Meat animal evaluation team finishes first, wins national title

In dominating fashion, Texas Tech University’s Meat Animal Evaluation Team won first place and the title of national champions March 27 at the National Meat Animal Evaluation Contest at the Oklahoma City Stockyards and Oklahoma State University. Tech teams have won the prestigious contest for an unprecedented three years in a row.

Texas Tech won the swine, beef evaluation, breeding animal, market animal and communication divisions. In addition, they ranked second in the meat and sheep divisions. According to program officials, their efforts earned them 8,693 points, outdistancing the competition’s second place team by 336 points.

“The team excelled in every division,” said Ryan Rathmann, Ph.D., the team’s coach and an assistant professor in the Department of Animal and Food Sciences. “I’m proud of the students for staying focused and working hard to achieve this honor. It’s a pleasure to be associated with these kids and the Texas Tech program.”

According to contest officials, the two-day contest was specifically designed to encourage students to seek a more complete understanding of the food supply from conception to consumer. The event is perceived as the ultimate judging contest because students must be competent in all areas of the livestock and meat industry to excel.

Tech’s Drew Perez led the team as high-point individual, followed by teammates Ben Cammack, Cade Halfmann, Josh Flohr and Henry Ruiz who finished in the top-ten individuals.

Members of the team are:
- Ben Cammack, a junior from Seguin
- Tyler Cowie, a Junior from Magnolia
- Micah Dorsey, a junior from Strasburg, Colo.
- Shayna Dunlap, a junior from Estancia, N.M.
- Josh Flohr, a junior from Emmitsburg, Md.
- Paige Futrell, a junior from Midland
- Cade Halfmann, a junior from Garden City
- Josh Hasty, a junior from Cleburne
- CA Jones, a junior from Sunray
- Matthew Morales, a senior from Satanta, Kan.
- Drew Perez, a junior from Nara Visa, N.M.
- Henry Ruiz, a junior from Eagle Pass
- Trae Simmons, a junior from Tipton, Ind.
- Olivia Tilly, a junior from Hawley
- Austin Voyles, a senior from Hale Center
- Shanna Ward, a junior from Coffeyville, Kan.
- Coaches: Judd Gardner, Travis O’Quinn and Ryan Rathmann, Ph.D.
Undergraduate wins at research competition

Sophomore animal science student Kaleigh Janota of Gonzales, Texas, won the undergraduate research poster division at the fifteenth annual West Texas A&M University Student Research Conference on April 17.

The poster was created as part of a year-long joint fellowship with Texas Tech Honors College and Brad Johnson, Ph.D., the Gordon W. Davis Regent’s Chair in Meat and Muscle Biology, as well as Kiyong Chung, a post-doctoral research assistant in the Department of Animal and Food Sciences.

Her project, entitled *Oleic acid enhances adipogenic gene expression but reduces AMPK in mouse myoblast cells* looked at oleic acid treatment on mouse muscle and fat cells and focused on gene and protein expression.

“[This project] will increase future possibilities to enhance marbling in cattle for future beef production,” Janota explained. “Through this, I have been able to expand my animal and meat science knowledge.”

“Kaleigh spent all of her extra time working in the lab,” Chung said. “She did a great job presenting to several different groups, and we’re really proud of her success. She did some really great work and gave an outstanding presentation.”

There were approximately twenty-seven posters in the undergraduate division, as well as, about one hundred participants in over thirteen other categories at the competition. Additional findings from this research project will be presented at the Reciprocal Meat Conference in June.

First annual Youth Beef 706 Program to be held at Texas Tech

The Texas Beef Council is sponsoring the first annual Youth Beef 706 Program at Texas Tech University. The program will be conducted by the Department of Animal and Food Sciences and the Texas AgriLife Extension Service. Two sessions will be offered. The first session will be June 2-3 and the second session will be June 4-5. This program is free and open to youth 16 years old and older.

“This is a unique opportunity for youth to experience a Beef 706 Program,” said Mark Miller, Tech’s San Antonio Livestock Exposition Distinguished Chair in Meat Science. “The program will be very educational and cover all aspects of beef quality management.”

Program attendees will have the unique opportunity to visit a cattle feed lot and potentially a packing plant. For a complete program schedule, visit www.meatscience.ttu.edu and download the registration form from the upcoming events section. The registration deadline is May 19.

Meat Science students honored at spring banquet

Outstanding student academic and extracurricular performance was recognized April 4 at Texas Tech University’s Department of Animal and Food Sciences spring awards banquet.

In addition to recognizing competitive teams including the Ranch Horse, Equestrian, Rodeo and Wool teams, one of the evening’s highlights was the presentation of flags flown over the U.S. capitol for each member of the department’s 2008 national championship teams.

Among the teams and team members recognized were the 2008 National Champion Meat Judging Team, which went undefeated at its five final competitions and boasted the highest scoring individual at two of those contests.

The evening also recognized outstanding individual performances. Among those honored were Jenna Pool and Travis O’Quinn who were awarded the San Antonio Livestock Exposition Graduate Student Awards and Justin Tedford who was awarded the Outstanding Meat Science Graduate Student Award. The Doug Hardison Memorial Outstanding Judge Award was presented to Paden Daniels, the Markus F. Miller Spirit and Motivation Award was presented to Shanna Ward and the 1996 Meat Judging Team Scholarship Award was given to Ben Estes.

Outstanding senior academic achievement awards were presented to twelve seniors including meat science students Paden Daniels and Ben Estes.

Adams hired as coordinator of Raider Red Meats marketing and catering

Texas Tech Meat Science welcomed Kelly Adams, hired in January as the coordinator of Raider Red Meats marketing and catering. Adams will be working with Meat Science faculty and staff to expand the visibility of Raider Red Meats and will focus on expanding catering opportunities.

Adams, a member of the 1999 National Champion Meat Judging Team, graduated from Texas Tech with a bachelor’s degree in agricultural communications in 2000. In 2003, Adams earned her master’s degree in Animal Science with an emphasis in Meat Science. She spent seven years working for the Meat Science Program before accepting a position at Supachill USA, Inc.

“I am extremely proud and excited to be working with the TTU Meat Science Program and the students again,” Adams said. “I hope that my position will create another avenue the students can receive hands-on and life experiences along with helping the program grow to be more financially secure with revenues from caterings and meat sales.”

www.meatscience.ttu.edu
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