



Meat Science Prime Cuts

Meat Judging Teams Prepare for Fall and Spring Contests

Members of the Texas A&M University Senior Meat Judging Team have been working hard since mid-August preparing for the fall series of national contests. The 12-member team consists of Rode' Moore (Mason, TX), Jennifer Jacobs (Hondo, TX), Beth McFerrin (San Angelo, TX), John Ellebracht (Adkins,



L to R, Front Row: Trent DeLeon, Codi Bartek, Becca Conley, Beth McFerrin, Jen Jacobs, Rode Moore. Back Row: Dave McKenna, Ralph Stokley, Michael Allen, Brian Burt, John Ellebracht, Kyle Pfeiffer and Stacy Steinbach.

TX), Brian Burt (Bryan, TX), Codi Bartek (Poteet, TX), Becca Conley (Houston, TX), Kyle Pfeiffer (Boerne, TX), Trent DeLeon (Littlefield, TX), Stacy Steinbach (New Braunfels, TX), Ralph Stokley (Waller, TX) and Michael Allen (Crockett, TX). The team is coached by Dave McKenna, a doctoral student in meat science from Garrison, Iowa. The team began fall competition at the Eastern National in Wyalusing, Pa., on October 7th and placed 2nd. The next competition will be the High Plains contest in Plainview, Texas, on October 22nd, followed by the American Royal in Emporia, Kan., on November 5th, and the season concludes at the International in Dakota City, Neb., on November 19th. The team hopes to follow up a very successful spring where they placed first at the National Western and Houston Livestock Show & Rodeo, and third at the Southwestern.

The Texas A&M University Junior Meat Judging Team began practicing and is looking forward to an exciting and competitive spring. The ANSC 317 Meat Evaluation, Grading, and Selection class, that is a prerequisite to the judging team, has one of its largest enrollments of all time with 50 students. From this group 22 students have decided that they want to participate on the 2001 Texas A&M University Meat Judging Team. The junior team has already had a few practices, including those "all-day Saturday" meetings, and will be taking their first road trip to the Panhandle for the Excel High Plains Judging Contest that the senior team will be participating in on October 22nd. The team is coached by master of science graduate student Ryan Person of Clovis, Calif. The junior team starts their season off with the National Western Contest in Denver, Colo., on January 14, 2001. They will also participate in the Southwestern and Houston contests both in February.

Two Back-to-Back Beef 706 Programs Held at Texas A&M

Approximately 70 beef cattle producers participated in two Beef 706 workshops held October 2-4 and October 4-6 in College Station. Beef 706 is the flagship education activity for the Texas Beef Council's Beef Quality Excellence in Texas initiative. These two programs were sponsored and conducted by the Texas Beef Council in cooperation with Texas A&M University. For information on upcoming Beef 706 programs, contact Dan Hale at 979-845-0435.



Tarleton Mini Beef 706 Held in Stephenville

A number of faculty and graduate students from the Department of Animal Science at Texas A&M traveled to Stephenville, TX, on October 12 to host a mini Beef 706 program for 25 cattle producers in Erath County. These cattle producers placed eight steers on feed at the McGregor Agricultural Experiment Station and followed the progress of these calves from the feedlot to the packing plant. They were able to evaluate how their cattle were valued as feeder calves, finished steers, on-the-rail, and boxed beef. This was a cooperative venture with Tarleton State University and Texas Ag. Farm Credit Services. The program was sponsored by the Texas Beef Council.



Meat Judging Team Member Receives Scholarships

John Ellebracht, a member of the Senior Meat Judging Team, has been selected to receive two scholarships: the Coca-Cola Foundation Junior/Senior Institute of Food Technologists' Scholarship and the National Meat Association Foundation Scholarship. The Coca-Cola Foundation Scholarship was presented at a sectional IFT meeting in Houston in September and the NMA Scholarship will be presented in February at the NMA meeting in Las Vegas, Nevada. Congratulations, John!

