judging program. They have coached numerous 4-H and FFA judging teams, and have hosted the judging teams at their home for events throughout the years.

Meat Science Distinguished Alumni Award – *Randy Hines*: Hines graduated with a bachelor's degree from Tarleton State and master's degree from Texas Tech where he served as meat lab manager. Hines recently retired from Tarleton State where he was department chair for Animal Science and director of the meat science laboratory. He has dedicated more than 28 years to the meat science education and industry.



Graduate Student Spotlight



Jennifer Martin

"I truly believe that each moment spent in front of the classroom is an opportunity to influence the future of this industry."

A Red Raider through and through, there is no doubt that Jennifer Martin, a doctoral student in Texas Tech University's Department of Animal and Food Sciences, is dedicated to research and teaching meat science.

A native of Sidney, Texas, Martin first stepped foot onto the Tech campus in 2003 to receive her bachelor's of science in animal science with an emphasis in meat science. She quickly got involved on campus, focusing on undergraduate research in the Tech food nutrition lab.

"This experience really allowed me to develop a skillset as a scientist," Martin said, "and see firsthand the application and importance of some of the concepts discussed in various classes."

Upon receiving her bachelor's, Martin indulged in her youth agriculture experiences and sought internships to gain additional perspective. First taking an internship with the Fort Worth Stock Show and Rodeo, this experience opened many other doors. Martin interned with the National Swine Registry, the State Fair of Texas and the San Antonio Stock Show and Rodeo.

Martin said participating in these internships allowed her gain a look at the behind-the-scenes action while allowing her to develop independence, confidence, contacts and lifelong relationships.

After experiencing several beneficial internships, Martin completed her master's in meat science at Tech, and decided to pursue her doctorate in meat science due to her love of meat-science research and teaching.

"I truly believe that each moment spent in front of the classroom is an opportunity to influence the future of this industry," Martin said.

Taking her passion for teaching to the next level, Martin said she is participating in the Tech TEACH, or Teaching Effectiveness and Career enhancement program. TEACH is modeled after the national Preparing Future Faculty Movement to allow doctoral students the opportunity to further develop their teaching skills and faculty roles on a college campus.

In the future, Martin would like to obtain a teaching and research faculty position to pursue her passion of researching meat quality and safety, while teaching the future leaders of the meat science industry. But Martin said none of it would have been possible without the support and opportunities of the department.

"This department and its people have not only been a home to me, but have helped make me the person I am today," Martin said, "and they are helping me to become the person I want to be in the future." ~Written by Faith Jurek



The Department Implements Innovative Teaching Technology

A new program developed by a former Texas Tech professor is currently being implemented for various courses within the Department of Animal and Food Sciences at Texas Tech University. CEV Multimedia, founded by **Gordon W. Davis**, recently released iCEV, an online product for educators and students at both the high school and college levels. The department is currently using iCEV for a section of their general animal science course as well as training for the livestock and meat judging teams.

"This fall, the students unanimously said they preferred this type of technology over a textbook," said **Ryan Rathmann**, an assistant professor and instructor of the general animal science class. "I believe it's an excellent tool for students because it caters to visual learners and allows them to utilize their study time more efficiently."

Since the product's inception in 2012, iCEV has grown to over 18,000 student and teacher subscribers and is currently being utilized at universities such as Texas Tech, Oklahoma State University, Tarleton State University, University of Florida and others. Professors work with the CEV team to develop a custom playlist to fit their course syllabus. Students then utilize these playlists to watch videos assigned to them by their professor.

"Last semester, the students at Texas Tech logged in over 2,800 times to watch video clips related to animal science topics, as well as practice meat and livestock judging courses, which was very impressive," said **Dusty Moore**, president of iCEV. "We have found that the videos really help students understand the concepts discussed in class. We are excited about the possibilities of implementing iCEV in more animal and food science courses in the near future."

With a library of over 35,000 minutes of video content, CEV has been a worldwide leader in developing educational videos and curriculum for animal and meat science subject areas, as well as other science and career subject areas since 1984. With advancements in technology, CEV has evolved from offering VHS tapes in the 80s and 90s, to DVDs in the 2000s, and now offers iCEV, their online, streaming curriculum. iCEV allows students and teachers to login and gain access to CEV's entire multimedia library.

