

# Animal Science Weekly

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## Bourg awarded Tom Slick Graduate Research Fellowship

COLLEGE STATION – Brandi Bourg, a graduate student in the Department of Animal Science, has received the Tom Slick Graduate Research Fellowship from the College of Agriculture and Life Sciences.

The fellowship provides support for dissertation research of exceptional doctoral students. The research topic conducted by the student must be relevant to Texas agriculture. The fellowship takes effect September 1.

“The overall theme of my research involves the improvement of the efficiency of beef production in several phases of the industry. The first part of this research focused on identifying efficient beef

cows under grazing conditions through the use of a mechanistic nutrition model. The next two studies evaluated feeding a slow-release urea product to finishing cattle, and how this product affected performance, carcass composition, feed efficiency, and the balance of nutrition,” Bourg said.

Bourg is working under the direction of Dr. Luis Tedeschi, assistant professor, and plans to graduate with a doctorate degree in May 2011. Bourg received her master’s degree in animal science with a focus on ruminant nutrition in 2007, also under the direction of Tedeschi.



## Graduate Certificate in Food Safety now offered

Interested in a career in food safety? The Department of Animal Science now offers a graduate certificate in food safety. The certificate is designed for graduate students interested in food microbiology, HACCP, sanitation, regulatory affairs, and quality control or assurance.

Dr. Kerri Harris, director, Center for Food Safety within the Department of Animal Science, said, “The graduate certificate in food safety provides a formal mechanism for recognizing a student’s focus on food safety regardless of his/her major.”

The graduate certificate in food safety requires 12-credit hours from any of the following courses: ANSC/FSTC 657, DASC/FSTC 606, ANSC 637, ANSC/

FSTC 697, VIBS 615 and VIBS 618.

“The courses selected for the graduate certificate will help to better prepare our students for the challenging demands of a career in food safety,” said Harris.

This program is available to graduate students pursuing any graduate degree at Texas A&M University. Upon completion, students will be prepared to meet the demands of careers in the area of food safety, and formal documentation of completing this program will be placed on the student’s transcript.

For more information, please contact Dr. Kerri B. Harris at <kharris@tamu.edu> or at (979) 862-3643 or go to <http://animalscience.tamu.edu/academics/meat-science/cfs/index.htm>.

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## Beef 101 participants gather to learn about beef industry



*Paul Maulsby, beef center manager, and Jake Franke, lecturer, conduct a live evaluation to explain how to make a live animal prediction of carcass quality and yield grade.*



*Miles Guelker, meat science graduate student, left, instructs a Beef 101 participant on how to separate the rib from the chuck.*

COLLEGE STATION – Ranchers, retailers, foodservice distributors, chefs, trade association representatives and representatives from major food industry companies gathered for the May session of Beef 101 in College Station May 18-20, 2010.

Beef 101 is a three-day intensive hands-on program designed for anyone who has an interest in expanding their knowledge of the total beef industry. The leading education program for basic information about the beef industry provided in the

United States, Beef 101 requires the cooperation of the Department of Animal Science teaching, research and Extension faculty, staff and graduate students to host the highly visible workshop.

Dr. Davey Griffin, associate professor and Extension meat specialist, said, “The participants learn a tremendous amount about the various segments of the beef industry and they are always impressed with the department and our students.”

Major companies represented

included Cargill Meat Solutions, Daymon Worldwide, Golden State Foods, Hormel Foods Corporation, LaBatt Foodservice, National Cattlemen’s Beef Association, Outback Steakhouse, Premium Gold Angus Beef, Sweetbay Supermarket, Target Corp., and Tyson Foods.

The next session of Beef 101 is scheduled for June 14-16, 2010. For more information, contact Griffin at (979) 845-3935 or by email <dgriff@tamu.edu>.

## Department hosts group of Austrian Ministry of Agriculture officials

COLLEGE STATION – The Department of Animal Science hosted a group of Austrian Ministry of Agriculture officials on May 17-19, 2010. The group of 27 included officials associated with beef and pork production and marketing programs, leaders of national and state beef and pork associations, representatives of farmers cooperative groups, meat processors and retailers, as well as magazine editors and university researchers.

