



Meat Science Section
Department of Animal Science
Texas A&M University
2471 TAMU
College Station, Texas 77843-2471

Telephone: 979-845-3935
FAX: 979-845-9454
<http://meat.tamu.edu>

August 2002

Meat Science Prime Cuts

Meat and Poultry Sausage School Successful

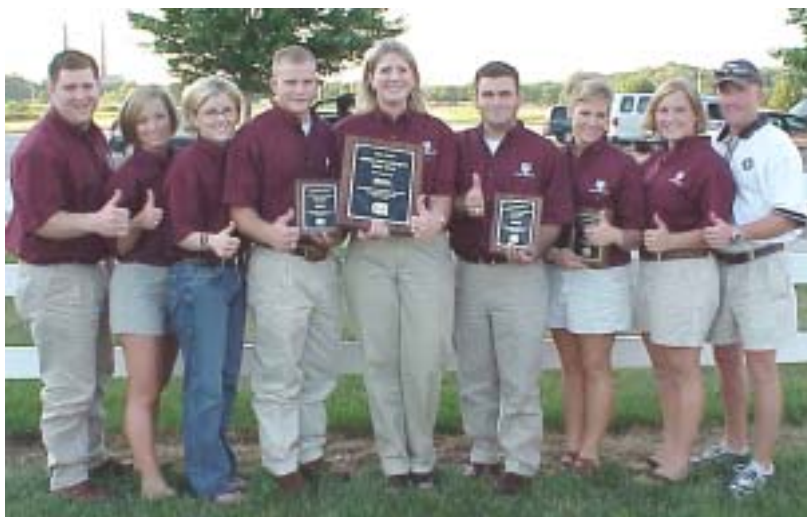
Forty-one people attended the 2002 Meat and Poultry Sausage School at Texas A&M's Rosenthal Meat Science and Technology Center, August 12 – 14. During the workshop, hosted by the Southwest Meat Association and the Department of Animal Science at Texas A&M, participants explored the sausage-making process, step-by-step, from the selecting and formulating raw ingredients to smoking and packaging the sausage end-product.

Throughout the course, participants were given the opportunity to evaluate the differences between and options for seasonings, flavorings, casings, processing equipment, smokehouse equipment and packaging materials. This allowed participants to gain hands-on experience with a variety of sausage-making items. Food safety and HACCP considerations were also discussed during the workshop. Thanks to our sponsors: BK Giulini, Central Soya, BPI, Convenience Food Systems, Dewied International, Heller Seasoning and Ingredients, Proliant, Red Arrow, Risco, and Teepak. Through the participation of our sponsors, there were many sausage supply companies on-hand to showcase a variety of equipment and ingredients.



Texas A&M Team Wins Meat Science Quiz Bowl

During the 2002 American Meat Science Association's Reciprocal Meat Conference on the campus of Michigan State University, the first-ever undergraduate meat science quiz bowl was conducted for three-person undergraduate student teams. Eleven teams from eight universities participated in the two-day quiz bowl, held July 28 and 30. One of Texas A&M's teams was victorious over a Texas Tech University team in the final round of competition held during the AMSA picnic. Lone Star Beef Processors, L.P., of San Angelo, Texas, sponsored the quiz bowl award. Texas A&M's team members were: Kyle Pfeiffer, John Ellebracht, Kristin Voges, Stacy Mueller, Carrie Adams, Leslie Rakowitz and Celeste Schuehle. Meat science graduate students Andy King and Pat Mies coached the teams.



Pictured left to right: Andy King, Celeste Schuehle, Carrie Adams, Kyle Pfeiffer, Kristin Voges, John Ellebracht, Leslie Rakowitz, Stacy Mueller, and Pat Mies.

Texas A&M Students Shine at Meat Science Conference

During the 2002 Reciprocal Meat Conference held on the campus of Michigan State University in East Lansing, Mich., students from Texas A&M University represented the university well in a variety of competitions.

John Ellebracht, a former food science and technology undergraduate and presently a meat science graduate student under Jeff Savell, received the American Meat Science Association's (AMSA) Undergraduate Scholastic Achievement Award during the opening session of the conference. He was one of seven students to receive the award, which was sponsored by Lone Star Beef Processors, L.P., of San Angelo, Texas. Davey Griffin served as chair of the AMSA Undergraduate Scholastic Achievement Award committee.



