



Meat Science Section
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Meat Science Prime Cuts

Meat Science at Texas A&M University
 An interdisciplinary group focusing on food safety, quality, nutrition, and value.

Beef 101 Huge Success!

Beef 101 was held December 6-8 at the O.D. Butler, Jr. Animal Science Complex, Kleberg Building, and Rosenthal Meat Science and Technology Center (RMSTC). Forty-two participants from around the country learned about beef cattle from the pasture to the plate. Day one began with live animal evaluation at the O.D. Butler, Jr. Animal Science Complex. After lunch, participants got a demonstration of beef harvest procedures, frequently asked questions on food safety, along with carcass grading systems, premium programs, and carcass grading practices. Day two was filled with beef carcass anatomy, and wholesale and retail cut fabrication. Day three finished up with an evaluation of the food safety demonstration, and factors that affect beef palatability and sensory evaluation, followed by an open discussion on current issues facing the beef industry.

Participating instructors included faculty members Alex Castillo, Jason Cleere, Davey Griffin, Dan Hale, Rhonda Miller, Jeff Savell, and Chris Skaggs; beef center manager, Paul Maulsby; research associate, Lisa Lucia; Rosenthal manager, Ray Riley; and graduate students Betsy Booren, Lyda Garcia, and Eric Metteauer. RMSTC staff Kenny Ray and H.R. Taylor; graduate students Hakan Benli, Brad Kim, Megan Laster, John David Nicholson, LeeAnn Sitka, Robby Smith, and Kristin Voges; and undergraduates Michael Boenig, Ashley Haneklaus, Jarrett Hudek, Meagan Keith, Megan Maenius, Jonathan Savell, Colton Sells, Lee Simms, and Will Wiederhold also helped. Davey Griffin coordinated the event with special assistance from Erin Earlywine, Jessica Igo, and Laura May.



Ray Riley shows how to remove the clod.



Kristin Voges discusses arm chuck yields.



E.M. "Manny" Rosenthal
 Meat Science and Technology Center
 Texas A&M University
 College Station, Texas



L. to R. Erin Earlywine, Jessica Igo, and Laura May



Jarrett Hudek discusses closely trimmed product.

Beef 101 Held for US Foodservice

A Beef 101 Seminar was held January 24-25 for 20 district sales managers from US Foodservice. Topics included live animal evaluation, beef harvest demonstration, pre/post harvest inspection and handling, food safety, beef grading, tenderness, aging, and palatability, premium and branded programs, and carcass fabrication. Speakers included Jason Cleere, Davey Griffin, Dan Hale, Kerri Harris, Rhonda Miller, Ray Riley, Jeff Savell, and Russell Woodward (Texas Beef Council).

Thanks go out to beef center manager Paul Maulsby; RMSTC staff Ray Riley, Eric Metteauer, Kenny Ray, H.R. Taylor, Wade Fisher, Greg Knezek, Ray Mayo, and Colton Sells; graduate students Betsy Booren, Ashley Haneklaus, Jarrett Hudek, Brad Kim, Megan Laster, John David Nicholson, LeeAnn Sitka, Robby Smith, and Kristin Voges; and undergraduates Keri Bagley, Haley Deitzel, Jessica Igo, Katie Leigh, and Will Wiederhold for helping to make the program a success. The program was co-sponsored by the Texas Beef Council, and coordinated by Davey Griffin with assistance from Meagan Keith.



Good Luck to December Graduates

The following student workers from meat science were awarded degrees at December graduation ceremonies.

- **Michael Boenig** received his B.S. in Animal Science and is a Quality Assurance Manager with Freedman Foodservice in Houston, TX.
- **Ashley Haneklaus** received her B.S. in Animal Science and is attending graduate school in meat science under Jeff Savell.
- **Jarrett Hudek** received his B.S. in Animal Science and is attending graduate school in meat science under Jeff Savell.
- **Jonathan Savell** received his B.S. in Agricultural Leadership & Development and is a Raw Material Analyst with Standard Meat Company in Dallas, TX.
- **Lee Simms** received his B.S. in Agricultural Leadership & Development and is with Andy's Sprinkler and Drainage in Carrollton, TX.

Congratulations to all Graduates!



If you would prefer to receive an electronic copy of Prime Cuts, please send an Email to Kathy Gregory <kgregory@tamu.edu>.

If you need to update your address, please contact Tiffany Mooney at 979-862-3643.

Meat Judging Team Practices During Holidays; Places 5th at National Western in Denver

On December 17th, the Texas A&M meat judging team headed out for a three-day intense workout at Tyson Fresh Meats in Amarillo, TX. The team practiced grading and beef carcass classes. During the trip the Canyon A&M Club and its president Mike Smith '71 treated the team to supper at Hoffbrau Steaks.

