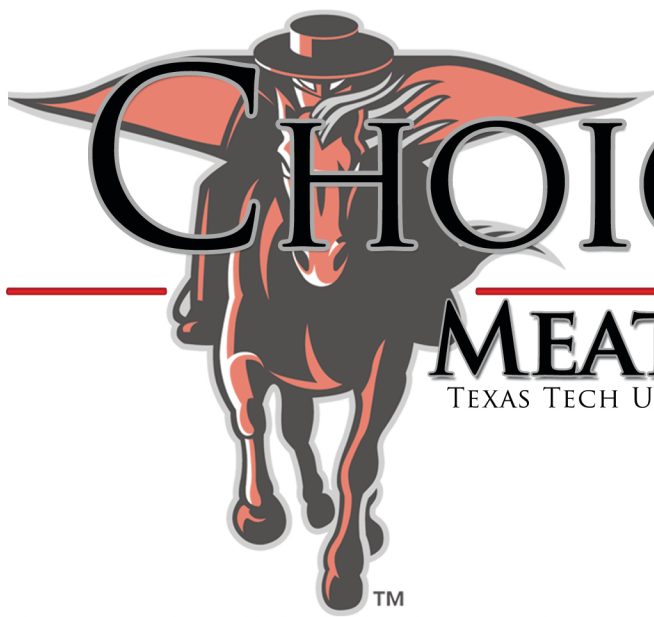


CHOICE NEWS

Fall Edition

MEAT SCIENCE UPDATE

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



Texas Tech Meat Judging Team Secures Top Honors at Eastern National

The Texas Tech University Meat Judging Team successfully began their fall judging season with a win in Wyalusing, Pa., on Oct. 4. In the contest, Texas Tech narrowly defeated the competition by a single point and placed first in the lamb judging, specifications, and total reasons divisions.

Colorado State University, South Dakota State University, Texas A&M University, and Oklahoma State University rounded out the top-five team slots.

Individually, the team also brought home top-ten honors. Ben Estes and Shanna Ward were the second and fourth high scoring individuals, respectively. Tyler Cowie won the lamb judging division, Paden Daniels won the specifications division, Ben Estes won the total reasons division, and Matthew Morales won the overall alternates contest.

Following the contest, the team members and coaches enjoyed being tourists for a brief time and visited the Brooklyn Bridge, New York City and the Statue of Liberty before returning to Lubbock and being welcomed by the 2009 Meat Judging Team.

The team is coached by graduate students Jesse Collins and Justin Derington and supervised by Mark Miller, Ph.D. Team members include: Tyler Cowie, Paden Daniels, Shayna Dunlap, Ben Estes, Matthew Morales, Heather Veltri and Shanna Ward.



Remaining Contests

Oct. 19: American Royal Meat Judging Contest - Omaha, Neb.

Nov. 2: Cargill Meat Solutions High Plains Meat Judging Contest - Plainview, Texas

Nov. 16: International Meat Judging Contest - Dakota City, Neb.

Homecoming Weekend Festivities Enjoyed by All

On Oct. 10-11, many meat science alumni returned to the Texas Tech campus to honor fellow meatheads and support the Texas Tech football team in their quest to beat the Nebraska Cornhuskers.

The weekend's festivities began on Friday evening at the Animal and Food Sciences Distinguished Alumni and Meat Science Recognition Banquet at the United Spirit Arena. The Hall of Fame Awards winners, the 1989 National Champion Meat Judging Team, past meat judging team coaches, and the founders of the Excellence in Meat Science Endowment were honored at the banquet. Award winners included Stacy Gilbert Smith who received the Horizon Award from the department and William F. Bennett, Ph.D. who received the Meathead of the Year Award.

Members and coaches of the 1989 National Champion Meat Judging Team attended the banquet and received replica national championship trophies. Members of the team were Melissa Briscoe Heinrich, Paul Heinrich, Jeff Lansdell, Andy Vidak, Jeff Owen, Craig Kitten, and Rickie Vogel. The team was coached by Gordon W. Davis, Ph.D., Alan Schulter and Kary Kent. The founders of the Excellence in Meat Science Endowment received a standing ovation from the crowd for the vision of service they began in the meat science program more than 25 years ago.

On Saturday morning the festivities continued at the annual CASNR Homecoming Breakfast where the 2008 National Champion Meat Evaluation Team and 2007 National Champion Livestock Judging Team unveiled their national championship banners.

(Pictures on Reverse Side)



Texas Tech Welcomes Price as Meat Lab Manager

Texas Tech Meat Science welcomes Bradley Price, the new manager of the Gordon W. Davis Meat Science Laboratory. Price will also be working with Meat Science faculty and staff to expand the visibility and sales of Raider Red Meats.

Price, a member of the 1997 National Champion Meat Judging Team, graduated in 1998 from Texas Tech with a bachelor's degree in Interdisciplinary Agriculture. In 2000, Price earned his master's degree in Animal Science with an emphasis in Meat Science while coaching the Reserve National Champion Meat Judging Team. Most recently, Price served eight years as a Sales Account Manager for Cargill in Plainview, Texas.

"I'm excited to be back and to get a chance to work with people," Price says. "The word consistency is very powerful. I want to push consistency with our finished product, with the employees at the lab, and with our peers."

Originally from, Quitaque, Texas, Price now lives in Shallowater with his wife, Kaci, and his children, Kaegan, 13, and Zeb, 7.

Meat Science Association Wins Specialty Division at Lubbock Chamber of Commerce Cookoff

About 4,000 Lubbock residents gathered at the Lubbock Chamber of Commerce for the Seventh Annual Hub City BBQ Cookoff, where 89 teams competed for the status of "best in barbecue." Winners in each division were awarded first, second or third place for ribs, brisket or other meat.

Texas Tech's Meat Science Association took first place in the amateur division for their peppered pork loin. The loin was entered in the other meat category by the Meat Science Association's four-person cooking team.

The Meat Science Association's team was comprised of four students, Greg Clark, Jesse Collins, Justin Derington and Brett Gaylord. Greg Clark said their technique is based on the perfect time, temperature and their Red Raider Rub, which Clark called a "perfect mixture of everyday spices."

The rub was developed by Meat Science professors and staff and is for sale at COWamongus, an on-campus retail shop located in the Animal and Food Sciences building.

The pork loin was prepared on a sixteen-foot trailer that is equipped with a smoking chamber, warming box, fire box and oversized charcoal grill.

Alumni and students are welcome to stop by and taste meat prepared on the Meat Science Association's Smoker at each home football game. Just look for the Meat Science flag flying proudly from the smoker in front of the Gordon W. Davis Meat Science Lab.



Homecoming Pictures



Members and coaches of the 1989 National Champion Meat Judging Team were presented with replica national championship trophies



Former graduate, Edgar Sotelo, presented an original painting to the department



The founders of the Excellence in Meat Science Endowment received recognition for their service



Stacy Gilbert Smith was presented with the Horizon Award by Mark Miller, Ph.D.



Past coaches and team members are pictured with the first cup retired by Texas Tech



Past and current meat judging team coaches received recognition for their service



Please visit our new Web site, www.meatscience.ttu.edu, to update your contact and professional information on a Web-based form. We are making a conscious effort to develop a database with addresses and e-mails that all of our alumni can use to stay connected.

Thank you,
Moriah Beyers
Coordinator of Meat Science Programs