



Department of Animal and Food Sciences

Home of Champions

Texas Tech University

Fall 2009

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Meat Judging Team Claims National Championship

The 2009 Texas Tech meat judging team is one of the most successful in school history.

Texas Tech's Meat Judging Team earned the national championship title at the American Meat Science Association's International Meat Judging Contest held Nov. 15 in Dakota City, Neb.

The team won the contest by an 18-point margin, and was undefeated at six of the seven national contests during the 2009 judging season, making it one of the most successful teams since meat judging began at Texas Tech in 1938.

The team won the beef judging, specifications and reasons divisions, finished second in total beef, and had an overall team score of 4,052 points.

"This team has worked extremely hard to accomplish their goal," said **Mark Miller**, professor and San Antonio Livestock Show Distinguished Chair in Meat Science. "They were blessed with the national championship, and I couldn't be more proud of their efforts."

The top-five teams in the contest included South Dakota State University, Oklahoma State University, the University of Illinois and Kansas State University, which finished second through fifth respectively.

Individually, **Collin Corbin**, a junior from League City, placed third overall in the competition.

Josh McCann, a junior from Newport, Va. also boasted high individual in the alternate division. Four other Red Raiders joined him in the top 10 of the alternate division. **Adam Copeland**, a junior from Katy; **Henry Ruiz**, a senior from Eagle Pass; **Josh Hasty**, a senior from Cleburne; and **Brandon O'Quinn**, a junior from League City, finished second, third, fourth and sixth, respectively.



Photo by Joey Hernandez

Other team members included:

Matt Bruton, a junior from Throckmorton
Sarah Calhoun, a junior from Weatherford
Tate Corliss, a senior from Estancia, N.M.
Kelsey Fletcher, a junior from Universal City
Kelly Hutton, a junior from Castle Rock, Colo.
Meagan Igo, a junior from Plainview
Amber Krause, a junior from Florence
Abby Long, a junior from Boerne

Separately, Corbin and Igo were named 2009 First Team All-American team members. Long and Bruton were named 2009 Second Team All-American team members. Members of the All-American Teams are selected based upon scholastic achievement and competition performance. The Rachel Hamilton Spirit Award was presented to Corliss in recognition of his commitment, dedication and teamwork.

The team was coached by graduate student **Travis O'Quinn** and Miller.

Also in attendance at the awards banquet were members of Texas Tech's first national champion meat judging team that won the contest twenty years ago in 1989. That national championship has been followed by seven more wins at the international contest in 1991, 1996, 1997, 1999, 2003, 2008, and 2009.

Livestock Judging Team National Champions for Third Consecutive Year

The competition tested the contestants' knowledge of cattle, sheep and swine as well as their oral reasons.

Texas Tech's Livestock Judging Team was crowned national champions at the 2009 North American International Livestock Exposition. The team won the contest by a four-point margin, posting a total team score of 4,653 points. Texas A&M University, the University of Nebraska, Western Illinois University and Oklahoma State University rounded out the top five teams.

For the first time in school history, Texas Tech has won the contest for three consecutive years.

"Consistency in winning national championships is rare," said Kevin Pond, Department of Animal and Food Sciences chairman. "Having three consecutive national championship teams is the result of great coaching, a strong work ethic and attracting the best students to Texas Tech."

The competition tested the contestants' knowledge of cattle, sheep and swine as well as their oral reasons.

"It was a thrilling victory because we thought we were too far behind in placings to win," said **Ryan Rathmann**, assistant professor and coach of the team, "but, the team won reasons by such a large margin that they narrowly pulled it off."

The Red Raiders won the overall reasons, beef cattle, beef reasons, and performance beef cattle divisions, and placed second in the sheep division.

Individually, **Josh Flohr**, a senior from Emmitsburg, Md., was awarded fourth high individual and won the swine reasons and overall reasons divisions. **Ben Cammack**, a senior from Seguin, won the cattle reasons division.



In addition to Flohr and Cammack, team members included:

Micah Dorsey, a senior from Strasburg, Colo.

Paige Futrell, a senior from Midland

Cade Halfmann, a senior from Garden City

CA Jones, a senior from Sunray

Drew Perez, a senior from Nara Vista, N.M.