Prior to the spring semester, the team headed north for the National Western Stock Show held January 14 at Swift & Company in Greeley, CO. On their way, the team worked out at Tyson Fresh Meats in Amarillo, Cargill/Excel in Plainview, Cargill/Excel in Fort Morgan, CO, and Colorado State University in Fort Collins, CO. At the National Western, the team placed fifth overall while Jacob Lemmons (Florence) placed first in specifications fourth in beef grading, eighth in total beef, tenth in pork judging, and sixth overall; and John Arnold (Krum) placed third in lamb judging, eighth in specifications, tenth in reasons, and was eleventh overall. In the alternates contest, Whitney Williams (Denton) was fourth, Breann Pritchard (Bells) fifth, and Chelsea Tomascik (Buckholts) ninth.

Team members also include Jeremy Bruton (Frankston), Charli Gasch (Pleasanton), Adria Grayson (Childress), and Valerie West (Hermleigh). Graduate Student Lyda Garcia coaches the team, and the faculty advisor is Davey Griffin.



From top L. to R. Jeremy Bruton, Davey Griffin, Jacob Lemmons, Valerie West, Adria Grayson, Charli Gasch, John Arnold, Mike Smith, Chelsea Tomascik, Breann Pritchard, Whitney Williams, and Lyda Garcia.



Top from left: Jacob Lemmons, Jeremy Bruton, Charli Gasch, John Arnold, Adria Grayson, and Lyda Garcia. Bottom from left: Breann Pritchard, Whitney Williams, Chelsea Tomascik, and Valerie West.

Italian Student Visits During Fall Semester

Stefania D'Adorante, a Ph.D. student from the Department of Animal Science at Florence University, Florence, Italy, spent the fall semester visiting the meat science section. Stefania attended classes, participated in research projects, and helped out with extension meat science activities. The visit was sponsored by a fellowship from her university. Stefania returned to Italy in time for Christmas with her family, and her time here at Texas A&M was greatly enjoyed by all.



Beyond Basics Class Held November 30 - December 1

Southwest Meat Association and the Department of Animal Science hosted a Beyond Basics HACCP Class on November 30 and December 1 at the G. Rollie White Visitor Center in the O.D. Butler, Jr. Animal Science Complex. There were eight participants from California, Kansas, Mississippi, Texas, Wisconsin, and Malaga, Spain. The class was sponsored by Southwest Meat Association and the Department of Animal Science.

Introductory HACCP Class Held at ASTREC

An Introductory HACCP Class was held December 12-14 at the G. Rollie White Visitor Center in the O.D. Butler, Jr. Animal Science Complex. The class was taught by Kerri Harris and Jeff Savell. There were seventeen participants from Arkansas, Colorado, Illinois, Kansas, Texas, Wisconsin, and Malaga, Spain. The class was sponsored by Southwest Meat Association and the Department of Animal Science.



Upcoming Events

Date	Event	Contact	Telephone
Feb. 7 - 9, 2007	Beef 706, College Station, TX	Dan Hale	979-845-3934
Feb. 13 - 15, 2007	SMA Introductory HACCP Course, College Station, TX	Tiffany Mooney	979-862-3643
Mar. 24, 2007	Youth Meat Judging Clinic, College Station, TX	Davey Griffin	979-845-3934
Mar. 29 - 30, 2007	Beyond Basics: HACCP Plan Improvement, College Station, TX	Tiffany Mooney	979-862-3643
Mar. 31, 2007	Multi-Area FFA Meat Judging CDE, College Station, TX	Davey Griffin	979-845-3934
Apr. 21, 2007	Multi-District 4-H Meat Judging Contest, College Station, TX	Dan Hale	979-845-3934
Apr. 28, 2007	State FFA Meat Judging CDE, College Station, TX	Davey Griffin	979-845-3934
May 1 - 3, 2007	NAMP Center of the Plate, College Station, TX	Davey Griffin	979-845-3934
May 1 - 3, 2007	SMA Introductory HACCP Course, College Station, TX	Tiffany Mooney	979-862-3643
May 15 - 17, 2007	Beef 101, College Station, TX	Davey Griffin	979-845-3934
May 22 - 24, 2007	Pork 101, College Station, TX	Davey Griffin	979-845-3934
June 6, 2007	State 4-H Meat Judging Contest, College Station, TX	Dan Hale	979-845-3934
June 26 - 28, 2007	Beef 101, College Station, TX	Davey Griffin	979-845-3934
July 30 - Aug. 1, 2007	Beef 706, College Station, TX	Dan Hale	979-845-3934
Aug. 1 - 3, 2007	Beef 706, College Station, TX	Dan Hale	979-845-3934
Sept. 18 - 20, 2007	SMA Introductory HACCP Course, College Station, TX	Tiffany Mooney	979-862-3643
Oct. 1 - 3, 2007	Beef 706, College Station, TX	Dan Hale	979-845-3934
Oct. 3 - 5, 2007	Beef 706, College Station, TX	Dan Hale	979-845-3934
Oct. 25 - 26, 2007	Beyond Basics: HACCP Plan Improvement, College Station, TX	Tiffany Mooney	979-862-3643