Texas A&M Animal Science
MONTHLY
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Relief Sculpture Unveiled

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- Wu named Fellow by American Association for the Advancement of Science

A message from the Department Head

This has been an interesting, challenging and exciting year. Our faculty, staff and students have been involved in activities too numerous to list, but here are a few highlights:

- Several students were involved in the Farmers Fight movement, an effort to promote and educate others on the importance of agriculture. Initially introduced as a campus-wide initiative, this effort garnered much attention on state and national levels.
- Our Academic Quadrathlon team won the regional and the first-ever national championship.
- The Rebuilding the Herd program was developed by our Extension faculty to work with farmers and ranchers across the state to explore options for rebuilding herds.
- Dr. Guoyao Wu was named University Distinguished Professor. Only six other faculty in our College hold this prestigious title, including our own Dr. Fuller Bazer.
- We welcomed our largest freshman class this fall bringing our total undergraduate enrollment to a new high of 871.
- We formed an External Advisory Council and recently held our first meeting.

As our stakeholders emerge from the worst drought in more than 50 years, they continue to struggle to get back on their feet. Availability and access to water and a shortage of forage remain important issues that continue to shape our programming efforts. I am proud of our faculty and the many different ways they provide support to our stakeholders during this critical time.

We faced significant budget cuts the past two years and, not surprisingly, our faculty and staff stepped up and met the challenge. Along with the rest of the University community, we are hopeful for a positive fiscal upturn in the near future.

We cannot end this year without remembering several friends of the department we have lost including Dr. Frank Orts Jr. and Dr. Jim Bassett, both professor emeriti.

I am looking forward to a productive and exciting New Year. We kick off January with the Texas A&M AgriLife Conference on Jan. 7-9. The remainder of the spring will be consumed with classroom activities, key industry and professional society meetings, stock shows, and research and extension efforts.

Also, you may be aware that Dr. Darrell Knabe has been facing some major health issues over the past several months. Please join me in holding Darrell in our thoughts and prayers as he deals with these physical challenges.

As we close this year, I am grateful for the opportunities we have to serve our students and the state of Texas. It is a privilege for me to work alongside our talented faculty and staff.

Best wishes for 2013.

H. Russell Cross, Ph.D.
Professor and Head
Department of Animal Science

Texas A&M Animal Science
MONTHLY

Published monthly by the Department of Animal Science within the College of Agriculture and Life Sciences at Texas A&M University to keep current and former students, stakeholders, industry and trade organizations, and friends of the department informed on the accomplishments and discoveries achieved by one of the nation's most prominent and complex departments of its kind.

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On the cover:
A relief sculpture of Dr. Howard Hesby has been placed in the Howard Hesby Student Atrium in the Kleberg Animal and Food Sciences Center. (Photo by Chad Wright Photography.)

Inside this Issue

Bee Synch can help boost beef quality and ranchers' profit

By Blair Fannin
AgriLife Communications

BEEVILLE – With national beef cattle inventory at lows not seen since the 1950s, the time could be right for producers of Brahman-influenced cattle to adopt a fixed-time artificial insemination method which could add thousands of dollars in net value to a calf crop, according to researchers.

Dr. Gary Williams, a reproductive physiologist at the Texas A&M AgriLife Research Station-Beeville and professor in the Department of Animal Science, said the shortage of cattle nationwide has resulted in an increased demand for feedlot calves and a shortage of high-quality beef. This has created the perfect opportunity for beef cattle producers to consider adopting technologies that may improve production efficiency and profits.

"Bee Synch, a synchronization of ovulation technique developed for Bos indicus-influenced beef cows, yields fixed-time artificial insemination pregnancy rates of up to 55 percent and makes the use of AI more feasible for a greater number of producers interested in using superior sires in their breeding program," Williams said.

The research to develop the procedure was conducted in collaboration with Dr. Marcel Amstalden, associate professor in the Department of Animal Science, and Dr. Randy Stanko, professor at Texas A&M University-Kingsville, and supported by Pfizer Animal Health and Select Sires.

"If you have the right genetic background in feed-

lot-destined calves, and retain ownership through the feedlot, the difference in price at slaughter between those and the average South Texas-sired calf can be as much as $350," he said. "Multiply that out by hundreds and you are making some serious money. We are seeing some of the national steakhouse chains having problems getting high-quality certified beef. This synchronization method could be a lucrative option for some beef cattle producers to consider."

The synchronization process is a modified five-day protocol developed previously at Ohio State University, Williams said. That procedure, known as "5-day Co-Synch + CIDR" has been shown to be "highly effective" for synchronization of ovulation in Bos taurus beef cows English and Continental-derived breeds, yielding fixed-time artificial insemination pregnancy rates of 60 percent or greater.

However, this and similar procedures have not worked well in the Bos indicus-influenced composite breeds and crossbreeds used commonly across the southern U.S. The Bee Synch process that Williams developed calls for an additional injection of prostaglandin at the start of the five-day synchronization protocol, which reduces the lifespan of a hormone-producing structure on the ovary.

"This improves synchrony and boosts pregnancy rates," Williams said. "Importantly, the modified procedure does not involve additional cattle handling and utilizes synchronization products already available from Pfizer Animal Health."

Williams said one of the main concerns from ranchers considering adoption of these types of technologies is the number of times required to pen cattle, labor costs and stress-related conditions associated with cattle handling. However, the Bee Synch process requires that the cow come through the chute only three times, including artificial insemination.

