



Texas Tech University

Department of Animal and Food Sciences

Home of Champions

Spring 2008

Texas Tech Claims National Champion Honors at the Meat Animal Evaluation Contest

Texas Tech University's Meat Animal Evaluation Team won first place in the 2008 National Meat Animal Evaluation Contest held March 27-28 at the Oklahoma City Stockyards and Oklahoma State University. This win marks back-to-back championships for Texas Tech.

Texas Tech won the Market Animal, Breeding, and Meat Divisions and placed second in the Communications Division. These honors scored them a total of 8808 points, outplacing the second place team by 110 points.

"We have worked hard to establish Texas Tech as the premiere judging program in the nation," said Coach Ryan Rathmann. "This win serves as confirmation that the Department of Animal and Food Sciences and its livestock and meat science evaluation programs are at the top."

According to contest officials, the Meat Animal Evaluation contest has been, since its inception in 1955, specifically designed to stimulate college teaching programs and to encourage students to seek a more complete understanding of

meat animal evaluation.

This coordinated approach was initiated to assist and encourage animal science students to be more aware of the relationship and limitations that exist when evaluating breeding and market animals. It also has encouraged students to appreciate the importance of carcass excellence as it relates to production, meat processing, merchandising and consumption.

Individually, Judd Gardner led the team with a first place finish, followed by teammates Chance Williams and Bryan Bernhard who finished eighth and tenth, respectively.

Fifteen teams from across the nation competed in the two-day competition. The University of Illinois, South Dakota State University, Iowa State University and Oklahoma State University finished second through fifth, respectively.

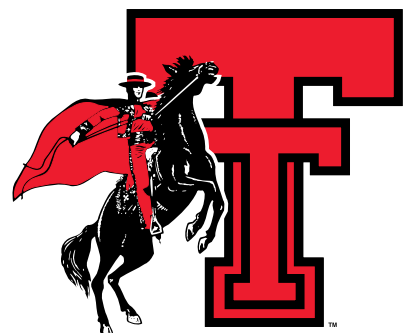
2008 National Champions



Left to Right, Seated: Travis O'Quinn, Coach and Ryan Rathmann, Coach. **Front Row:** Trevor Thompson, Pilot Point; Aaron Renfro, Ozona; Gered Smith, White Deer; Josh Campbell, Las Cruces, N.M.; Jennifer Blackburn, Grady, N.M.; Bryan Bernhard, Seguin; Judd Gardner, Estancia, N.M.; Ben Pyke, Humble; and T. Chance VanDyke, Hobbs, N.M. **Back Row:** Ben Estes, Hollis, Okla.; Troy Walker, Michigantown, Ind.; Micah Walker, Sulphur Springs; Chance Williams, Quemado, N.M.; Colton Long, Sterling City; Zach Gilbert, Sweetwater; Brett Wheeler, Plant City, Fla.; and Markus Arnold, Panhandle.

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Texas Tech Teams Sweep Judging Competitions at Houston Livestock Show and Rodeo™

The Texas Tech University Livestock, Meat and Wool Judging Teams completed their spring with a sweep of the intercollegiate judging competitions at the Houston Livestock Show and Rodeo™. All three teams placed first in their respective divisions defeating hundreds of contestants representing universities from across the nation.

“This year’s triple win shows the balance and strength of the program we are building at Texas Tech,” said Professor and San Antonio Livestock Show Distinguished Chair in Meat Science Mark Miller, Ph.D. “These wins are a culmination of the hard work and dedication of the kids and coaches who represent Texas Tech.”

In the livestock judging contest, Texas Tech distanced the competition by 117 points and secured the overall title, as well as first place in the cattle, sheep, swine, placing and reasons divisions. Texas A&M University, Oklahoma State University, Iowa State University and Colorado State University completed the top-five teams.

Five of the top-ten individuals, including High Individual Bryan Bernhard, were members of Texas Tech’s team. The team is coached by Ryan Rathmann and Jon DeClerck and is comprised of the following members: Markus Arnold, Bryan Bernhard, Jennifer Blackburn, Josh Campbell, Judd Gardner, Zach Gilbert, Colton Long, Aaron Renfroe, Gerad Smith, Chance VanDyke, Micah Walker, Troy Walker and Chance Williams.

