



Meat Science Section  
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May, 2004

# Meat Science Prime Cuts

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

## Three Meat Science Student Workers Graduate in May



The Meat Science Section is very fortunate to employ student workers who serve as vital assistants in our teaching, research, and extension efforts. On May 15, three of the section's student workers earned undergraduate bachelor of science degrees in animal science.

Thank you for your hard work in the Meat Science Section and congratulations, class of 2004!

- **Carrie Adams** of Willis, Texas, worked in Jeff Savell's laboratory and will pursue a master of science degree in animal science under the direction of Jeff Savell.
- **Carrie Kent** of Corsicana, Texas, worked in the Meat Science Section's office and will begin Veterinary School in the fall at Texas A&M.
- **Chancie Moore** of Devine, Texas, worked in the Meat Science Section's office and has started graduate school at Colorado State University this summer.

## Scholarships Awarded to Students Interested in Meat Science

On April 17, during the Saddle and Sirloin Club banquet, 14 undergraduate and three graduate students received meat science-related scholarships from seven donors through the Department of Animal Science at Texas A&M. Over \$80,000 in scholarships were awarded to more than 100 animal science students during the banquet. Thanks to all of the scholarship donors for supporting students at Texas A&M! Below is a list of the meat science-related scholarships, donors, and recipients.

### Scholarship and Donor

### Recipient

<b>Smikids Meat Industry Scholarship</b> .....	Eric Metteauer, Chireno, TX
<i>Donated by Burley Smith, San Angelo, Texas</i>	Celeste Schuehle, Hondo, TX*
<b>Ward Smith Memorial Scholarship</b> .....	Jenna Behrens, Voca, TX
<i>Donated by Birko Corporation, Mrs. Florence Smith-Powers, President</i>	
<b>Dr. Gary C. Smith Scholarship</b> .....	JoBeth Forrest, College Station, TX
<i>Donated by friends of Gary C. Smith</i>	Kari Smith, College Station, TX
	Emily Vinson, Big Lake, TX
<b>Southwest Meat Association Scholarship</b> .....	Katelyn Edwards, Del Rio, TX
<i>Donated by Southwest Meat Association, Bryan, Texas</i>	Jessica Henderson, Aransas Pass, TX
	Stacy Mueller, New Braunfels, TX*
<b>Southwest Meat Association Foundation Scholarship</b> .....	Michael Boenig, Seguin, TX
<i>Donated by Southwest Meat Association, Bryan, Texas</i>	Livia Frazar, Lolita, TX
	Julie Kondoff, South Lake Tahoe, CA
	Megan Laster, Abilene, TX
	Erin Stephens, Cross Plains, TX
<b>Suppliers Association of the Southwest Meat Association</b> .....	Sarah Howard, Amarillo, TX
<i>Donated by Southwest Meat Association, Bryan, Texas</i>	Ellen Tom, Campbellton, TX
<b>Jack Peoples Scholarship</b> .....	Kristin Voges, Houston, TX*
<i>Donated by Carmelita Peoples, San Antonio, Texas, and friends of Jack Peoples</i>	

\*denotes graduate student scholarship



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## International Association Elects Acuff to Executive Board

The International Association for Food Protection elected Gary Acuff, food microbiologist and meat science section faculty member in the Department of Animal Science at Texas A&M, to its executive board as secretary. By accepting this position, Acuff made a five-year commitment to leadership positions in the association and he will begin his term as president in 2007. Acuff has been on faculty at Texas A&M for 18 years and he was named a Faculty Fellow for research.

He has been a member of the International Association for Food Protection since 1982 and serves as program committee chair. In addition, he is also a member of the meat and poultry safety and quality professional development group and is on the editorial board of the Journal of Food Protection.



## State FFA Meat Judging Contest Held at Texas A&M

On May 1, over 100 students from FFA chapters across the state competed in the State FFA Meat Judging Contest held at the Rosenthal Meat Science and Technology Center. The top three FFA teams in the contest were La Vernia with 2,156 points, Florence with 2,135 points, and Clear Creek with 2,134 points. Extension meat specialist Davey Griffin, Rosenthal Meat Science and Technology Center manager Ray Riley, and 2004 Texas A&M meat judging team coach Kristin Voges were the officials for the contest, and they were assisted by meat science graduate students and the 2004 meat judging team members.

## District 4-H Meat Judging Contest Conducted in Rosenthal

More than 60 youth ranging in ages from seven to 18 participated in this year's District 4-H Meat Judging contest on May 1 at the Rosenthal Meat Science and Technology Center. Extension meat specialist Dan Hale was the official for the contest and was assisted by meat science graduate students and judging team members.