"This is more attractive to ranchers wanting to use AI to improve herd genetics and marketability, but also wanting to limit the amount of cattle handling required to achieve it," he said.

Synchronization of ovulation and fixed-time artificial insemination is becoming an increasingly prominent choice for astute cattlemen, Williams said.

"Although it is unlikely in the near future for such technology to overtake traditional South Texas management that uses natural service, the expansion of the national and international market for quality beef, and the current shortage, is creating increased opportunities for producers," Williams said.

Natural service sires representing Angus, Hereford and other similar breeds noted for meat quality are already being used extensively in southern beef herds. Using semen from superior artificial insemination sires from these breeds is the next logical step. Alternatively, Brahman-influenced composite breeds carrying genes for increased meat quality can also be used.

"If Brahman-influenced cows are handled in a minimal-stress environment, are in good body condition (a minimum body condition score of 5, on a 1-9 scale), and are at least 45 days post-calving, you can routinely get 50-55 percent of these cows pregnant with a single insemination."

Williams said cleanup bulls, turned in seven to 10 days later, can be used to service those not conceiving beginning about three weeks after artificial insemination as they will still be synchronized. Alternatively, another round of artificial insemination can be used before bulls are turned in.

"Using Bee Synch, the ability to infuse highly-desirable genetic traits for meat quality into commercial beef cattle production in the southern U.S. should become an increasing reality," he said.

Researcher: Brief

BIOGRAPHY

Gary Williams, Ph.D.

Dr. Gary Williams is a professor, regents fellow, faculty fellow and research leader in the animal reproduction laboratory at the Texas A&M AgriLife Research Station in Beeville. He also serves on the faculty of the physiology of reproduction section within the Department of Animal Science. His basic research interests currently focus on how nutritional status is communicated to the brain in the bovine female during pubertal development and the postpartum period, and on neuroendocrine mechanisms regulating seasonal reproduction in the mare. Applied research efforts and public outreach involve management systems for fixed-time appointment breeding in Bos indicus-influenced cattle and reproductive management of the beef cow and mare.

Marcel Amstalden, Ph.D.

Dr. Marcel Amstalden is an associate professor in the physiology of reproduction section within the Department of Animal Science. His research interests are focused on endocrine and neuroendocrine mechanisms regulating the establishment of reproductive cycles and estrous cyclicity in sheep, cattle and horses. He teaches courses in reproductive physiology, endocrinology, molecular endocrinology and neuroendocrinology.

Randy Stanko, Ph.D.

Dr. Randy Stanko is a professor in the Department of Animal and Wildlife Sciences at Texas A&M University-Kingsville and holds a research appointment with the Texas A&M AgriLife Research Station in Beeville. His research interests include nutrition and reproduction interactions that affect puberty in cattle and applied reproductive management of beef cattle, meat goats, and hair breeds of sheep. He teaches graduate Reproductive Endocrinology and Mammalian Endocrinology, and multiple undergraduate animal science courses.

BOOT CAMP

Meat market managers trained to educate consumers on beef products

By Courtney Coufal

Meat market managers in East Texas and Louisiana Kroger stores are prepared to serve as ambassadors for the beef products they sell after completing a new educational program offered by the Texas A&M AgriLife Extension specialists in the Department of Animal Science.

Beef Boot Camp - Retail: Learning Production...Telling the Story teaches meat market managers how beef is produced and arms them with the science-based knowledge they need to answer consumer questions.

Dr. Rick Machen, professor and Extension specialist, conceptualized the two-day course to help clear up some common consumer confusion and misconceptions engaging meat market managers as "volunteer" educators.

"Consumer interest in 'other than traditionally produced' beef is on the rise, due in a large part to their misunderstanding of traditional beef production and the nutrition, safety and wholesomeness of traditionally produced beef," Machen said. "Much confusion exits among consumers as to the true definition of and specifications for natural, grass-fed and organic beef and how these products compare to traditionally produced beef.

"Who is always on the front line every day when it comes to interaction with beef consumers? Meat market personnel in retail grocery stores," Machen explains.

With the help of his Extension peers in the Department of Animal Science and in partnership with the Texas Beef Council, Machen put together a program that covered topics including a beef industry overview, pre-harvest production systems, live cattle evaluation, harvest and product handling, carcass evaluation and a sensory discussion.

More specifically, on day one of the Beef Boot Camp - Retail, Machen described the amazing ruminant and discussed the pre-harvest production systems for natural, grass-fed and organic beef and led a fact versus fiction question and answer session. Dr. Jason Cleere, associate professor and beef cattle Extension specialist, described the different breed types and their adaptability, and Dr. Ron Gill, professor and associate head for Extension, described the industry segments including cow/calf, stocker and feedlot operations, gave an overview of marketing, and discussed the differences between beef production and the vertically-integrated pork and poultry industries.

In addition, Cleere explained how to identify superior traits and then led the group through an interactive live animal evaluation. Also, Gill demonstrated low stress cattle handling and concluded with a discussion on animal welfare and pre-harvest safety interventions.

On the second day of the program, Extension meat specialists

Jake Franke, livestock judging team coordinator and lecturer, *center*, and Dr. Jason Cleere, beef cattle Extension specialist, *right*, discuss selection of cattle for breeding purposes to produce offspring with acceptable carcass characteristics with boot camp attendees from the Houston district.

Dr. Ron Gill, associate head for Extension, *left*, discusses Beef Quality Assurance production practices used on ranches and farms to ensure beef supplied to stores is safe and wholesome.

