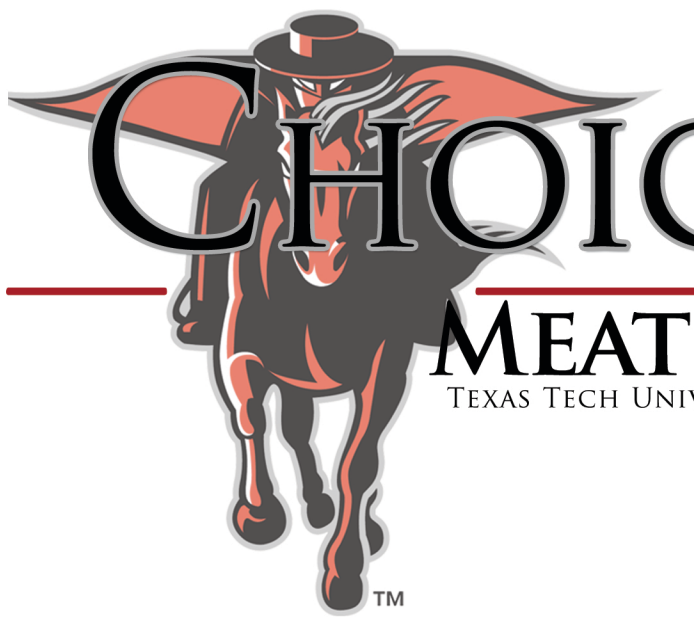




CHOICE News

Summer Edition

MEAT SCIENCE UPDATE

TEXAS TECH UNIVERSITY | ANIMAL AND FOOD SCIENCES | LUBBOCK, TEXAS



Texas Tech Has Strong Showing at Reciprocal Meat Conference

GAINESVILLE, FLORIDA (June 21-25) – Twenty-five students and four faculty members represented Texas Tech at the 61st Reciprocal Meat Conference (RMC) hosted by the University of Florida. RMC is an annual conference which brings together meat scientists and students from academia, industry and government.

Megan Mitchell, a May graduate from the Department of Animal and Food Sciences, was awarded the undergraduate scholastic achievement award from the American Meat Science Association. Megan is a former member of the 2006 Reserve National Champion Meat Judging Team and the 2007 National Champion Quiz Bowl Team.



Graduate Student Lauren Luque was awarded third place honors in the Masters of Science Research Poster Competition. Lauren recently transferred from Kansas State University to Texas Tech to complete her graduate program under Brad Johnson, Ph.D. Texas Tech was proud to have eight posters in the competition. Graduate Students Jenna Pool and Jessica Igo were elected to the Student Board of Directors for the American Meat Science Association.



In the “Iron Chef” competition, Graduate Student John Michael Mehaffey was a member of the second place team. In this competition, students from multiple universities combined their efforts to develop and make a product called Dixie Land Delight with shredded veal.

In the “Taste of RMC” – a competition where universities compete with new value-added products against one another – Texas Tech had two entries. This year the rules required that the graduate students develop value-added products with an Asian theme. The two entries from Texas Tech were “Asian Bar-B-Que: Shredded Pork with Asian Ginger Plum BBQ Sauce” and “Surf and Turf Oriental Beef Rolls.”

Texas Tech also competed with two teams in the Meat Science Quiz Bowl. Team members included: Ben Estes, Trevor Thompson, Paden Daniels, Cassie Chancey, Megan Mitchell, Shanna Ward, Tyler Cowie and Judd Gardner. The team was coached by Travis O’Quinn. Mississippi State University took top-honors in the quiz bowl competition this year.

Texas Tech Meat Science Alumni were honored at the RMC Banquet. Mandy Carr, Ph.D. was given the Achievement Award and Randy Hines was awarded the Intercollegiate Meat Judging Meritorious Service Award.

Oral Research Presentations at RMC

Zilpaterol Hydrochloride Effects on Red Meat Yield and Quality

Chance Brooks, Assistant Professor, Department of Animal and Food Sciences, Texas Tech University, Lubbock, Texas

Validation of intervention strategies to control Escherichia coli O157:H7 and Salmonella Typhimurium DT 104 in beef subjected to mechanical tenderization in a simulated packer setting

A. Echeverry, Texas Tech University, Lubbock

MEAT SCIENCE UPDATE

New Gordon W. Davis Regent's Chair Selected

Written by Norman Martin

Brad Johnson has been named the new Texas Tech University's Gordon W. Davis Regent's Chair in Meat Science and Muscle Biology and a professor in the College of Agricultural Sciences and Natural Resources' Department of Animal and Food Sciences. Johnson stepped into his new position from Kansas State University on June 1.

"Our laboratory will focus on research that increases our understanding of factors regulating growth and development of skeletal muscle in meat animals such as beef cattle and pigs," Johnson said. "The group has used exogenous growth promoters like steroidal implants and beta adrenergic agonists as models to study the mechanism of postnatal muscle growth in meat animals."

Separately, the research team will be involved in developing novel means to enhance marbling in beef by transdifferentiating muscles cells into intramuscular adipose tissue, more commonly known as marbling. "With the high cost of gain in our feedlots we're searching for new compounds that enhance both muscle growth and marbling at weight that requires less days on feed," he said.

Prior to coming to Tech, he was a muscle growth and development and meat quality assistant and associate professor with the Department of Animal Sciences and Industry at Kansas State University. He also worked as an Extension Ruminant Nutrition and Beef Feedlot Specialist and assistant professor with the Department of Animal and Range Sciences at South Dakota State University.