New to the Department



Anoosh Rakhshandeh is an assistant professor in the Department of Animal and Food Sciences. A research scientist who specializes in swine nutrition and health, he officially stepped into his new teaching and research post on Feb. 1, 2013. Rakhshandeh indicated that he's particularly interested in continuing his research efforts on nutrition and immune function. One of his goals is to develop nutritional strategies to mitigate the negative impact of stress on swine. Prior to joining the Texas Tech faculty, Rakhshandeh served as a postdoctoral research associate at Iowa State University. Rakhshandeh received his bachelor's degree in animal science and his master's degree in poultry nutrition from Azad University (Iran). His doctorate in swine nutrition and health is from University of Guelph (Canada).



Jhones Sarturi is an assistant professor in the Department of Animal and Food Sciences. An expert in feedlot beef cattle nutrition and metabolism, he officially stepped into his teaching and research post on March 1, 2013. The native of Brazil indicated that he's particularly interested in continuing his research efforts on improving strategies on use and storage of co-products for the cattle industry. Sarturi received his degree in veterinary medicine from UNIDERP (Campo Grande, Brazil), and a master's degree in agronomy from the University of Sao Paulo (Piracicaba, Brazil). His doctorate in animal science and ruminant nutrition is from the University of Nebraska-Lincoln. Prior to joining the Texas Tech faculty, Sarturi served as a postdoctoral research associate at the Texas Agrilife Research Center at Amarillo. He also worked as a graduate research and teaching assistant at the University of Nebraska-Lincoln.



Michael Orth is a professor and the chairman of the Department of Animal and Food Sciences. A nationally recognized leader in skeletal biology research, he took the helm of the highly successful agricultural academic unit at the university after serving 17 years at Michigan State University. In the past, Orth has focused his research efforts on improving joint and skeletal health in livestock species and companion animals. He's found that many diagnostic tools developed for humans have tremendous potential in the livestock industry for evaluating strategies designed to improve bone health. Orth joins Texas Tech's faculty after serving in a variety of academic positions at Michigan State's Department of Animal Science, including professor, associate professor, associate chair and assistant professor.



Philip Berry was named the coach of Texas Tech's standout rodeo team on July 1. Housed in the Department of Animal and Food Sciences, Berry will lead a group of students that in 2012 brought home the women's national collegiate title. Prior to joining Texas Tech, Berry served 11 years as the rodeo coach at New Mexico Junior College near Hobbs, NM. He is a seasoned rodeo veteran having spent 20 years participating in rodeo, from junior to collegiate rodeos and for the Professional Rodeo Cowboys Association (PRCA).

Berry received his bachelor's degree in animal science from Sul Ross State University. He qualified for the College National Finals from 1974 through 1976. Awards for Berry include the Southwestern Region Champion in the National Intercollegiate Rodeo Association (1976), and "Rookie of the Year" in PRCA Steer Roping (1986).

Photos courtesy of Norman Martin and Leslie Kitten

Veterinarian Honored; Tiffanie Brooks selected for ACLAM Board Certification

Texas Tech's Attending Veterinarian **Tiffanie Brooks** has received board certification from the American College of Laboratory Animal Medicine (ACLAM), as an active specialist in the field of laboratory animal medicine.

"This is not only an important honor for Tiffanie, it indicates the quality of care taken of animals used for teaching and research at Texas Tech," said **John McGlone**, director of the university's animal care services.

Brooks is one of only 525 veterinarians from across the country who received the prestigious certification. One of the requirements to receive the designation of Diplomate of the ACLAM was to pass a certification exam. Brooks came to Texas Tech in 2007 teaching part-time and doing contract clinical work. She joined the university full-time in fall 2008 as a clinical veterinarian.

While holding numerous certifications, conducting research, and serving on several professional and honorary societies, Brooks also spends a lot of time contributing to student endeavors. She has been a part of numerous graduate student committees and currently serves as the faculty advisor for the Tech Pre-Veterinary Society. Brooks also teaches three classes including Care and Management of Companion Animals, Animal Diseases, and Clinical Veterinary Science.