Drs. Dan Hale, professor, and Davey Griffin, associate professor, and Ray Riley, manager of the Rosenthal Meat Science and Technology Center, explained beef harvesting/processing including day 0 (harvest), day 2 (cut), day 5 (ship), and day 28 (portion control cutting). During the carcass evaluation segment, the trio explained how to identify meat cuts and where they come from, and to conclude the day, they led a sensory discussion involving beef products from the Kroger meat case.

Aaron Stryk works as the southwest division meat and seafood merchandiser at the Kroger southwest division office in The Woodlands. He's been with Kroger for 14 years and said customers today are more health conscious and perceive a benefit in purchasing items that are all natural, organic or grass-fed even if they cost a little more.

"Most of the questions we get revolve around animal diets and availability of the products. The boot camp presented an opportunity for Kroger to provide additional training and development for our market managers and meat staff," Stryk said. "The knowledge and better understanding gained about the differences between Angus, organic, all natural and grass-fed along with the sensory discussion and exercise on the different tastes of each kind of beef will be most useful for our associates to answer these questions."

Stryk added that through partnering with Texas A&M AgriLife Extension Service and program sponsors Texas Beef Council and Nolan Ryan Beef, they have gained credibility with their associates, which in turn benefits the consumer.

"This program satisfies an educational need we've had for a long time. Our market managers and associates appreciate the investment we are making in them through continuous education. It helps with our employee morale and their engagement with our customers," he said.

Glenn Osborne, Kroger meat market manager, attended the boot camp in September and said the camp has changed his view on how the industry operates.

"I have not been involved with the raising of these animals, therefore I was unaware of the amount of science used to raise them," Osborne said. "There has been a tremendous amount of "bad" information told to our consumers, which is honestly due to the lack of knowledge being relayed back to the public. I hope to inform my associates and our customers about some of the positive aspects of our industry."

Approximately 100 Kroger market managers have been trained through the six courses held thus far, with five more courses on the schedule for 2013. On average, more than 2,000 customers pass through every Kroger market daily.

Machen has been pleased with the success of the program and is looking into working with other food retailers in Texas and expanding the reach of this first-of-its-kind program.

"Extension is all about education – interpreting and conveying peer-reviewed science-based information to our clientele. Unfortunately, when it comes to food (produce, meat, eggs, dairy products, nuts, peanut butter, bread, chips, etc.) consumers are bombarded with much misinformation," Machen said.

"U.S. food producers provide the safest, most wholesome, most affordable and most abundant food in the history of man. Agriculture needs all the help we can muster to tell this story – these meat market managers leave Boot Camp excited about beef and their opportunities to tell its story," Machen said.

This group of Houston area regional and market managers is one of six groups from Kroger who completed the Beef Boot Camp - Retail.

Dr. Davey Griffin, associate professor and Extension meat specialist, uses the cow skeleton to show where meat cuts come from.

Dr. Dan Hale, professor and Extension meat specialist, *right*, discusses yield and quality grades of the carcasses with a group of market managers from the Dallas area.

TEXAS BARBECUE CLASS

OFFERS MORE THAN COOKING & EATING

Photo by Chloe Geye.

By Rachel Glasscock
Meat science graduate student

It's torture to those walking by, it's one of the most unique experiences on campus and it's a first class treat to those fortunate enough to be 'in the club' – it is the one and only UGST 181: Texas Barbecue class.

The near famous Texas Barbecue class taught at Texas A&M University through the Department of Animal Science was born in the Spring of 2009 when Dr. Jeff Savell, regents professor and E.M. "Manny" Rosenthal Chair holder, received a request to teach a first year seminar class. In this email, it included at list of previous seminar classes and one of them was all about baseball.

Above: The Texas Barbecue class examines several different cooking techniques including the method used to prepare this pork tenderloin with indirect heat.

Savell recalled thinking, "If you can teach a class on baseball, you can teach a class on barbecue!" Shortly after, Savell recruited Ray Riley, Rosenthal Center manager, to be his official co-conspirator in barbecue endeavors. Together, they decided to reference Robb Walsh's book, "The Legends of Texas Barbecue," and begin teaching this one-of-a-kind class in the Fall of 2009.

Little did this duo know, their new class was setting the stage for Texas A&M University to become known for their well respected, barbecue experts.

During the first semester of the class, Robb Walsh contacted Savell asking him to explain the science behind fajitas. One thing led to the other and in 2010, Walsh recruited Savell, Riley, and Davey Griffin, extension meat specialist, along with about 50 key food folks from Texas to form Foodways Texas, a group that functions to preserve, promote and celebrate the diverse food cultures of Texas. The Barbecue Summer Camp, co-hosted by Foodways Texas and Texas A&M University, has been conducted the past two summers with over 100 people on the waiting list to come to the next one scheduled for June 7-9, 2013. Camp Brisket, a new workshop specializing in that key centerpiece of Texas barbecue, will be help in January, 2013. In addition, through Texas A&M University's involvement with *Texas Monthly Magazine*, Texas A&M AgriLife has worked with the Texas Monthly BBQ Festival to provide a "BBQ Genius Counter" at the past two festivals.

Despite the hype barbecue has brought the department, if you ask Savell and Riley what the most rewarding part is about the Texas Barbecue class, aside from eating, it is undoubtedly the basic pur-

Photo by Chloe Geye.