The group was primarily interested in learning about American beef production and marketing systems. Department personnel organized a tour beginning at Standard Meats in Dallas, with stops at the McGregor Research Center to discuss cow-calf and stocker production and research programs, HEB Foods to learn about retail marketing, and Graham Land and Cattle Co. in Gonzales to learn about Texas feedlots. Along the way, members of the beef cattle and meat science sections described all aspects of beef cattle production and marketing, including an overview of the HACCP Alliance and safety and quality of beef.

Those participating from the department were Drs. Dan Hale, Jeff Savell, Matt Taylor, Jason Sawyer, Kerris Harris and Gary Acuff.

The Austrian Ministry of Agriculture contacted the department directly to request the tour, recognizing the Department of Animal Science as a global leader in outreach, education and research in beef production.

## Recent publication

Li, X.L., F.W. Bazer, G.A. Johnson, R.C. Burghardt, D.W. Erikson, J.W. Frank, T.E. Spencer, I. Shinzato, and G. Wu. 2010. Dietary supplementation with 0.8% L-arginine between days 0 and 25 of gestation reduces litter size in gilts. *Journal of Nutrition* 140: 1111-1116.

Wang, W.W., X.F. Zeng, X.B. Mao, G. Wu, and S.Y. Qiao. 2010. Optimal dietary true ileal digestible threonine for supporting mucosal barrier in the small intestine of weanling pigs. *Journal of Nutrition* 140: 981-986.

## Upcoming events

**Pork 101** (May 25-27, 2010 - College Station) - For more information, please contact Dr. Davey Griffin at 979-845-3935 or email <dgriff@tamu.edu>. To register, go to <http://www.meatscience.org/page.aspx?id=579> or call 800-517-AMSA.

**Southwest Dairy Day** (May 27, 2010 - Spandet Dairy in Hart, Texas - 10 a.m.) - For more information, visit the dairy website at <http://texasdairymatters.org/>.

**Texas A&M University Show Cattle Camp** (May 28-30, 2010 & June 4-6, 2010) - For more information, please visit <http://animalscience.tamu.edu/academics/beef/beef-center/camps/show-cattle-camp/index.htm> or contact Paul Maulsby at 979-862-4736 or by email at <beefcenter@tamu.edu>.

**TAMU Club Lamb Sale** (May 30 - Pearce Pavilion) - Viewing begins at 10 a.m. with the sale starting at 1 p.m. For more information, please contact Colt Sharpton at 979-209-9714 or email <cmsharpton@tamu.edu>.

**Youth Beef 706** (June 1-2 & June 3-4, 2010) - For more information, please contact Dr. Dan Hale <dhale@tamu.edu> at 979-845-3935.

**Horse Judging Camp** (June 2-4, 2010 & June 16-18, 2010) - For more information, please visit the website at <http://animalscience.tamu.edu/workshops/youth-workshops/tamu-horse-judging-camp.htm> or contact Dr. Clay Cavinder at 979-845-7731 or by email at <cac@tamu.edu>.

**Livestock Judging Camp** (June 13-15, June 20-22 & June 23-25, 2010) - For more information, please visit the website at [http://animalscience.tamu.edu/workshops/youth-workshops/livestock\\_judging\\_camp.htm](http://animalscience.tamu.edu/workshops/youth-workshops/livestock_judging_camp.htm) or contact Jake Franke at 979-845-7616 or by email at <jfranke@tamu.edu>.

**Aggieland™ Lamb & Goat Camps** (July 16-18, 2010 & July 23-25, 2010) - For more information, please visit the website at <http://animalscience.tamu.edu/academics/sheep-goats/sheep-center/youth-camps/index.htm> or contact Dr. Shawn Ramsey at 979-845-7616 or by email at <sramsey@tamu.edu>.

**Saddle & Sirloin Club Steer, Heifer and Pig Futurities** (July 30-Aug 1, 2010 - Brazos County Expo Complex) - For more information, contact Colton Atkins at <coltonatkins07@tamu.edu>.

**56th annual Texas A&M Beef Cattle Short Course** (Aug. 2-4, 2010 - College Station)- For more information, please contact the Beef Cattle Extension office <extansc@ag.tamu.edu> at 979-845-6931 or visit <http://beef.tamu.edu>.

**Beef 706** (August 10-11 & August 12-13, 2010 - College Station) - For more information, please contact Dr. Dan Hale at 979-845-3935 or email <dhale@tamu.edu>.



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*Please forward additions to the mailing list and future requests and events to Courtney Coufal <cacoufal@tamu.edu>*