



# { a cut ABOVE }



Students involved in the Animal and Food Sciences Department at Texas Tech University may have their next slice of bacon to thank for the scholarship money they receive.

Raider Red Meats, a product of Texas Tech's Gordon W. Davis Meat Laboratory, has found its way into local grocery stores, with plans to expand. The three different flavors of bacon – peppered, hickory smoked, and jalapeno – and the jalapeno and German sausage can be found in more than 20 United Supermarket locations in and around Lubbock.

Bradley Price, Director of Raider Red Meats, said the purpose of Raider Red Meats is to not only produce quality products for consumers to enjoy, but support the students of Texas Tech.

“One hundred percent of the proceeds go back to the students,” Price said. “The purpose is to raise funds to support undergraduate and graduate students in research and other areas as they arise.”

Price said the funds from the sales of the meat products help to cover the travel expenses of the meat evaluation team as well as provide scholarships to current and potential students. He went on to say that Raider Red Meats wanted to be able to support the students because without them, there would be no program.

“Last year we earned nearly \$7,000 with the sales of Raider Red Meats,” he said. “All of that will go into the Raider Red Meat Endowment, which provides students with scholarships.”

He went on to explain that the sausage, prime rib and bratwurst recipes are original recipes developed in the meat laboratory. Student workers – undergraduate students employed by the meat laboratory – complete

most of the work in manufacturing and packaging Raider Red Meats, Price said. However, as the business grows, he acknowledged the need to seek outside sources to help get the product manufactured.

“Some of our product is co-packed at another source,” he said. “We are currently selling 3,000 to 4,000 packs of bacon a month, and we just don’t have the amount of workers needed to get that done at the meat laboratory.”

Nathan Reeves, junior in animal science, worked for Price at the meat laboratory and said the quality of product produced was one of the driving factors for his interest in working there.

“Bradley and the meat laboratory produce really high quality meat,” Reeves said. “Not only does the meat taste great, but you know you are supporting an outstanding program when you purchase it.”

While Raider Red Meats has already experienced a surge of growth from its origins in Cowamongus, the café located in the animal and food sciences building, Price said he has hopes the product will find its way into even more stores.

“We are always wanting to grow,” Price said. “Every dollar we earn, we give away. Growth of Raider Red Meats directly helps the growth of our department.”

Brandon O’Quinn | League City, Texas