Dr. Jeff Savell, regents professor and E.M. "Manny" Rosenthal Chair holder, describes to his UGST 181: Texas Barbecue class how to use a water smoker to prepare pork Boston butts used to make pulled pork.

pose of the class and that is centered on the relationships formed with the students. Savell said, "we have helped them to make this transition to college and I've enjoyed getting to know them."

Lucky for the students, their involvement with the class does not have to end with the conclusion of their first semester. Interested students can volunteer to mentor the next group of freshmen and help to prepare the weekly meals.

Chloe Geye is a junior animal science major who was enrolled in the class as a freshman in 2010 and has been an assistant ever since. "When I started the class as a freshman, I loved being able to interact and form close relationships with the professors, and that was something that was very unexpected. I thought we were just going to come and eat on a Friday, but it was definitely more than that. "

Since that first semester, Geye, as well as the other mentors, has gained more responsibilities like planning the meal, shopping for the ingredients, preparing the meat, starting the grill and monitoring the cooking process. However, Geye has gone above and beyond the call of duty. She has elected to take pictures of the class and the protein of the day, as well as make instructional videos on how to prepare the protein.

It is clear that the professors and mentors love the class, but what about the current students? Hunter Meyer is a freshman animal science student who looks forward to the class every week. When asked what her favorite part of Texas Barbecue class was, she replied with a simple, one word answer: "eating!" Besides that, she thoroughly enjoys getting to know the professors and mentors, as well as becoming closer friends with her classmates.

Photo by Chloe Geye.

Freshman aerospace engineering student James Halpin enjoys one of the benefits of being in the Texas Barbecue class.

Gatlan Gray, meat science graduate student and a UGST 181 teaching assistant, explains the learning and skill development that the class offers.

"The class offers the opportunity for students to learn about useful skill sets, such as cooking times and temperatures not only for quality, but also for food safety. Each week the students are taught various smoking, seasoning, and barbecuing techniques, in addition to major regional barbecuing differences in Texas and the United States. For example, one week we focus solely on using different types of wood to create varying smoke flavors. Then we discuss what region of Texas each of the types of wood would be used the most."

When the most challenging part about the class is only getting to spend 50 minutes with the students, it is clear that the heart of Texas Barbecue is in the right place. This class has given students the opportunity to learn about barbecue, get to know professors and make friends. As Logan Cline, sophomore animal science student explained, "the camaraderie is genuine and special, and this is the legacy the class will leave on many fortunate students."

For more information about UGST 181: Texas Barbecue, check out their website, http://bbq.tamu.edu, search #tamubbq on twitter, or contact Jeff Savell, j-savell@tamu.edu.

Elephant Walk

provides students unique learning experience

By Cera Southerland
Class of '13

Every fall, Texas A&M University hosts one of its most interesting traditions, Elephant Walk. But there's one class that gets a different experience out of this long-lived tradition.

For more than 15 years, Dr. Ted Friend, a professor in animal behavior, has taken his Animal Science 310 class to Elephant Walk not just to take pictures with the elephants, but to meet the elephants, the elephant handlers, and to learn more about elephant husbandry and welfare.

"We bring elephants in traditionally for picture-taking opportunities," said Friend. "But there is also an educational component in Elephant Walk and it helps justify bringing in the elephants."

Friend first met the elephant owner, Bill Swain, at a Circus Showfolks Club in Sarasota, Fla., and has been working with him since on USDA studies and at Elephant Walk.

Friend said that Swain gives a great talk on elephant issues, elephant husbandry, the difference between African and Asian elephants, and much more.

"We go just for the elephants," said Friend. "[Swain] has always made a great teaching component out of these elephants."

Friend said his class is oriented towards behavior and management of domestic animals and that Swain has some animals that are different.

Swain brings in two African females, Jeannie and Krissy, every year. While most Texas A&M students are either missing class or working around class to see the elephants and get pictures with them, Friend and his students see them as a regular class meeting.

"I like it because it shows students that what they learn about livestock in ANSC courses applies to most other species as well," Friend said. "The students are able to see how the elephants are handled, how they get out of the truck and into the truck, how their hooves are cleaned, and other things."

While his class only holds 28 students, there's typically a crowd of 50-60 people there to hear Swain talk about the elephants. He hopes that students can gain direct knowledge about animal issues, elephant husbandry, and have students make up their own mind about animal and elephant care.

Friend said that he likes to give his students a hands-on experience, so he takes them to see the elephants in the fall and also has a horse trainer come to his class in the spring.

Dr. Ted Friend, professor of animal behavior, uses Elephant Walk to teach his ANSC 310 students proper animal handling, husbandry and welfare.

Friend has been teaching animal science at Texas A&M for more than 32 years now and is a faculty fellow and professor in animal behavior and wellbeing. He teaches ANSC 310, Behavior and Management of Domestic Animals, and a graduate course, ANSC 610, Applied Animal Ethology.

Cera Southerland, '13, is an agricultural communications and journalism student. She is chief student leader of International Association of Students in Agriculture and Related Sciences and also serves as an Ambassador and Mentor for Study Abroad.

Howard Hesby Relief Sculpture

unveiled in Howard Hesby Student Atrium

COLLEGE STATION -- A bronze relief sculpture of Dr. Howard Hesby, long-time and well-respected professor in the Department of Animal Science, was unveiled on Dec. 8, 2012 in the Howard Hesby Student Atrium located in the Kleberg Animal and Food Sciences Center at Texas A&M University.