In the meat evaluation contest, Texas Tech enjoyed a 20-point victory. This year’s win marks Texas Tech’s fourth consecutive championship at the Houston competition. Teams from Colorado State University, Texas A&M University, Texas Tech University and Texas A&M University completed the top-five teams

Texas Tech’s Ben Estes received second high individual honors. Top-ten honors were also awarded to Tyler Cowie and Shanna Ward, who finished fifth and ninth overall, respectively. 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, Trevor Thompson, Heather Veltri and Shanna Ward.

In the wool judging competition, Texas Tech narrowly defeated Angelo State University by a four-point margin. Twenty-one points separated the top five teams in the contest.

Four of the Texas Tech wool team members finished in the top-ten individuals. Graduate students L.J. Ashorn and Katie Leigh coached the 16-member team comprised of the following students: Matt Bruton, Sarah Calhoun, Adam Copeland, Collin Corbin, Kelsey Fletcher, Cade Halfmann, Kelly Hut-ton, Meagan Igo, Kaleigh Janota, Craig Leonard, Abby Long, Josh McCann, Jett Mason, Brandon O’Quinn, Abby Probst and Suzanne Watson.

Meat Judging Team



Left to Right, Front Row: Trevor Thompson, Pilot Point; Shanna Ward, Coffeyville, Kan.; Shayna Dunlap, Estancia, N.M.; and Heather Veltri, Kersey, Colo. Back Row: Jesse Collins, Coach; Matthew Morales, Satana, Kan.; Paden Daniels, Athol, Kan.; Ben Estes, Hollis, Okla.; Tyler Cowie, Magnolia; and Justin Derington, Coach.

Wool Judging Team



Left to Right, Front Row: Suzanne Watson, Alice; Kelly Hut-ton, Castle Rock, Colo.; Sarah Calhoun, Weatherford; Meagan Igo, Plainview; Kaleigh Janota, Gonzales; Kelsey Fletcher, Universal City; Abby Long, Boerne; and Abby Probst, Brady. Back Row: L.J. Ashorn, Coach; Craig Leonard, Sonora; Brandon O’Quinn, League City; Josh McCann, Newport, Va.; Matt Bruton, Throckmorton; Adam Copeland, Katy; Jett Mason, Brownfield; Collin Corbin, Webster; Katie Leigh, Coach. Not Pictured: Cade Halfmann, Garden City.

Livestock Judging Team



Left to Right, Front Row: Gerad Smith, White Deer; Aaron Renfroe, Ozona; Chance VanDyke, Hobbs, N.M.; Jennifer Blackburn, Grady, N.M.; Bryan Bernhard, Seguin; Judd Gardner, Estancia, N.M. Back Row: Ryan Rathmann, Coach; Troy Walker, Michigantown, Ind.; Zach Gilbert, Sweetwater; Micah Walker, Sulphur Springs; Colton Long, Sterling City; Chance Williams, Quemado, N.M.; Josh Campbell, Las Cruces, N.M.; Markus Arnold, Panhandle; Jon DeClerck, Assistant Coach; Dr. Kevin Pond, Department Chair; and David Waggoner.

Graduate Student Spotlight: Corrie Rekow, M.S.



While most college students will be start-ing the commute home for the summer in May, Animal Science grad student Corrie Rekow will be headed off to Washington, D.C., for a summer-long internship with the American Meat Institute. However, this is not the first time Rekow has trav-elled for education. Her experiences in meat science and food microbiology have taken her from coast to coast.

Originally from Lakeview, Ore., Rekow left the Pacific Northwest and enrolled in the University of Wyoming when she gradu-ated from high school. She obtained her bachelor’s degree in Animal Science and Veterinary Medicine from the University

of Wyoming. Specializing in Meat Science, Rekow participated on the 2004 Meats Judging Team, where she experienced her first taste for travel.

“Travelling was a big deal for our team,” Rekow says, “[While in Texas,] we had to stop and take pictures of the bulls in Plainview, cut some cactus off the side of the road, and we even picked some of the leftover cotton.”

Although her team did not win any na-tional championships, judging did allow Rekow to experience Texas, and when she graduated, she decided to pursue her master’s education at Texas Tech Univer-sity. Rekow explained she was attracted to the school because of its impressive research program and its particularly impressive meat and food microbiology programs.

Rekow is currently working under Mindy Brashears, Ph.D., and Markus Miller, Ph.D., to finish her master’s thesis, entitled “Prevalence and distribution of *Escheri-chia coli* O157 and microbial indicators on beef carcasses throughout slaughter and fabrication in geographically distinct plants.” She is working to determine what areas of the carcass have a higher prevalence for *E. coli* O157.