The senior division teams from each district were competing for an opportunity to participate in this year's State 4-H Round-up and compete in the state contest on June 9 at Texas A&M.

## NAMP Center of the Plate Course Conducted at Texas A&M in May

Approximately 30 people attended the North American Meat Processor's Association (NAMP) Center of the Plate Training course on May 4 - 6, 2004, in College Station, Texas. The course provided participants with a basic overview of the origins of beef, pork, lamb, poultry, and seafood products by demonstrating how carcasses are converted into portioned items commonly traded in the foodservice business. Steve Olsen of USDA's Agricultural Marketing Service served as the moderator for the program and Extension meat specialist Davey Griffin along with Extension meat science associate Kyle Pfeiffer demonstrated the carcass cuts throughout the program. The course was co-sponsored by the National Pork Board, the Cattlemen's Beef Board, the National Cattlemen's Beef Association/Joint Veal Committee, and the National Restaurant Association Educational Foundation.



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## Miller Gives Presentation on Sensory Evaluation

Rhonda Miller gave a presentation on “The Role of Sensory Perception in Food Selection” to 34 students from Prairie View A&M University on May 13 in the Kleberg Animal and Food Sciences Building. Her presentation was part of the Agricultural Career Familiarization tour that Wallace Migura, of the Department of Agriculture at Prairie View A&M University, hosts each year.



## Beef 101 Workshop Held in May

Twenty-six people attended the first Beef 101 workshop of 2004 on May 18 - 20 conducted by the Meat Science Section in the Department of Animal Science at Texas A&M. Two additional workshop dates are slated for June 29 - July 1 and August 16 - 18 in College Station.

During the first day of the workshop, Larry Boleman, Chris Skaggs, and Paul Maulsby talked to participants about evaluating beef cattle and beef breeds.

Then, Rhonda Miller discussed beef cattle growth and factors that affect leanness. After lunch, Ray Riley demonstrated beef harvest and food safety procedures at the Rosenthal Meat Science and Technology Center. Then, Gary Acuff discussed food safety issues, and Dan Hale discussed beef carcass grading systems.

On the second day, Jeff Savell discussed beef carcass anatomy and Kyle Pfeiffer talked about meat cutting rules and methods. Then, Dan Hale, Kristin Voges, and Stacy Mueller assisted participants with the collection of quality and yield data on carcasses. Next, the participants fabricated the forequarter and hindquarter of several beef carcass sides with the assistance from Jeff Savell, Ray Riley, Andy King, Dan Hale, Davey Griffin, Kristin Voges, Stacy Mueller, Kyle Pfeiffer, Celeste Schuehle, and Jason Behrends. After a full day in the meat cutting room, the participants enjoyed a prime rib dinner at The Veranda in Bryan. On the final day, participants learned about the factors that affect beef palatability and sensory evaluation from Rhonda Miller. Then, Jeff Savell discussed current beef industry topics.

Beef 101 is a three-day, intensive, hands-on program for anyone who is interested in expanding their knowledge of the total beef industry, from farm to table. A maximum number of 32 participants per workshop are accepted in order to maximize hands-on participation and interaction with Texas A&M faculty, staff, and graduate student instructors. For more information about Beef 101, contact Extension meat specialists Davey Griffin or Dan Hale at telephone 979-845-3934 or visit the Beef 101 web page on the meat science section's web site at <http://meat.tamu.edu/beef101.html>.

## Miller Hosts Australian Visitor

On May 20, Rod Polkinghorne, director of Marrinya Agricultural Enterprises, in Bairnsdale, Victoria, Australia, visited Rhonda Miller at Texas A&M to discuss factors affecting consumer perception of beef quality.

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## Enforcement Investigation and Analysis Officer Course Taught in May

Forty USDA Food Safety and Inspection Service employees from across the country spent four weeks in College Station, May 3 - 28 to learn about the Enforcement Investigation and Analysis Officer (EIAO) methodology and gain a thorough understanding of the scientific and technical issues related to food safety along with regulatory and enforcement requirements.

This course is taught by USDA/FSIS personnel in conjunction with faculty and staff members from Texas A&M University. Meat science faculty members Kerri Harris, Jeff Savell, and Gary Acuff teach significant portions of the course dealing with HACCP, food safety, and food microbiology. Gary Acuff is assisted by staff member Lisa Lucia, who coordinates the laboratory session of food microbiology. In addition, staff member Misty Skaggs teaches computer applications and assists with the coordination of the course.