The relief was crafted by western artist and Fort Worth native Dr. Scott Myers, a former student of Dr. Hesby's and Texas A&M graduate.

Mounted near the south entrance of the atrium, the relief serves as a permanent reminder of the atrium's namesake, Dr. Howard Hesby, who was a great friend to the students in the Department of Animal Science. To honor his work and legacy as a teacher, advisor and mentor, the atrium was named in his memory in 2007 and renovated in 2011 to become a more student-friendly area.

"Prior to his death in 2005, Dr. Hesby searched for ways to provide a space where students could network, study and relax. Now that this space has been created, we wanted to truly recognize Dr. Hesby for his vision," said Dr. Russell Cross, head of animal science. "The bronze relief was the most ideal solution because of the beautiful way we knew it would complement the rugged-but-luxurious look of the renovated atrium. For generations to come, Aggie students will know how important Dr. Hesby was to this department and to his students."

The bronze relief sculpture measures 32 inches by 40 inches and was originally sculpted in oil base clay. Working closely with Kay Hesby, Myers created this portrait slowly and deliberately over a period of seven months, attempting to create not only a true physical likeness but also to capture the sincerity and genuineness of Dr. Hesby's character.

"It has been a true honor and privilege to be chosen to create a lasting sculptural memorial to a man who influenced my life so profoundly," Myers said.

Photos by Chad Wright Photography.

Above: Artist Scott Myers, Kay Hesby and Dr. Russell Cross at the unveiling of the relief sculpture.

Below: The relief sculpture of Howard Hesby, crafted by artist Scott Myers, is displayed in the Howard Hesby Student Atrium located in the Kleberg Animal and Food Science Center.

Texas A&M Equine Complex

Construction begins on state-of-the-art equine facility

COLLEGE STATION – Phase I construction of the $80 million Texas A&M Equine Complex began Oct. 9, 2012, on a 400-acre property located on F&B Road in College Station. The start-of-the-art complex is set to become the most elite facility of its kind in the world for equine science education, research and outreach.

Dr. Eleanor Green, Texas A&M College of Veterinary Medicine & Biomedical Sciences' Carl B. King Dean of Veterinary Medicine, said as internationally recognized academic leaders in equine veterinary medicine and equine sciences, Texas A&M has an obligation to serve the needs of Texas, a leader in the equine industry.

"This facility provides another opportunity for us to do so, through advancing the health and well-being of horses and the strength and viability of the equine industry so important to Texas," she said.

Planning for the new center began in May 2012 when the Texas A&M Board of Regents approved negotiation of a ground lease with an anonymous donor that allowed for Phase I construction to begin. This cornerstone gift, combined with in-kind and other major gifts, brings support generated for Phase I construction to approximately $35 million.

Initial construction will include an education and outreach center, facilities for the Texas A&M Equestrian Team and a cross country course in collaboration with Texas A&M Athletics.

The Texas A&M Equine Initiative was formed to bring together the equine expertise and resources of Texas A&M together in a collaboration that solidifies the university as a national leader in equine research, teaching and outreach.

Dr. Jim Heird, executive professor and coordinator of the equine initiative, said, "The new equine complex will be state-of-the-art and will facilitate the meaningful interactions among students, faculty, veterinarians and other professionals that will set Texas A&M apart in terms of a complete equine education. This is exciting for everyone connected with this project."

Both the Department of Animal Science in the College of Agriculture and Life Sciences and the College of Veterinary Medicine and Biomedical Sciences have been instrumental in providing the equine industry with knowledge and care that have advanced not only equine sciences, but the welfare of the horse as well.

Dr. Mark Hussey, vice chancellor and dean of the College of Agriculture and Life Sciences, said, "The College is pleased to add this world-class facility as the cornerstone of our efforts to expand in the area of equine science."

Dr. Russell Cross, professor and head of the Department of Animal Science, said, "We are excited about the opportunities for our students to learn and interact in such an outstanding facility. This will allow our students to engage in important collaborations with peers and faculty, and will enhance their educational experience."

Additional phases of construction will include facilities for nutrition, reproduction and exercise physiology research, a teaching arena and will include a remodel of the existing Freeman Arena.

Former Student
Chad Martin

"Earning a degree in animal science gave me a broad exposure to many facets of the industry."

Growing up in agriculture, Chad Martin dreamed about going to Texas A&M University. Taking advice from his hometown veterinarian, it was clear to him at a young age that a degree in animal science was the path to take. However, Chad recalls, "It was not clear how much that education and the life skills acquired during this time would affect me in my future career."

Chad received a bachelor's degree in animal science in 1996. His first job was in the meat packing industry as a quality assurance inspector for Iowa Beef Processors (now Tyson Fresh Meats) in Dakota City, S.D. This job laid the foundation for his professional growth as it led Chad to numerous positions and steps up the career ladder. Since 1996, Chad has served Tyson Fresh Meats as a food safety and quality assurance (FSQA) supervisor in Garden City, Kan; worked for a short time for Capitol Land and Livestock; returned to Tyson and worked as an assistant manager in Dakota Dunes; quality assurance manager in Brooks, Alberta; quality assurance manager in Dakota City; corporate regional manager, division manager and senior director of FSQA Beef.

In 2012, Chad was promoted to vice president of FSQA for Tyson Fresh Meats, the world's leading supplier of premium beef and pork. In this position, Chad is responsible for plant and product matters related to food safety, regulations and quality for the beef and pork divisions.

Here's what Chad had to say about Texas A&M and his current success:

• In what ways did your degree in animal science contribute to your career?