Rekow has been successful not only at the university level but also in the meat science community. As a member of the processed meats class taught by Chance Brooks, Ph.D., Rekow won the People’s Choice Award in a public tasting panel for her product, “Turkey Delight.” Rekow serves as the Southern Region Repre-sentative for the American Meat Science Association (AMSA) Student Board of Directors. This national position puts Rekow in charge of the “Taste of RMC” Contest that will be held at the Recipro-cal Meat Conference (RMC) this summer in Gainesville, Fla.

“Corri is hard-working and very detail oriented,” says Miller, one of Corri’s ad-visors. “Not only is she excellent in her own work, she’s very good at encourag-ing others and helping them with their projects, as well.”

After she completes her internship and thesis this summer, Rekow plans to ob-tain a position in a meat or food safety related area. Although Rekow admits that her tenure as a graduate student has been time-consuming and at some points stressful, she is thankful for the relation-ships she has formed and the real-life skills she has learned through the program.

Texas Tech Women’s Rodeo Team Heads to Nationals

The Texas Tech Women’s Rodeo Team was crowned Southwest Regional Champions April 24-26 at Tarleton State University in Stephenville, Texas. The athletes competed in several events including barrel racing, goat-tying and breakaway calf roping.

The team was comprised of the following members: Romany Gordon, a senior Agriculture & Applied Economics major from Castle Rock, Colo.; Heather Turner, a senior Nursing major from Cochrane, Alberta; Kelsy Friskup, a junior Agriculture & Applied Economics major from Muleshoe; Tiana Thornton, a senior Animal and Food Sciences major from Knickerbocker; and alternate Courtney Rankin, a freshman Animal and Food Sciences major from Tuscola.

The team will compete in the College National Finals Rodeo June 25-21. It will be a sudden death format in Casper, Wyo., with the aggregate winners after four go-rounds of competition being crowned individual and team national champions.

Also representing Texas Tech at the College NFR is junior Agricultural & Applied Economics major Jake Brown from Stephen-ville. He and his partner, Jaytin McCright of Clarendon College were crowned Southwest Region Champion Headers in the team roping event.

All Texas Tech Rodeo teams are coached by Chris Guay and Assistant Coach Phil Barnes. For more information, visit the Texas Tech Rodeo Web site at www.ttu.edu/rodeo.



Professor Robert C. Albin, Ph.D. Retires After 40 Years of Service

Professor Robert C. Albin, Ph.D. has been a fixture in the Department of Animal and Food Sciences at Texas Tech University for over 40 years. Whether serving as a professor, the department chair, or the college's associate dean, Albin has a strong impact on those around him. As his long, successful career comes to an end, Albin reflects on the path he has taken and all his fond memories at Texas Tech.

After leaving his small farm in Follet, Texas, Albin enrolled at Texas Tech in the fall of 1957 to major in agricultural sciences and minor in animal husbandry. After graduating, he stayed in Lubbock and finished his Master of Science in 1962. He chose to complete his doctoral research at the University of Nebraska because of their strong feedlot and range programs. However, Albin could not stay away from Lubbock.

He returned to Texas Tech and began teaching in the Animal and Food Sciences Department, where he remained a professor for 14 years. For a brief time, he served as the department chair, and in 1980, he became the college's associate dean for research. During that time, he continued to teach various animal science courses.

After retiring from the dean's office in 2002, Albin returned to the animal and food sciences department on a part-time basis to teach and assist with farm operations for the Dean. Albin describes his time in the Dean's office as a great experience because of his good friend and the Dean, Dr. Sam Curl.

"I was invited by Sam Curl to go to the Dean's office, even though I really loved being the Department Chair," Albin says. "I really enjoyed time with him [Sam Curl] because at the time it fit me well." Even though Albin spent a majority of his

career as an administrator, Albin says the pinnacle of his professional time has been teaching.

"I've had a great time the past six years because I love teaching; I got the best of both worlds."

After a long and rewarding career at Texas Tech, Albin says it would be difficult to choose one favorite memory or experience.

"I would say just the Texas Tech experience is a highlight for me. That's who I am, that's what I do."

However, he says the students are his favorite part of Texas Tech and are what he will miss the most. Albin has enjoyed mentoring new groups of students, and through the years, many have become friends. He sees teaching as a way to help others.