Drew Schmidt, a senior from Taneytown, Md.

Trae Simmons, a senior from Tipton, Ind.

Olivia Tilly, a senior from Hawley

Austin Voyles, a senior from Hale Center

Curtis Williams, a senior from Clovis, N.M.

The team was coached by Rathmann, **Josh Campbell** and **Bryan Bernhard**.

Under Rathmann's leadership, the livestock judging teams have garnered six national championships in each of the six years he has coached, three at Texas A&M University and three at Texas Tech. This accomplishment makes him the winningest coach in livestock judging history.

"I've been blessed with outstanding students on our judging teams, and I've been extremely proud of their accomplishments," he said. "This win proved to these students that there is nothing in life that they will not be able to take head-on and accomplish with hard work and determination."



Photo courtesy of the North American International Livestock Exposition

"Thank You"



To the many friends and alumni

who supported the Texas Tech judging program during the 2009 Holiday Season by purchasing a Raider Red Meats Holiday Ham. More than 700 hams were sold. All proceeds help counteract the travel expenses incurred by more than 75 students on judging teams who represent the Department of Animal and Food Sciences at competitions across the nation. Your support is greatly appreciated!

Quiz Bowl Team Takes National Championship



Staff Photo

The 2009 team members included:

- **Matt Bruton**, a junior from Throckmorton
- **Cassie Chancey**, a May graduate from Satanta, Kan.
- **Collin Corbin**, a junior from Webster
- **Tyler Cowie**, a senior from Magnolia
- **Paden Daniels**, a senior from Athol, Kan.
- **Ben Estes**, a May graduate from Hollis, Okla.
- **Kelly Hutton**, a junior from Castle Rock, Colo.
- **Meagan Igo**, a junior from Plainview
- **Kaleigh Janota**, a junior from Gonzales
- **Abby Long**, a junior from Boerne
- **Shanna Ward**, a senior from Coffeyville, Kan.

Texas Tech University's Meat Science Academic Quiz Bowl Team trounced its opponents 65-0 in the final round to become national champions at the 62nd Reciprocal Meat Conference in Rogers, Ark. The Red Raiders dominated 23 other teams that represented the top meat science programs at universities from across the United States.

Penn State's team finished second in the competition. Texas Tech adds to national titles won at the competition in 2003, 2005 and 2007.

"These students have studied and worked hard for months and dedicated themselves to excellence," said **Mark Miller**, Texas Tech's San Antonio Livestock Exposition Distinguished Chair in Meat Science. "This is a dominating group of students with a humble attitude."

The team was coached by meat science graduate student **Travis O'Quinn**.

Three Texas Tech students also were honored at the opening session by the American Meat Science Association (AMSA) for their outstanding academic achievement and leadership in the meat science industry. Ward and Daniels both received one of ten AMSA travel awards to waive their cost of attending the conference. Estes received one of ten AMSA academic achievement awards.

RMC is an annual conference sponsored by AMSA which brings together meat scientists and students from academia, industry and government. Texas Tech will host the 63rd RMC June 19-23 in Lubbock.

Saddle Up: Texas Tech Riders Win at 60th Annual Rodeo

Erica Creswell and **Luke Creasy** of Texas Tech University were awarded championship titles on Oct. 17 during the 60th annual Texas Tech National Intercollegiate Rodeo Association rodeo. Creswell, a senior from Weatherford, received the all-around champion cowgirl title after competing against more than 200 female contestants in the final rodeo competition.

She completed the first round in breakaway in 2.1 seconds, finishing in first place out of 100 other women. She also won the preliminary round in goat tying in 8.2 seconds. Her women's all-around placement helped the Lady Raiders take the women's championship title. Other Lady Raiders that placed:

- **Taylor Langdon**, freshman from Aubrey, finished third in the finals and fourth overall in barrel racing
- **Kallie Lamb**, Alberta, Canada, placed fourth in go round one in goat tying and sixth overall
- **Ashley Davis**, senior from Reform, Ala., took third in go round one in goat tying and seventh overall
- **Dani McGuire**, junior from Gardendale, placed fifth in go round one in breakaway roping and seventh overall.