AFS Senior Graysen Ortega Takes *Top Honors* in Undergraduate research contest

Graysen Ortega has always been one to jump at new opportunities. Competing in the Minority Access National Role Models Conference's Undergraduate Research Competition was no different for the Texas Tech senior food science major. He was named the winner of the biomedical and biological sciences category in September at the Washington, D.C. meeting.

"Graysen is highly deserving of this award," said **Mindy Brashears**, a professor within the Department of Animal and Food Sciences and Ortega's mentor. "One of his greatest attributes is his ability to stay focused on his future and create opportunities for success. I'm certain he will make a significant impact on the world."

Competing against students from across the nation, the Lubbock native gave a 10-minute presentation over his undergraduate research. The title of his work was, "Prevalence of Shiga Toxin Producing *Escherichia coli* Non-O157:H7 in Beef in Mexico." In addition to monetary awards for top winners, Minority Access will distribute summaries of winning research presentations to research departments in the industry.

"There were some very impressive projects, including students that worked on NIH research projects," Ortega said. "It was very rewarding to see all the hard work from countless hours in the lab pay off."

Ortega's campus involvement includes the Texas Tech Howard Hughes Medical Institute Undergraduate Research Scholar Program, the International Center for Food Industry Excellence, Tech's Food Science Club, and Mortar Board. Off campus, Ortega was an intern with the House Committee on Agriculture in Washington, D.C. last summer, and is actively involved in his church. After his December graduation, Ortega began an internship with the U.S. State Department in Rome. His future plans include law school.

According to program officials, the Minority Access National Role Models Conference is an assembly of high-achieving innovators, recruiters, researchers, faculty, administrators, students, mentors and alumni. More than 230 colleges and universities have participated in the National Institutes of Health supported event.

~Written by Faith Jurek



Photo courtesy of Norman Martin



Photo courtesy of Casey Hitchcock

Block and Bridle Students Raise Awareness for **National Food Day**

Texas Tech Block and Bridle members gave away brochures and free samples of smoked sausage as part of National Food Day on Oct. 24 at Market Street on the corner of 50th Street and Indiana Avenue.

Members of the organization gathered to inform people about where their food comes from, said **Emily Jackson**, a senior animal science major from Waco.

"We are just a bunch of farmers and ranchers that want to tell our story about where your food comes from," she said.

They were there to answer questions about where the food comes from, but also where and how the food is raised, Jackson said.

Plans for the group to participate in National Food Day started in September when a Facebook post got the group thinking, said **Taylor Shackelford**, a sophomore from Prosper.

"It was all due to a spark of interest by a Facebook post," he said. "The organization PETA posted some false information about the agriculture industry, and it really just got our minds thinking about how we could do our part to better educate people."

After that, the group contacted Market Street because with all the free samples the store gives out the group was more than willing to work with them, Shackelford said.

Valerie Manning, a senior animal science production major from Mabank and president of Block and Bridle, said the main purpose of the day was to be "ag-vocates" and to get rid of the misconceptions about meat.

"There are a lot of people who are misinformed about meat and where their meat comes from," she said.

Natural protein is what people need to survive, and the right amounts of beef and pork is really healthy, she said.

Market Street provided the meat that was handed out as free samples, and the Texas Beef Council and the Texas Pork Producers provided all the brochures for the event, Jackson said.

The group had two people up front handing out brochures and a table in the back that had all the freshly cooked smoked sausages and more brochures.

The brochures had information on beef and pork, but also had different recipes and healthier ways for people to eat meat.

Manning said she hopes they achieved their main goal of letting people know meat is good for them and that they can't live without agriculture. ~By Tyler Dorner, Staff Writer for the *Daily Toreador*



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SAVE THE DATE

**FOR THE DEPARTMENT OF ANIMAL AND
FOOD SCIENCES SPRING BANQUET**

**Join us as we recognize our outstanding seniors and the accomplishments
of the department's students and organizations.**

**McKenzie-Merket Alumni Center
Saturday, April 12 at 6 p.m.**

Parents, friends and alumni are invited to attend.