Earning a degree in animal science gave me a broad exposure to many facets of the industry. These are items that I would not have had the opportunity to experience once in the workplace. For instance, having a knowledge base pertaining to beef cattle feeding practices would not necessarily seem useful in food safety and quality assurance of red meat. Truth be told, having that understanding allows for practical science-based decision making pertaining to live animal production claims. There were several classes that I wondered if I would ever use in the "real world," now I cannot name one course associated with this major that has not been useful in one way or another (even statistics).

• If you could go back to Texas A&M and do one thing different that would have enhanced your professional career, what would it be?

As I have worked my way into upper management, I have been able to see first-hand what internships are worth for both the individual and the company. Internships provide a great opportunity to "test drive" a segment of the industry and then determine if it is a fit for you. They also are a great resume builder for post-graduation. I did not participate in any internship programs as a student. I now see the value to student and company and wish that I had interned, as an internship can be a real jump-start to a career.

• What advice can you offer current animal science students who are preparing to enter the work force?

Do not set your eyes on a large starting salary with company cars and expense accounts. Focus on getting into industry and showing that company who you are and what you can do. Do not be afraid to relocate, even if it is not in Texas. One of my early managers told me that this industry is starved for young, energetic, college educated people who are willing to take on responsibility and relocate. He was right and that is professional advice that I treasure to this day. Do not be afraid to roll up your sleeves and get the job done. Focus on a career path, but not a final career point.

• Additional thoughts?

In each of my positions, I learned a very valuable lesson or skill. I learned the foundation of beef slaughter and processing. I learned to manage people and ensure the safety of our products. I gained an understanding of beef programs including source verification and traceability through RFID. I learned the business and developed skills at multiple plants.

These moves and skills acquired accentuated what I learned at Texas A&M. You must develop a network of colleagues (in addition to the strong Aggie network that will always be there) in your industry. You must foster those relationships and give 100 percent each and every day. You must challenge yourself and challenge those around you. You must work with integrity to make sure others desire to work with you.

I treasure many things in life - my kids, Chase and Logan, my wife Suann, the friendships I have made, a supportive family and my time at Texas A&M. I have been truly blessed.

Smith's travels abroad influence his career, scientific research

By Victoria Pilger
Class '15

Originally from California, Dr. Stephen Smith has traveled around the globe but has called Texas home for the past 30 years. He has traveled thousands of miles to Australia, Korea, China and Japan where he has partnered with various universities to study the limitations of marbling in beef cattle.

Smith earned a bachelor's degree in biology from California State College, Bakersfield, and a doctorate in metabolic physiology from the University of California, Davis. Smith moved to the USDA Meat Animal Research Center in 1981 to work as a postdoctoral research associate. In 1983, Dr. Russell Cross, who was the USDA's research leader in the Meat Research Unit at the time, hired Smith as a research chemist. Just two years later, Smith joined the Texas A&M University Department of Animal Science.

"Dr. Cross sat me down and said 'If you are going to work with fat you should work with marbling.' It was a big career changer," Smith recalled. "I was one of the very few people in the United States working on marbling which is one of the main reasons I wound up going to Australia and Asia quite a bit."

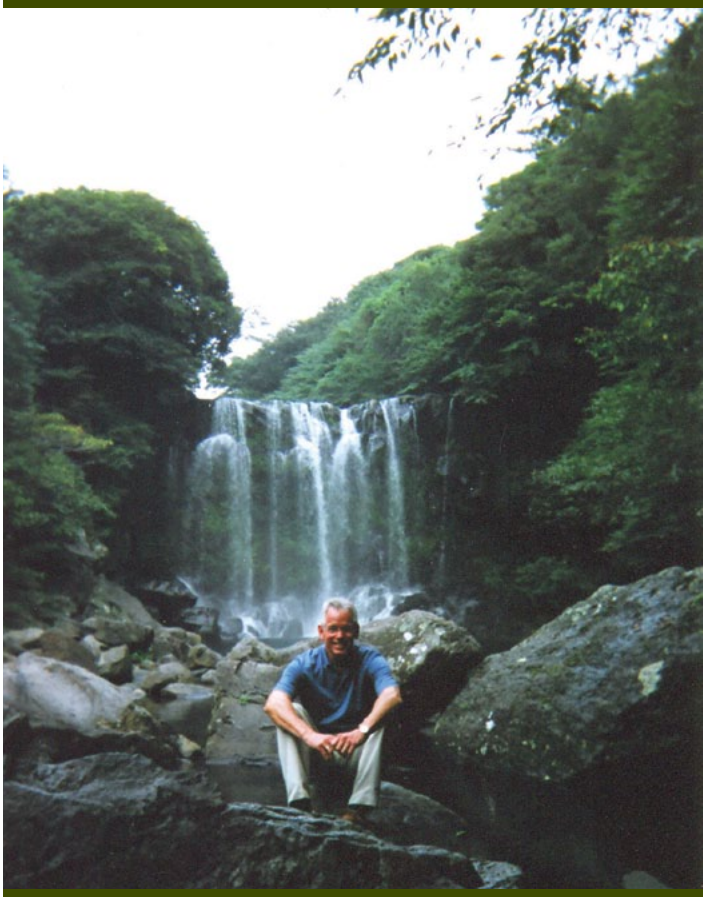
Now a professor of meat science, Smith said his career and research interests have been shaped by the opportunities and experiences he's gained by studying overseas. Although originally he did not pursue a career in agriculture, Smith has valued his continuous education in a field that enables him to travel abroad and work to progress the beef cattle industry.