Beef 20/20 Successfully Held in Dallas

Beef 20/20, Total Quality Management (TQM) in the Beef Cattle Industry was held September 27-28 at the Texas Agricultural Research and Extension Center in Dallas. The program focused on the attributes associated with producing quality products, regardless of the industry segment. Frito-Lay and Bama Pies executives told participants how they turned their companies around using the TQM process. Cattle producers representing Ranchers' Renaissance, Gardner Angus Ranch, Future Beef, and Nolan Ryan Beef explained how they have changed their businesses to enhance beef quality and consistency. Also, the internationally recognized Philip Crosby and Associates quality management consultants conducted an intensive TQM mini workshop.

Miller Talks to Chefs for the U.S. Meat Export Federation

Rhonda Miller gave a talk for the U.S. Meat Export Federation in Chicago, Illinois, at the National Cattlemen's Beef Association offices on September 29. The purpose of the presentation was to discuss factors that affect the quality of beef and pork. It was a mini Beef and Pork 101 in one and one-half hours. The audience was a group of chefs from the Caribbean and Mexico who had won the opportunity to tour the U.S. meat industry. These chefs featured U.S. beef and pork most often on their menus within their countries. There were 18 chefs present at the meeting.



Beef Quality Challenge 2000 Available on the Internet

The 2000 Fantasy Beef Quality Challenge is ready for interested individuals to “pick a pen for profit” at its web site <http://www.homefarm.com/beef/beefqual00/main.htm> The contest consists of five pens of cattle fed in a commercial feedyard. The test is to rank these pens from the best to the worst for feedyard health status, feed efficiency, and carcass value. A prize winner will be selected from contestants in each of the four categories:

Age 13 and under:	\$500 savings bond and trophy
Age 14 to 18:	\$500 savings bond and trophy
Age 19 and over:	\$2,000 in Fort Dodge products
Feedyard Team:	\$5,000 in Fort Dodge products

All entries for the contest must be received by the Texas A&M University Meat Science Section by November 15th. Contestants may enter by way of regular mail, fax or e-mail to:

Dan Hale
Meat Science Section
348 Kleberg Center
TAMU 2471
College Station, TX 77843-2471
E-Mail: d-hale4@tamu.edu
Fax: 979-845-9454



Meat Standards Australia Representative Visits Texas A&M

Rod Polkinghorne, from Meat Standards Australia, visited with Rhonda Miller at Texas A&M on September 26th. He talked about and demonstrated the new Australian grading standards for beef to Miller's ANSC/FSTC 647 Technology of Meat Processing and Distribution class. Miller and Polkinghorne then discussed future research and funding opportunities between Texas A&M and Meat Standards Australia.

Graduate Students Help East Texas Meat Processor

Meat science graduate students Brian Covington and Destiny Strachan traveled to Paris, Texas, on Wednesday, September 27th to Terry's Processing Company. They visited with James Ray, manager of Terry's Processing, and worked with him on the company's sanitation standard operating procedures.

Senior Meat Judging Team Visits with Jerry Springer

During their trip to Wyalusing, Pa., the Senior Meat Judging Team had a chance opportunity to meet and visit with television personality Jerry Springer of the Jerry Springer Show in the Newark, N.J., Airport. The meat judging team told Springer that they were from Texas and were traveling to Wyalusing to judge meat and Springer wished them luck at their contest.



Savell Speaks to Ellis County Farm Bureau Convention

Jeff Savell gave a presentation entitled, "Happenings in Beef at the Turn of the Century" to the Ellis County Farm Bureau convention in Waxahachie, Texas, on Saturday, October 14th. It was a homecoming of sorts for Savell since he grew up in nearby Ferris and had many friends and family members in the audience including Mr. and Mrs. Jack Sparkman, his father- and mother-in law (Jack is the president of the Ellis County Farm Bureau), and his brothers and sisters-in-law, Mr. and Mrs. John A. Savell and Mr. and Mrs. Kenneth Savell. Over 100 Farm Bureau members and guests were in attendance.