The Texas Tech men's team won reserve champion team led by **Luke Creasy**, a senior from Alberta, Canada. Creasy won the bareback bronc riding title after placing first in go round one with a 77-point ride. He also tied with a 78-point trip, which led the regional leader to win the overall bareback riding championship.

Other men that placed:

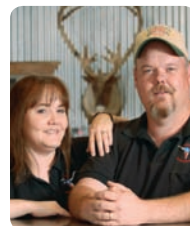
- **Logan Allen**, senior from Crescent, Iowa, won second place in the saddle bronc riding
- **Ryan Shanklin**, junior from Rocksprings, placed second in bull riding
- **Adam Sawyer**, Bassett, Neb., placed fourth in calf roping
- **Chance Honey**, La Junta, Colo., placed fourth in steer wrestling
- **Clay Brown**, Stephenville, placed fifth in the team roping finals
- **Matt Pemelton**, McAllen, also placed fifth in the team roping finals

The top two teams in each region at the close of the spring competitions will advance and compete at the College National Finals Rodeo next June in Casper, Wyo.

~ Written by Erin Hawes



Faculty, Students, Alumni Honored During Homecoming Weekend



National championship buckles were presented to the 2009 Meat Animal Evaluation and Meat Science Quiz Bowl teams, in addition to commemorating the 10-year anniversary of the 1999 National Champion Meat Judging Team, on Friday, Oct. 9 at Texas Tech University's Hall of Fame and Meat Science Recognition Banquet in the United Spirit Arena.

Other highlights of the evening's program included recognition of Department of Animal and Food Sciences' students, faculty and alumni for their achievements and contributions to the department over the past year.

Hall of Fame, Distinguished Service Award – William Bennett

William Bennett, the recipient of this year's 'Distinguished Service Award,' joined the Texas Tech faculty in 1968 and served until his retirement in 1997 in a number of capacities. He taught in the Department of Plant and Soil Science, served as an assistant dean for the College of Agricultural Sciences and Natural Resources, and became the Director of Development in 1984.

Hall of Fame, Horizon Award – Mandy Carr

Mandy Carr, recipient of this year's 'Horizon Award,' is currently the Executive Director for Research and Group Leader for Safety, Nutrition, and Product Enhancement Research Programs at the National Cattlemen's Beef Association. She also leads the NCBA Safety Strategy Team, comprised of team members from retail, foodservice, issues and reputation management, policy and research, charged with working to improve the safety of beef.

Hall of Fame, Advanced Graduate of Distinction Award – Tommy Wheeler.

This year's recipient of the department's 'Advanced Graduate of Distinction Award' was Tommy Wheeler. Wheeler, a native of Muleshoe, graduated from Texas Tech with his bachelor's in agricultural economics and a master's in meat science. He subsequently earned his doctorate in meat science from Texas A&M. Soon after earning his doctorate, he joined the Meats Research Unit staff of the Roman L. Hruska U.S. Meat Animal Research Center of USDA-ARS in Clay Center, Neb. as a research food technologist.

Hall of Fame, Graduate of Distinction Award – Janeen Salak-Johnson

Janeen Salak-Johnson was honored as the department's 'Graduate of Distinction' recipient. She earned her bachelor's, master's and doctorate in animal sciences from Texas Tech. She went on to do her post-doctoral training at the University of Minnesota in Immunology and Neurosciences, where she received two post-doctoral fellowships, a NIH Postdoctoral Training Fellowship in Psychoneuroimmunology and a NIH-NSRA Post-doctoral Fellowship in Pain.

Meathead of the Year – J. Chance Brooks.

J. Chance Brooks brought home the department's 'Meathead of the Year' honors, an award that has been awarded annually since 1988 to the person who has made the most significant contribution to Texas Tech's Meat Science and Muscle Biology Program throughout the year. After a brief sojourn on the faculty at Oklahoma State University

where he taught undergraduate and graduate courses and conducted numerous beef, pork and lamb research projects, Brooks returned to Texas Tech where he currently holds a teaching and research position as an associate professor of meat science in the Department of Animal and Food Sciences and membership in the International Center for Food Industry Excellence.