Awards for Johnson include Kansas State University College of Agriculture Excellence in Graduate Teaching Award (2007), South Dakota Cooperative Extension Service Specialist Association Merit Award (2000), and University of Minnesota Graduate Fellowship Award (1993-1995).

Johnson earned a bachelor's degree in animal science from South Dakota State University. His master's degree in animal science and doctorate in animal science are from the University of Minnesota. He's a member of the American Meat Science Association, American Society for Nutritional Sciences, Plains Nutrition Council and American Society of Animal Science.

In the past Johnson has done consulting services with a variety of high-profile companies, including the National Cattlemen's Beef Association, Intervet, Orion Ethanol, SAF Agri (Canada and Mexico), VetLife, LeSaffre Development (France), and Elanco Canada.

Johnson and his wife, Jolene, have three children, Katie, Nathan and Evan and reside in Lubbock.

Certified Angus Beef Plans Educational Course at Texas Tech

Certified Angus Beef® has teamed-up with the Meat Science Program, Pfizer Animal Health and Purina Feed to host a one-day educational course, Black Ink Basics, at Texas Tech on Aug. 21 from 9 a.m. to 5 p.m.

The course - designed to help beef cattle producers grow their herd's profits - will include topics such as beef carcass grading, live-cattle evaluation and ultrasound, marketing value-added calves, and calf nutrition's role in marbling development. The registration deadline is Aug. 8. For more information, contact Marilyn Conley at (800)225-2333, ext. 298.

Mark Your Calendars

for Homecoming Weekend

Join your fellow Meat Science Friends & Alumni for a fun-filled weekend of festivities during Homecoming on Oct. 10-11. This year the Department of Animal and Food Sciences and the Meat Science Association will be honoring members of the 1989 National Champion Meat Judging Team, previous TTU Meat Judging Team Coaches and the Founders of the Excellence in Meat Science Endowment at a banquet on Friday evening.

We have reserved a **block of football tickets** so team members and alumni can sit together during the game. We will be receiving seat preference behind only season ticket holders. The athletic office has extended the deadline to **July 10** to reserve your seat in the block. Tickets will be \$65 each. Please RSVP to Moriah Beyers at (806)742-2805, ext. 248; moriah.beyers@ttu.edu.

Friday, Oct. 10 at 5:30 p.m. in the United Spirit Arena, City Bank Room
Animal and Food Sciences Distinguished Alumni & Meat Science Recognition Banquet - Special Recognition of the 2008 Hall of Fame Award Winners, the 1989 National Champion Meat Judging Team Members, the Previous TTU Meat Judging Team Coaches, and the Founders of the Excellence in Meat Science Endowment

Saturday, Oct. 11 at 8 a.m. in the Livestock Arena
CASNR Homecoming Breakfast

Saturday, Oct. 11 at 10 a.m.* in the Gordon W. Davis Meat Lab
Alumni & Student Meat Judging Contest

Saturday, Oct. 11 at noon* in the AFS Building and Parking Lot
Tailgating Luncheon for all Animal and Food Sciences Alumni & Students hosted by the Meat Science Program. Awards for the Alumni and Student Meat Judging Contest will be given.

*Exact time pending the football game schedule

MEAT SCIENCE UPDATE

Meat Judging Team Member Receives SMA Scholarship Award

Shanna Ward was recently selected as a recipient of the Bob Ondrusek Memorial Scholarship Award presented by the Southwest Meat Association (SMA) Foundation. She was selected from a group of outstanding applicants from universities across the United States. Shanna has been invited to attend the SMA convention this summer in Scottsdale, Ariz. Shanna, a native of Coffeyville, Kan., is a member of the current Meat Judging Team; this summer she is completing an internship at Buckhead Beef Company in Atlanta.

Texas Tech Hosts First Annual Meat and Livestock Judging Camps

Texas Tech University's Department of Animal and Food Sciences hosted more than 125 students from three states at the first annual meat and livestock judging camps held at Texas Tech on June 1-3.

Thirty students participated in the meat judging camp. The students learned the principles of meat judging including retail cut identification and evaluation and grading of beef, pork and lamb carcasses. The camp served as excellent preparation for 4-H and FFA students who competed at State 4-H Roundup the following weekend. Several camp participants will be competing at national contests in the fall.

The camp participants were instructed by Mark Miller, Ph.D. and graduate students Travis O'Quinn and Jessica Igo. Camp coordinators are planning another camp for June 2009.

Texas Pork Leadership Camp Stops at Texas Tech

The Texas Pork Leadership Camp stopped at Texas Tech University on June 17 during their annual trip across Texas. Sixteen participants were instructed regarding live hog evaluation. Participants were challenged to make projections on back fat, loin-eye area and percent lean of four live hogs.

During their afternoon on campus, the participants harvested the four hogs they evaluated, were taught the basics of sensory panels, and learned about the pH of meats and other foods. The participants concluded their tour across Texas at Texas A&M University where they compared the carcass projections of the four hogs they evaluated at Texas Tech with actual carcass data.

The Texas Pork Leadership Camp is sponsored annually by the Texas Pork Producer's Association. The camp gives participants an in-depth look at the pork industry through special tours and hands-on learning activities and develops leadership skills to enable participants to be effective spokespersons for the pork industry. For more information, visit www.texaspork.org.



Update Your Information!

Please visit our new Web site, www.meatscience.ttu.edu, to update your contact and professional information on a Web-based form, or call (806)742-2805, ext. 248 to update your information over the telephone.