Albin's influence on the Department of Animal and Food Sciences has been extended to the graduate students in the form of the Bob Albin Graduate Student Research Award. Every year, a graduate student is awarded the honor for exemplary effort in the area of research presentation.

His retirement from Texas Tech will leave the Department with a large void to fill, but his retirement will no doubt be wonderful for his family. He and his wife of 48 years, Donna, plan to spend more time with their children, Sydney and Craig, and their six grandchildren.

Although it's a strange feeling, Albin says he is ready to retire and spend more time with his grandchildren, on the ranch, and traveling. He hopes that his grandchildren will follow his and his children's footsteps and become Red Raiders.

Albin is confident in the future of the Department and says it is a very exciting time.

"I wouldn't change my career for anything, but this is the best time of all to be a professor in animal science at Texas Tech. I believe there is a very bright future for the Department."

Albin believes in the leadership of Dr. Kevin Pond. He said that Pond has provided stability, vision, and balance for the Department.

After 40 years of experience, Albin's advice for a solid career is to work hard, tell the truth, and stand by your word – even if it takes the hide off your back.



New Faculty Join the Department

Mhairi Sutherland, Ph.D., Assistant Professor - Expertise areas include Swine Biology; Animal Welfare and Behavior Sciences; and Stress Physiology.

Mike Ballou, Ph.D., Assistant Professor - Expertise areas include Ruminant Nutrition (Beef and Dairy); Animal Immunology, Disease, and Health; and Use of Animal Models to Study Therapeutics for Human Diseases

Brad Johnson, Ph.D., Gordon W. Davis Regent's Chair in Meat & Muscle Biology - Expertise areas include Muscle Biology and Biochemistry

Beef 706 Program Held at Texas Tech

Texas Tech University's Department of Animal and Food Sciences hosted Beef 706, a hands-on seminar about beef quality excellence in April.

Beef 706 is a Beef Checkoff funded program available to beef cattle producers. Approximately 30 producers attended the two-day seminar to learn about beef quality and safety issues and how these issues impact their operation.

The class began with a carcass quality and yield grading lesson from professors and extension meat specialists. Producers learned how carcasses are evaluated for

quality and yield grades by taking on the role of a USDA meat grader. The class transitioned from carcass grading to live animal evaluation where the producers applied their carcass grading knowledge to live cattle.

The group learned beef harvesting procedures by taking a virtual tour of a large Texas packing plant. At this time, the participants focused on food safety and the role of meat inspectors. Anatomy was discussed before the participants actually fabricated carcasses with their groups.

In the second day of the seminar, professors gave a discussion and explanation of the factors that impact marbling and branded beef programs. Participants also had the opportunity to participate in a consumer taste panel where they evaluated the eating appeal of a variety of beef products.

For more information about the next Beef 706 program, visit the Texas Beef Council's Web site at www.texasbeef.org, or contact Jason Bagley at (512) 335-2333.



Mark Your Calendars

for Homecoming Weekend



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

The Department has reserved a block of football tickets for this game. Tickets are \$65 each. If you are interested in purchasing tickets from the Department's block, contact Moriah Beyers at moriah.beyers@ttu.edu or (806)742-2805 by **July 1**. There are a limited number of tickets available. Hotels are filling up quickly; book your room early.

Alumni and Students Honored at the 2008 Meat Science Association Banquet

On April 5, the annual Meat Science Association banquet was held at the United Spirit Arena.

Current graduate and undergraduate students in the meat science program were honored for their outstanding achievements during the past year.

Graduate students Jesse Collins and Adam Tittor were awarded the San Antonio Livestock Exposition Meat Science Graduate Student Award. Collins also received the Outstanding Graduate Student Award, an honor voted on by his peers.

Special recognition was given to the 2008 National Champion Meat Animal Evaluation Team and the 2007 National Champion Meat Science Quiz Bowl Team. Additional teams recognized were the 2007 and 2008 Meat Judging Teams.

Members of the 1988 and 1998 Meat Judging Teams were invited to the banquet for their ten and twenty year reunions. Twelve team members and coaches returned for the event

and provided encouraging words for the 2008 Meat Judging Team competing in the fall.

Mandy Carr, Ph.D., was awarded the Outstanding Alumni Award. Carr completed her undergraduate and graduate degrees at Texas Tech. In 1999, she completed her Ph.D. in meat science, concentrating in food safety and microbiology. After graduation, Carr joined the faculty at Angelo State University. During her time at Angelo State, she developed a meat and food science undergraduate and graduate teaching program. She currently serves as the Executive Director for Beef Safety Research at the National Cattlemen's Beef Association.

