



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>

May 2002

Meat Science Prime Cuts



Southwest Meat Association and Texas A&M Conduct HACCP Course in May

On May 7-9, the Southwest Meat Association (SMA) and the Meat Science Section at Texas A&M University taught 14 people to develop HACCP plans during an introductory HACCP course in College Station. Among the course participant were six international visitors from Tunisia. The Tunisian visitors were hosted by Mike McWhorter, International Training Specialist, with International Agriculture Programs at Texas A&M.

Students Interested in Meat Science Receive Scholarships

During the Saddle & Sirloin Club Banquet on April 13, eleven undergraduate and three graduate students received meat science related scholarships through the Department of Animal Science at Texas A&M. Over 70 scholarships were awarded during the banquet. Thanks to all of the scholarship donors for supporting students at Texas A&M!

Scholarship/Donor

Ward Smith Memorial Scholarship, donated by Birko Corp.
 Southwest Meat Association Scholarship, donated by SMA

SMA Foundation Scholarship, donated by the SMA Foundation

Suppliers Association of SMA Scholarship, donated by SMA

Smikids Meat Industry Scholarship, donated by Burley Smith

Dr. Gary C. Smith Scholarship, donated by G.C. Smith friends

Jack Peoples Scholarship, donated by friends and family

**denotes meat science graduate students*

Recipient(s)

Lesley Rakowitz
 Nicole Giguere
 Celeste Schuehle
 Andy King*
 Carrie Kent
 Lacey Gannon
 Tobin Pennington
 Lisa Koterak
 Heather Pusok
 Robbin Dennison
 Lori Moldenhauer
 Seth Soloman
 Ryan Person*
 Ashley Paclik
 Mitch Bowling
 Pat Mies*

Miller Receives Funding for Beef Research

Rhonda Miller recently received funding from the Texas Beef Council and the National Cattlemen's Beef Association on a project entitled, "Blade Tenderization and Vacuum-Tumbling to Improve the Visual and Palatability Characteristics of Enhanced *Supraspinatus*, *Triceps brachii* and *Biceps femoris* Muscles." This project is designed to examine the consistency and color of these three muscles when they are used as enhanced products. The Rosenthal Meat Science and Technology Center will receive a Ross packaging machine to use to complete this project so that Miller can use the high-oxygen packaging system similar to the Thomas E. Wilson beef products.



Beef 101 Workshop Conducted in May

Twenty-three people attended Beef 101 held May 13-15 in College Station. Now in its 14th year, Beef 101 began in response to educational needs identified by beef industry representatives to expand knowledge of the total beef industry, from the farm to the table. Two additional Beef 101 workshops are scheduled for June 24-26 and August 19-21 in College Station. For more information about Beef 101, contact 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 Contributes to National Hog Farmer Magazine

The April 15, 2002, blueprint issue of was directed at Estimating Whole Hog Value. This is the work of the Genetics Program Committee, now called the Production Systems Committee, of the National Pork Board. The magazine features a series of articles on pork value. Rhonda Miller wrote an article in this issue entitled, "Value of Ham Primals." In addition, there is an article in the issue entitled, "Establishing Carcass By-product Values," which discusses an extensive project that involved Miller's laboratory. Teresa Hively, a graduate student under Rhonda Miller, traveled to Geneva, Minn., for 12 weeks during the fall to help collect the data. For more information about the articles or research projects, contact Rhonda Miller at 979-845-3935.

Prairie View Students Tour Sensory Testing Facility

Wallace Migura and seven students from Prairie View A&M visited the sensory testing facility on May 15 for a demonstration of how sensory evaluation plays a role in new product marketing and development. For more information about the sensory testing facility, contact Rhonda Miller at 979-845-3935.

Pork 101 Successfully Held in May

Approximately 30 people from across the United States representing producer groups, packers, and foodservice and retail segments attended the 2002 PORK 101 held at Texas A&M University on May 20-22. During the three-day workshop, participants evaluated live hogs, fabricated pork carcasses, sampled pork products, and learned about food safety and quality issues in the pork industry.



PORK 101 was sponsored by Elanco Animal Health and Townsend Engineering Company in cooperation with the American Meat Science Association and the National Pork Board.

Aggie Notables:

★ Jennifer (Wahrmund) Wyle recently joined SurLean Foods in San Antonio, Texas, as director of research and development. Jennifer previously worked with the Research and Development Group at ConAgra Foods in Omaha, Neb.

★ Chris Skaggs, Associate Professor in the Department of Animal Science, received the 2002 Mervin and Annette Peters Advising Award from the University Advisors and Counselors at Texas A&M. Congratulations, Chris!

★ Larry Boleman, Professor and Extension Beef Cattle Specialist, received the 2002 Distinguished Achievement Award for Continuing Education/Extension. He received \$4000, a watch and a plaque from The Association of Former Students. Congratulations, Larry!

Recent Publications:

National Beef Quality Audit — 2000: Survey of targeted cattle and carcass characteristics related to quality, quantity, and value of fed steers and heifers. D.R. McKenna, D.L. Roeber, P.K. Bates, T.B. Schmidt, D.S. Hale, D.B. Griffin, J.W. Savell, J.C. Brooks, J.B. Morgan, T.H. Montgomery, K.E. Belk, and G.C. Smith. 2002. *Journal of Animal Science* 80:1212-1222. *For more information, contact Jeff Savell at 979-845-3935.*

Creatine monohydrate supplementation and the quality of fresh pork in normal and halothane carrier pigs. R. J. Maddock, B.S. Bidner, S.N. Carr, F.K. McKeith, E.P. Berg, and J.W. Savell 2002. *Journal of Animal Science* 80:997-1004. *For more information, contact Jeff Savell at 979-845-3935.*

Upcoming Events:

Date	Event	Contact	Telephone
June 13-14	Beef 20/20, Amarillo, TX	Dan Hale	979-845-3934
June 24-26	Beef 101, College Station, TX	Davey Griffin	979-845-3934
July 8-10	Beef 706, College Station, TX	Dan Hale	979-845-3934
July 10-12	Beef 706, College Station, TX	Dan Hale	979-845-3934
Aug. 5-7	Texas Beef Cattle Shortcourse	Larry Boleman	979-845-6931
Aug. 12-14	SMA Meat & Poultry Sausage School	Dan Hale	979-845-3934
Aug. 19-21	Beef 101, College Station, TX	Davey Griffin	979-845-3934
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. 25	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
Oct. 8-10	Ground Meat Seminar, College Station	Dan Hale	979-845-3934
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