Smith's cultural acceptance has led him to work, communicate and travel in four different countries: Australia, Japan, Korea and China.

"Much of what I've learned is a result of my foreign travels," Smith said. "More people could benefit from collaborations with other countries. The cultural aspects have supported my science."

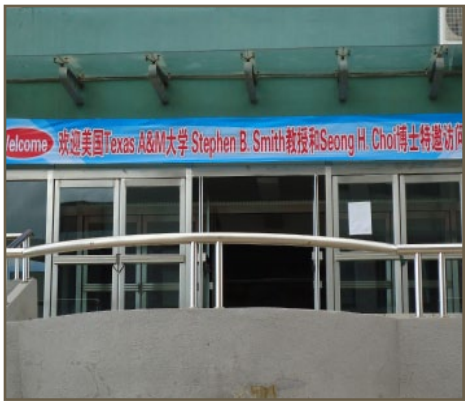
Early in his career, Smith was invited on his first international visit to Australia for the International Meat Science Conference where he met other researchers who shared similar interests. His unique area of study provided Smith with the opportunity to work beside brilliant minds from various countries.

In 1996, he was asked to join Dr. Ron Tume, retired principal research scientist from Commonwealth Scientific and Industrial Research Organization in Brisbane, Australia, in his efforts to explore the hardening of fat deposits within cattle as they increased in age.



Stephen Smith on Jeju Island off the south coast of South Korea.

Smith spent four and a half months in Australia studying the hardening of fat deposits with cattle. He's picture here with his daughter Ellen.



Yan Jian University in China welcomes Smith with this banner.


Smith, *right*, Chan Bun Choi and associate dine at the Suwon Korean Village prior to a tour of Korea.


Smith, *center*, Dr. Zan Linsen and staff at the National Beef Cattle Improvement Center in Yangling, China

"In Australia, the longer they feed the cattle the harder the fat gets, which is completely opposite of that in the United States," he said.

During these studies, Smith noted that with an increase in marbling, comes an increase in oleic acid, which is good.

"Australian cattle have a negative slope in oleic acid as the age of cattle increases whereas cattle in the U.S. and Asia have a positive slope, which led to our studies in Australia," he said.

Smith, his wife, Dana, and two children spent four and a half months in beautiful Australia, which was just enough time for his children to acquire Australian accents and Smith to gain experience on a global level, he said.

"We had a flat in downtown Brisbane that overlooked the Botanical Gardens. It was wonderful!" His last visit to Australia was in 2007 when he wrote one final paper with Tume before his colleague's retirement.

In 1991, Smith expanded his international reach and traveled to Japan for the first time to collaborate with Dr. Meiji Zembayashi, retired professor and livestock research farm manager at Kyoto University, on the production of marbling in Wagyu cattle, which are black cattle from a Japanese origin. Smith and Zembayashi collaborated successfully for approximately 10 years and through their efforts in research, built a friendship that remains strong today.

From a research standpoint, Smith believes that not only did he receive free food and nice trips but traveling abroad directed his research. Smith learned about the biology of how fat develops and found out how the composition of marbling changes in relation to growth.

"Beef cattle production is very intensive in Japan, Korea and China. Even as a developing country, Korea wasn't just concerned about increasing the amount of beef but also about the quality of beef," Smith said.

Smith's work in Korea to increase beef quality led to the development of a partnership between Texas A&M AgriLife Research and the Rural Development Administration-Republic of Korea National Institute of Animal Science. Part of this agreement included the Korea-U.S. International Joint Symposium.

His most recent trip to Korea in 2009 proved to be one of his most memorable trips thus far. While visiting, Smith presented at the Korea-U.S. Symposium and was able to travel independently and visit many former colleagues, which was an added bonus.

In 2007 and 2011, Smith had the honor and challenge of organizing the Korea-U.S International Joint Symposia in College Station, which focused on producing high-quality beef and meeting future global demands.

"If I never have to put on another that will be fine, because my hair wasn't gray before I started! I really did enjoy it but putting on a symposium is very hard work," Smith said. He remains involved in Korea and will be traveling there once again in October 2013 for the next symposium.

Smith's research is now directed towards China to work on the Chinese Yellow Cattle as well as studies in human populations on the health risks and benefits of beef consumption. Smith has published two articles describing two metabolic trials that were conducted with men and is currently preparing two more articles on trials conducted with women.

> "This is how I gauge my proficiency in Asian languages – I can be polite in Chinese, travel in Korean and get lost in Japanese!"
>
> Dr. Stephen Smith

"My wife is a registered dietitian and she says 'You can't say that beef is healthier unless you test it!' So we had to conduct the human studies," Smith explained.

The cultural experiences that Smith encounters enables him to bring a unique perspective back to his students in the classroom at Texas A&M. Smith teaches two classes, Physiology and Biochemistry of Muscle as Food, and Lipids and Lipid Metabolism, mentors four graduate students and maintains a productive research lab.

"The day after I walked into the doors [of Texas A&M] I was two months behind, that's how it felt, and I am still that way now," Smith tells his graduate students.

Smith can attest that professors lead a busy life full of hard work in and out of the classroom but the experiences one gains and the successes witnessed make it worthwhile.

Victoria Pilger '15 is a junior animal science major, agricultural economics minor from Bryan, Tx.