The Meat Head of the Year Award was given to Coach Bob Knight in appreciation of the selfless attitude he has exhibited toward the Meat Science Association, giving his time and positive outlook to the members of the Association. Coach Knight has inspired members through motivational speeches and his attitude for excellence, giving faculty an insight on how to create champions.

Award Recipients
Meathead of the Year Award:
Coach Bob Knight
Outstanding Alumni Award:
Dr. Mandy Carr
San Antonio Livestock Exposition Graduate Student Award:
Jesse Collins & Adam Tittor
Outstanding Graduate Student:
Jesse Collins
Albert Usener Award:
Stacy Gilbert
Markus F. Miller Spirit and Motivation Scholarship Award:
Cole Snider
Doug Hardison Memorial Award:
Benjamin Pyke
1996 Team Member Award:
Austin Voyles



The Animal and Food Sciences Department Celebrates a Successful Year

The annual Animal and Food Sciences Spring Honors Banquet was held on April 26 in the United Spirit Arena. Two hundred seventy faculty, staff, alumni, parents and students gathered as outstanding undergraduate students, graduate students and competitive teams were recognized.

The Outstanding Animal Science Award went to Amber Harris and the Outstanding Food Science Award was given to Sarah Dierschke. Amber Harris was also named Outstanding Undergraduate Student for the Department. Sarah Gragg received the Outstanding Masters Student Award and Angela Laury received the Outstanding Ph.D. Student Award. The Bob Albin Outstanding Research Award is given to a graduate student who shows exemplary effort in the research area. Gragg was this year's recipient of the prestigious award.

A special presentation was made on behalf of Dr. Bob Albin, who after 48 years with the college, is calling it quits. There is no doubt that his leadership and contributions to the Department will be missed.

Block and Bridle Club members, judging teams, quiz bowl teams, and the Ranch Horse team were also recognized during the banquet. Current students in the department were instrumental in securing three National Championships since this time last year. We are very proud of the 2007 Meat Science Quiz Bowl Team, the 2007 Livestock Judging Team, and the 2008 Meat Animal Evaluation Team for boosting the number of National Championships in the Department to 22.

Prior to the banquet, a Livestock Judging Reunion was held in the atrium of the Animal and Food Sciences building. Over seventy people attended the reunion, including former coaches, judging team members, faculty and staff. Dr. Kevin Pond and Coach Ryan Rathmann provided remarks.

We appreciate all who joined us at the banquet and hope to see you again next year. Thank you for all of the support you give the Department and our students. It is a very exciting time in the Animal and Food Sciences Department.

Senior Academic Achievement Awards

Jordanna Copeland*
Amber Harris*
Carla Grisham
Fernanda Marchesin
Beth Nave*
Ashley Opyt
Samuel Overley
Travis O'Quinn*
Zachary Pallister
Jake Porsch
Matthew Stolz*

Senior Leadership Awards

Jeffrey Berry
Greg Clark
Sarah Dierschke
Rebecca Gotti
Megan Mitchell

*Recipients of both the Academic Achievement and Leadership Awards

Banquet Pictures

[Top Right] Mandy Carr, Ph.D., is presented with the Outstanding Alumni Award by Chance Brooks, Ph.D. [Center Left] Amber Brady, director of agricultural policy in South Dakota and a 1988 team member, describes her team's success. [Center Middle] Coaches Jesse Collins and Justin Derington introduce the 2008 Meat Judging Team. [Center Right] Kevin Hukill, a member of the 1988 Meat Judging Team, reminisces about the team. [Bottom] Members of the 1998 Meat Judging Team return for their ten-year anniversary.



[Left] Members of the 1985 National Champion Livestock Judging Team including Coach Mark McCann, Ph.D., Steve Graham, Dave Cleavinger, Kevin Newsom and Sam Jackson, Ph.D. [Bottom] Current Coach Ryan Rathmann and Paul Gross, a former judging team member, address the reunion attendees.



[Above Left] Amber Harris received the Outstanding Animal Science Award and Outstanding Student for the Department. [Above Right] Sarah Dierschke received the Outstanding Food Science Award. [Bottom Left] Angela Laury received the Outstanding Ph.D. Student Award from Mindy Brashears, Ph.D. [Bottom Right] Sarah Gragg received the outstanding Masters Student Award from Mindy Brashears, Ph.D.