The next EIAO course is slated for August 9 - September 3. This educational program is conducted through a grant received by the Department of Animal Science through the Texas Agricultural Experiment Station in conjunction with the International HACCP Alliance.

## Retail Cutting Test for Beef CARDS Conducted in May

During the week of May 10, meat science faculty, graduate students, and staff implemented the second part of the retail cutting test project in the Rosenthal Meat Science and Technology Center, which is coordinated by meat science graduate student Kristin Voges, under the direction of Jeff Savell. Funded by the National Cattlemen's Beef Association, the purpose of this research project is to achieve better yields from a retail and foodservice perspective. In addition, data collected from this project will be used to update the Beef CARDS (Computer Assisted Retail Decision Support) program database.

Once again, assisting with the carcass cutting test were five long-time meat industry veterans. Ken Johnson, retired from the National Live Stock and Meat Board and National Cattlemen's Beef Association, John Story of Fairway Foods, Jerry Roberts, a meat cutter in Chicago, Ill., Pete DeJesso, a former meat industry executive from New Jersey, and Chuck Hendryx, retired from H.E.B.

For more information about this project, contact Jeff Savell at 979-845-3935 or via e-mail at [j-savell@tamu.edu](mailto:j-savell@tamu.edu).



Pictured, left to right: Pete DeJesso, Jerry Roberts, John Story, Chuck Hendryx, and Ken Johnson in the Rosenthal Meat Science and Technology Center.



## PORK 101 Workshop Conducted in May

Twelve people from across the United States representing producer groups, packers, and foodservice and retail segments attended PORK 101, held at Texas A&M University on May 25 -27. During the three-day workshop, held primarily at the Rosenthal Meat Science and Technology Center, participants evaluated live hogs, fabricated pork carcasses, sampled pork products, and learned about food safety and quality issues in the pork industry.

PORK 101 is coordinated at Texas A&M by Extension meat specialists Davey Griffin and Dan Hale, who receive teaching assistance from departmental faculty members Rhonda Miller, Jimmy Keeton, Chris Skaggs, and Jodi Sterle. The workshop is also supported through the tireless efforts of the meat science section's graduate students and support staff. PORK 101 is sponsored by Elanco Animal Health and Townsend Engineering Company in cooperation with the American Meat Science Association and the National Pork Board.

## Two Beef 706 Programs Slated for June

On June 2 - 4, 25 cattle producers participated in the first of two Beef 706 programs to be conducted in College Station during the month of June. The next Beef 706 program will be held June 14 - 16.



Beef 706 is the flagship educational activity for the Texas Beef Council's Beef Quality Excellence in Texas initiative. Beef 706 is sponsored and conducted by the Texas Beef Council in cooperation with Texas A&M University. Former meat science graduate student Mike De La Zerda is the key program contact at the Texas Beef Council for the Beef 706 program. Meat science faculty and staff members Dan Hale, Davey Griffin, Ray Riley, Jeff Savell, Steve Smith, and Rhonda Miller along with animal science faculty and staff members Chris Skaggs, Paul Maulsby, Larry Boleman, and Andy Herring teach portions of the Beef 706 program. For more information about Beef 706, contact Dan Hale at 979-845-3934.

## Upcoming Events:

Date	Event	Contact	Telephone
June 9, 2004	State 4-H Meat Judging Contest, College Station, TX	Dan Hale	979-845-3934
June 10, 2004	State 4-H Meat Demonstration Contest, College Station, TX	Davey Griffin	979-845-3934
June 14 - 16, 2004	Beef 706 Workshop, College Station, TX	Dan Hale	979-845-3934
June 29 - July 1, 2004	Beef 101 Workshop, College Station, TX	Davey Griffin	979-845-3934
Aug. 16 - 18, 2004	Beef 101 Workshop, College Station, TX	Davey Griffin	979-845-3934
Sept. 16 - 18, 2004	NMA Introductory HACCP Course, San Francisco, CA	Misty Skaggs	979-862-3643
Sept. 21 - 23, 2004	SMA Introductory HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
Sept. 22 - 24, 2004	Beef 20/20, Canyon, TX	Dan Hale	979-845-3934
October 12 - 14, 2004	Ground Meat Seminar, TBD	Dan Hale	979-845-3934
Dec. 14 - 16, 2004	SMA Introductory HACCP Course, College Station, TX	Misty Skaggs	979-862-3643



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