Robert Terrell, in Memorium

Robert Terrell passed away on Thursday, September 28, in Guntersville, Ala. Bob was a faculty member at Texas A&M from 1976 to 1983 and was involved in the processed meats teaching and research areas. Cards and e-mails can be sent to the family at:

Mary Terrell
2101 Scott Street
Guntersville, AL 35876
e-mail: Terrell@localaccess.net

During the past couple of years, Bob donated proceedings of the Meat Industry Research Conference, Reciprocal Meat Conference, and other workshop and resource materials to the graduate students at Texas A&M. The last book he sent to us was in June and it was Upton Sinclair's, "The Jungle," which was given to him on one of his many trips to the former Soviet Union to help build a baby food plant in Moscow. Bob knew that the book was used as propaganda and his note to us was how similar this was to other Soviet writings he read during his visits.

His significant contributions to meat education in general and to Texas A&M will always be remembered.

Recent Publications:

Pro-oxidative effects of NaCl in microbial growth-controlled and uncontrolled beef and chicken. K.S. Rhee and Y. A. Ziprin. 2000. *Meat Science* 57(Issue 1): 105-112. *For more information, contact Ki Soon Rhee at 979-845-3936.*

Mechanisms of vitamin D₃ on tenderness of lamb. C.T. Boleman, W.S. Ramsey, R.K. Peel, and J.W. Savell. 2000. *Sheep and Goat, Wool and Mohair Research Reports, The Agriculture Program, Texas Agricultural Experiment Station, College Station*, pp. 11-18. *For more information, contact Jeff Savell at 979-845-3935.*

Pre-chilled versus chilled carcass grading of ovine carcasses. R.K. Peel, W.S. Ramsey, J.W. Savell, and C.T. Boleman. 2000. *Sheep and Goat, Wool and Mohair Research Reports, The Agriculture Program, Texas Agricultural Experiment Station, College Station*, pp. 19-30. *For more information, contact Jeff Savell at 979-845-3935.*

Consistency in meat quality. R.K. Miller, S.J. Moeller, R.N. Goodwin, C.L. Lorenzen, and J.W. Savell. 2000. 46th International Congress of Meat Science and Technology, Buenos Aires, Argentina, paper 5-L1, pp. 566-580. *For more information, contact Rhonda Miller at 979-845-3935.*

HACCP Update — A Refresher Course Slated for November

To provide food processors with the latest information on implementing the seven principles of HACCP in processing facilities, a course entitled, “HACCP Update — A Refresher Course on the Seven Principles” is scheduled for November 16-17 in College Station. This free, two-day program is designed specifically for those food processors who have already completed an accredited introductory HACCP course, and are now implementing the principles learned through that course in their processing facilities.

“As we move closer toward Phase II of regulatory HACCP, this is an opportunity for food processors to review the goals and objectives of the seven principles of HACCP, and obtain more information on the proper implementation of those principles in their daily operations,” says Dr. Jeff Savell, professor and meat science section leader in the Department of Animal Science at Texas A&M University.

Texas A&M University, the Southwest Meat Association (SMA) and the Texas Association of Meat Processors (TAMP) have joined forces to conduct this program at the Donald L. Houston Center for Meat and Poultry Inspection Sciences located in Texas A&M University’s Research Park. During the program, attendees will explore the details of the seven principles of HACCP and discuss the value of scientific data and documentation. Representatives from the U.S. Department of Agriculture’s (USDA) Food Safety and Inspection Service (FSIS) and the Texas Department of Health (TDH) will participate and share their views on the future direction of HACCP and related issues.

“We think this will be an excellent opportunity for food processors to further discuss HACCP and food safety issues that will allow them to strengthen their existing programs,” says Savell.

Since this program is funded through a USDA grant, there is no registration fee for participants. However, space is limited, so participants must register using the attached form by Monday, November 13th. A registration form is attached or one may be obtained from our web site at <http://meat.tamu.edu/training/haccpupdate.html>

Upcoming Events:

Date	Event	Contact	Telephone
November 16-17	HACCP Update - A Refresher Course	Misty Pfeiffer	979-862-3643
Nov. 30 - Dec. 2	NMA HACCP Course, San Francisco, CA	Misty Pfeiffer	
January 10-12, 2001	Value-Added Meat & Poultry Processing School	Dan Hale	979-845-0435