Albert Usener Award – Ryan & Kayla Rathmann

Ryan and Kayla Rathmann were recognized for their outstanding service to the meat judging program at Texas Tech with the 2009 'Albert Usener Award.' Awarded since 1998 in memory of Albert Usener, the award honors the people who have made the most significant contribution to the meat judging program since the last time the award was presented. Ryan is an assistant professor in the department and coaches the livestock and meat animal evaluation teams. Kayla is the coordinator of student and alumni programs and is responsible for recruiting students to the department and the judging program.

Outstanding Meat Science Alumnus – Micah Butler

Since 1988, the Meat Science Program has annually recognized an outstanding alumnus for significant contributions either to the meat science industry or the university's meat science program. This year, the department honored Micah Butler, owner and operator of Butler's Smokehouse, a family-owned-and-operated specialty meats business located in Stephenville since 1999. He holds undergraduate and graduate degrees from Texas Tech.



Photo by Artie Limmer

Graduate Student Spotlight



Julie Weathers

“Julie has been an outstanding student from the time she was an undergraduate until now,” Prien said, “and I expect nothing but big things from her in the future.”

Consumers are usually concerned with the end result of cattle – milk, beef and hides. Julie Weathers, a doctoral student in the Department of Animal and Food Sciences, researches the beginnings. Her thesis, entitled *Early Indications of Breed Differences for Cryopreservation of Embryos in Cattle*, is groundbreaking in the field of Applied Reproductive Physiology.

Recently, Weathers’ research has been recognized at the department, college, and university levels. She received first place at the Texas Tech Graduate School’s eighth annual Graduate Student Research Poster Competition in April. In addition, her research was selected to be presented at the American Society for Reproductive Medicine’s national meeting.

“I hope that I can change the way the Jersey cattle (breeders) treat their artificial insemination techniques,” Weathers said. “Right now there is a huge push for Jersey cattle embryos all over the world, but they don’t survive the process well. Because of that, everything has to be done through live breeding.”

Weathers uses reproductive tracts from slaughterhouses and pulls out eggs from their ovaries. She uses these eggs in experiments by placing the fertilized embryos in different media to see how they survive and thrive during the freezing process.

“There are a lot of people starting to study what kinds of fats are inside embryos,” Weathers said, “but I’m the only one who is trying to change how they are frozen based off of those facts. Most people just accept that 20 percent is the highest the success rate will ever be. They’re okay with that for some reason, but I’m not.”

Samuel Prien, Ph.D., a professor of reproductive physiology, has mentored Weathers’ research since she began her college career as an undergraduate student at Texas Tech University.

“Julie has been an outstanding student from the time she was an undergraduate until now,” Prien said, “and I expect nothing but big things from her in the future.”

“She took a random idea from her crazed professor’s head and became the first person to be able to reasonably estimate the weight of an embryo. Now we have a potential means of improving cryopreservation in not only farm animals but also in endangered species and humans...”

In addition to working on her research, Weather’s also helps mentor undergraduate students who work with her in the laboratory.

Natalie Zimmerer, an animal science major from Valley View, Texas, is one of the undergraduate research assistants that work in the lab with Weathers. Also, she is enrolled in an applied reproduction lab that Weathers teaches.

“She is extremely helpful, she cares that you learn how and what you’re doing; she’s also extremely patient,” Zimmerer said. “I know she will make a wonderful professor someday, because she really puts in the extra effort to make sure you understand why what you’re learning is important.”

After graduation in May, Weathers plans on becoming a professor at a university where she can continue her research. When asked if she would ever consider teaching at Texas Tech, the West Texas native and fourth generation Red Raider said she would love to return here someday.

“Texas Tech has such a unique program, because we are one of the only colleges that look at the applied portion of reproductive physiology,” Weathers said. “Most colleges only study the animals or only study the lab results, there is no crossover.”

“Because of our specialized labs and our New Deal farm, we are able to do both. Some days all I do is work with the cattle and other days I spend the whole time in the lab. A lot of schools don’t have those options.”