Pictured: John Ellebracht and Davey Griffin

During the graduate student poster competition of the Reciprocal Meat Conference, Corey Gilbert, a doctoral student and laboratory technician under Steve Smith, placed third out of eight students competing in the doctorate poster category. Gilbert's poster was entitled, "Carcass, Sensory, and Adipose Tissue Traits of Brangus Steers Fed Casein-Formaldehyde-Protected Starch and/or Canola Lipid." Congratulations, John and Corey!



Pictured: Craig Bacon, Jeff Savell, and Joseph Sebranek.

Savell Completes Year as Meat Science Association President

Jeff Savell finished his reign as president of the American Meat Science Association (AMSA) during the 55th Annual Reciprocal Meat Conference (RMC) held at Michigan State University. He will now serve as past president, Joseph Sebranek of Iowa State University will serve as president, and Craig Bacon of Tyson Foods will serve as president-elect. During the RMC, Savell gave a

presentation on "Strategic Direction for the American Meat Science Association."

Meat Science Faculty, Staff and Students Participate in Beef Cattle Shortcourse

During the Annual Beef Cattle Shortcourse, held August 5 – 7 at Texas A&M, meat science faculty, staff and students were visible at most programs and events. On Monday, August 5, Dan Hale gave a presentation entitled, "The Journey from the Pasture to the Plate," during the morning session of Cattleman's College and Workshops and that afternoon he presented information on the 2002 Fantasy Beef Quality Challenge. Then, on Tuesday, August 6, the Texas A&M Meat Judging Team prepared and served a prime rib dinner for the 1,100 conference attendees. The annual shortcourse is conducted by the Department of Animal Science and the Texas Cooperative Extension, and coordinated by Larry Boleman, Extension Beef Cattle Specialist.





Student Receives Scholarship; Texas A&M Represented at SMA Convention

During the Southwest Meat Association's (SMA) annual convention held July 17 - 20 at the Hyatt Tamaya Resort in Santa Ana Pueblo, New Mexico, Texas A&M University undergraduate Kristin Voges received the Bob Ondrusek Scholarship. Friends of long-time SMA member Bob Ondrusek developed this scholarship in 2000 through the Southwest Meat Association Foundation. Voges is a senior animal science student who works in the Rosenthal Meat Science and Technology Center, was a member of the 2001 Senior Meat Judging Team, and will enter graduate school in meat science at Texas A&M and coach the 2003-2004 meat judging team.

Also during the convention, Texas A&M students Voges and Stacy Mueller assisted SMA executive director Joe Harris and his assistant Phyllis Zimmerman with convention registration and day-to-day program activities. Kerri Harris, executive director of the International HACCP Alliance, gave a presentation entitled, "Comprehensive Food Safety Assessments: The Real Story." Then, Kerri Harris, Misty Skaggs, Stacy Mueller and Kristin Voges provided meat science related information in the Texas A&M Department of Animal Science/Meat Science Section booth during the SMA Suppliers' Showcase evening event. Along with information about Texas A&M, booth visitors were treated to free jerky and snack stick samples produced at the Rosenthal Meat Science and Technology Center.

Rosenthal Lecture Series Set for September

The annual Rosenthal Lecture Series will be held Tuesday, September 24 in the Memorial Student Center at Texas A&M University. Lecturers will be: Floyd McKeith, University of Illinois; Herb Meischen, Excel Corporation; and John Southerland, Tyson Prepared Foods. For the latest information, go to the Rosenthal Lecture Series website at <http://meat.tamu.edu/rls.html>

Rosenthal
Lecture Series

Upcoming Events:

Date	Event	Contact	Telephone
Sept. 9-11	Beef 706, College Station, TX	Dan Hale	979-845-3934
Sept. 11-13	Beef 706, College Station, TX	Dan Hale	979-845-3934
Sept. 18-20	SMA HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
Sept. 19-20	Beef 20/20, Victoria, TX	Dan Hale	979-845-3934
Sept. 24	Rosenthal Lecture Series, College Station, TX	Jeff Savell	979-845-3935
Oct. 3-5	NMA HACCP Course, Los Angeles, CA	Misty Skaggs	979-862-3643
Nov. 14-16	NMA HACCP Course, San Francisco, CA	Misty Skaggs	979-862-3643
Dec. 11-13	SMA HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
Jan. 8-10, 2003	SMA Value-Added Meat & Poultry School	Dan Hale	979-845-3934
Aug. 11-13, 2003	SMA Meat & Poultry Sausage School	Dan Hale	979-845-3934