~ Written by Kelsey Fletcher



Tech Honors Three Leaders as 'Outstanding Agriculturalists'

Texas Tech University's College of Agricultural Sciences and Natural Resources honored three Texas leaders with the Gerald W. Thomas Outstanding Agriculturalist awards on Thursday, Nov. 5 during its annual Pig Roast, which honors scholarship donors, recipients and intercollegiate judging teams, at the Lubbock Memorial Civic Center Banquet Hall.

A long-time supporter of the Department of Animal and Food Sciences, **Gordon W. Davis, Ph.D.** of Lubbock, received the award for agribusiness. Davis is founder and chairman of CEV Multimedia Ltd. Company officials note that agricultural education and agriculture teachers are the cornerstone of CEV's customer base, contributing to more than 50 percent of CEV's sales annually. Davis previously served as an assistant professor and associate professor at Texas Tech and currently works as an adjunct professor with CASNR's Department of Animal and Food Sciences. In 1985, 1996 and 2005 Davis co-founded three endowments for meat science excellence administered by Texas Tech, including the Gordon W. Davis Regent's Chair in Meat & Muscle Biology currently held by muscle biologist Bradley Johnson. He coached two national championship meat judging teams (Texas A&M University 1973; Texas Tech 1989) and was the recipient of Distinguished Master's Graduate Student, Texas A&M (1975). He is the recipient of an outstanding teacher award and hall of fame distinguished service awards from the Department of Animal Science (Texas Tech 2004; Washington State University 2008); along with the Tom Glazier Award for Texas FFA (2008) and Passion for Excellence Award-Texas FFA Foundation (2008).

Jimmie Ruth Evans of San Antonio received the public service award and **Dave Hopper** of Hereford received the agricultural production award. The Department of Animal and Food Sciences is proud of the accomplishments of these three award recipients and appreciates the tremendous impact their contributions have had on agriculture in Texas.

~Written by Norman Martin

Faculty, Staff Leaders Honored at Ranching Heritage Center

Ten faculty and staff members were honored for service and support of Texas Tech University's College of Agricultural Sciences and Natural Resources during a special ceremony Aug. 25 at the at the National Ranching Heritage Center, just north of the main campus.

The 2009 recipients included:

- Teaching Award: **Todd Brashears**, Department of Agricultural Education and Communications
- Teaching Award: **Samuel Jackson**, Department of Animal and Food Sciences
- Research Award: **Thomas Knight**, Department of Agricultural and Applied Economics
- Junior Faculty Award: **Scott Burris**, Department of Agricultural Education and Communications
- Service/Outreach Award: **Phillip Johnson**, Department of Agricultural and Applied Economics
- Student Advising Award: **Cindy Akers**, Department of Agricultural Education and Communications
- Instructor Award: **Erica Irlbeck**, Department of Agricultural Education and Communications
- Instructor Award: **Ryan Rathmann**, Department of Animal and Food Sciences
- Staff Award: **Cindy Dickson**, Department of Agricultural and Applied Economics
- Research Staff Award: **Philip Brown**, Department of Plant and Soil Science

UPCOMING EVENTS SCHEDULE

Texas Tech Invitational Judging Contests - Thursday, March 25

- Register at www.judgingcard.com

Animal and Food Sciences Spring Banquet - Saturday, April 10 at 6 p.m.

- Join us at Cagle Steaks to celebrate the accomplishments of our students

Texas Tech Meat & Livestock Judging Camps - May 30-June 1

- Registration information will be posted in February at www.afs.ttu.edu
- For more information, contact Kayla Rathmann at kayla.rathmann@ttu.edu

2010 Reciprocal Meat Conference - June 19-23

- Hosted by Texas Tech University's Meat Science program

Youth Beef 706 Programs -

Two Sessions: July 20-21 and July 22-23

- Hosted by the Department of Animal and Food Sciences with the Texas Beef Council
- For more information, contact Moriah Beyers at moriah.beyers@ttu.edu

4-H Livestock Ambassador Program - July 26-28

- Hosted by the Department of Animal and Food Sciences with the Texas AgriLife Extension Service
- For more information, contact Wendy Scott at wmscott@ag.tamu.edu



Mindy Brashears, Ph.D. receives the Distinguished Achievement Award from the American Meat Science Association

AMSA Honors Texas Tech Alumni at Reciprocal Meat Conference

The American Meat Science Association (AMSA) honored a Texas Tech University faculty member and a Texas Tech alumnus at its 62nd Annual Reciprocal Meat Conference in Rogers, Ark. **Mindy Brashears**, a professor of food microbiology and safety and director of the International Center for Food Industry Excellence, was one of three recipients of the Distinguished Achievement Award.

Brashears developed and launched a food safety course that is available in the classroom, but also—thanks to a USDA integrated grant—in an online format, and in Spanish. The course is available to meat industry professionals, university students and faculty in HACCP and foods safety. The Spanish-language version has led to collaborative training within the Mexican meat industry.

Chris Kerth, a professor of animal and dairy science at Auburn University, received the Distinguished Teaching Award. Kerth earned a master's and doctoral degree in animal science from Texas Tech. He founded the Auburn Meat Science Association, developed the muscle foods degree option in animal science for undergraduates and played an important role in the design and construction of the Lambert/Powell Meats Lab, the William R. Jones Demonstration Kitchen, and the Dale L. Huffman Conference Room.

The Distinguished Achievement Award recognizes and fosters the development of young AMSA members who have demonstrated significant scientific skills in muscle foods research and technology that contribute to the animal products industry and the AMSA. The award is sponsored by Cryovac Sealed Air Corporation.

The Distinguished Teaching Award recognizes excellence in the teaching of undergraduate and graduate meat science courses and the impact on the lives of those students in a highly positive manner. The award is sponsored by Oscar Mayer, a Division of Kraft Foods.

The AMSA professional society was incorporated in 1964. It provides the forum for all interests in meat—commercial, academic, government, and consumer—to come together in a reasoned, scientifically based atmosphere to address the needs of the processing and marketing segments of industry, the consuming public, its own members and others in the biological and nutritional sciences.

~ Written by Cory Chandler

Texas Tech's Raider Red Meats Expands Sales Footprint



If you're an alumnus of the Department of Animal and Food Sciences, then you probably already know about Texas Tech University's Raider Red Meats brand of beef, pork and lamb products.

What's new, though, is that the meats are now being served at several area restaurants including Mesquites, Café J and Melt, and they'll soon be sold at local grocery stores. Raider Red Meats can also be purchased on a recently launched e-commerce Web site at www.raiderredmeats.com.

"We've certainly come a long way since our early days," said Brad Price, director of Raider Red Meats. "But I like to think that our intent has always been the same – to give our students the opportunity to complement their in-class learning with practical, hands-on experience that introduces them to the business side of the equation."

The Raider Red Meats product line from animal selection through production and marketing is an integral part of Tech's meat science and muscle biology instructional program, he said. Among the program's products are aged beef, pork and lamb fresh meat products, as well as cooked and ready-to-eat meats such as beef

jerky, prime rib, brisket and sausage.

Looking ahead, Raider Red Meats officials announced that Sysco will likely distribute their award-winning "Raider Red Blueberry Sausage" throughout its commercial network. Sysco is the global leader in selling, marketing and distributing food products to restaurants, healthcare and educational facilities and lodging establishments.

Tech's meats program can trace its roots to 1933, just eight years after the university opened. It began in a modest laboratory modified from an Army barracks with minimal equipment. By 1961, Tech boasted a modern on-campus, federally-inspected meat laboratory. In 1988, the 14,000-square foot Gordon W. Davis Meat Science Laboratory, as it's called now, was built.

Today, the College of Agricultural Sciences and Natural Resources' new Animal and Food Sciences building connects to the meat science laboratory, a move that has facilitated expansion of the meat science program's production and marketing of Raider Red Meats, Price said.

"We've grown exponentially just in the last few years – and where we're headed just might revolutionize how universities teach and prepare their students for the extremely competitive agri-business market," he said

~ Written by Sean Cleveland



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Save the Date

**for the Department of Animal and
Food Sciences Spring Banquet**



Join us as we recognize our outstanding seniors and the accomplishments
of the department's students and organizations.



Cagle Steaks
Saturday, April 10, 2010 ~ 6:00 p.m.



Parents, friends and alumni are invited to attend.