Students on JUDGING TEAMS

Dr. Howard Hesby, a former professor for the Department of Animal Science at Texas A&M University, was known to say, "Never let going to class interfere with your education." Extracurricular programs such as the four judging teams within the Department of Animal Science provide students with the unique opportunity to apply the knowledge they gain in the classroom to the competition arena. Coupled with conventional curriculum, judging programs emphasize the mission of Texas A&M University of preparing students to seek leadership roles, industry positions and give back to their communities.

A rich heritage of success is maintained within the Department of Animal Science through the involvement in the wool, horse, meats and livestock judging team programs. These four teams provide more than 50 students with the opportunity to learn valuable life skills such as communication, decision making and critical thinking as they compete on their perspective team.

2011-2012 JUDGING TEAMS

MEATS

WOOL

HORSE

LIVESTOCK

MEAT JUDGING
Trey Brooks
Class of 2013

What is your favorite part about competing on the Meat Judging Team? Why?

At a contest, we are displaying not only our own abilities but also promoting Texas A&M and the Department of Animal Science as a whole. I take so much pride in representing Texas A&M meat science and the people who have worked with our team throughout the year. When we succeed, not only does that show our talents, but it makes my coaches, professors, previous judgers and supporters of our program extremely happy and proud of our successes. It is awesome when we have previous judgers or coaches come to practice or a contest and tell us how excited they are for us and to watch our progress leading up to the international contest. For me, that is what it is all about, representing Texas A&M and the history of our program along with our current team.

What is the most beneficial part of being on a judging team?

It would be impossible to tell you the single most beneficial part of judging, from meeting lifelong friends, to traveling the country, witnessing the meat industry first-hand, to building relationships with professors - the whole experience is overwhelming positive!

What skills did you gain from the Wool Judging Team?

One of the most important skills I think being on a judging team teaches you is common sense. In the classroom, you gain knowledge from books. On a judging team, where placings can be subjective, you learn how to back away from the class, re-evaluate it, and make the best choice possible with what you know. A book can't tell you how a class of fleeces are placed.

How will you apply these skills to your future career?

It is a fact of life that you are going to have to work alongside people, no matter what you do. Learning how to deal with the ups and downs of a group is always beneficial in the long run. When times get rough, it can sometimes seem like the easiest option is to walk away. With a judging team, you do have the chance to walk away, but knowing the value of the experience you are getting makes it just that much harder to quit. Almost everything in life is a competition, and having been on a judging team, I know what it means to win and lose. After a loss, that competitive spirit just drives you even harder to push yourself and get that win.

WOOL JUDGING
Brent Hale
Class of 2014

Has being a member of the Horse Judging Team been what you expected? If so, how?

The team has exceeded all expectations. I've made some incredible friendships, lasting memories and took great road trips with the girls. I've learned how to view horses and the industry in an entirely different light, and being on the team has made me a better horseman and a more active, knowledgeable member of the industry.

What is the most beneficial part of being on the Horse Judging Team?

It's really improved my communication skills, not so much as talking to strangers but rather building on my argument and persuasive skills. Reasons are essentially your 90 seconds to convince the judge why you placed the horses and why you're right. It requires a lot of preparation before and impromptu thinking. We practice to not memorize a speech but just to understand the class and build on our terms so that we sound more natural when we speak. I didn't really notice how thinking on my feet helped me outside of judging until this past spring when I was looking for jobs and internships.

HORSE JUDGING
Alycia Crandall
Class of 2013

How do you balance your commitment to judging with school work and other organizations?

Balancing the time commitment that comes with judging with school work other organizations is definitely hard. You have to stay prepared and take a proactive approach to keeping your grades up by utilizing any free time you may have.

What advice would you give to a prospective judger?

Do it! You only have a short time to represent your school, to prove yourself, and to make the networks associated with judging, so don't get through with college and have regrets of not judging. I've had the time of my life on the road with my team and wouldn't trade it for the world.

LIVESTOCK JUDGING
Jonathan Chachere
Class of 2013

Wu named Fellow by American Association for the Advancement of Science

COLLEGE STATION – Dr. Guoyao Wu, a distinguished professor in the Department of Animal Science at Texas A&M University, has been named Fellow by the American Association for the Advancement of Science.

Wu was recognized for discovery of novel pathways of amino acid nutrition and metabolism affecting intestine, cardiovascular and reproductive tissues impacting health and development of animals and humans.

The association has awarded the distinction of Fellow to 702 of its members this year. They were elevated to the Fellow rank because of their efforts toward advancing science applications deemed scientifically or socially distinguished, according to the association. New Fellows will be presented with an official certificate and a gold pin Feb. 16 at the American Association for the Advancement of Science Fellows Forum during the 2013 American Association for the Advancement of Science annual meeting in Boston, Mass.

A Texas A&M AgriLife Research Senior Faculty Fellow, Wu's research crosses both agriculture and human health. One of his specific research areas has been "functional amino acids," a term coined by him.

His discoveries relate to the essential roles of amino acids, particularly the traditionally classified "nutritionally non-essential amino acids," which are important in formulating balanced diets for livestock production and human health.

His research is targeted at enhancing efficiencies in food utilization by farm animals toward the production of more and higher quality proteins to help feed a growing world population.

Wu's discoveries, a result of 'thinking out of the box,' he said, are helping find new innovations in solving obesity among the U.S. population as more than 60 percent of U.S. adults are overweight.

He has also done studies on arginine, an amino acid which contributes many positive benefits in embryonic, fetal and neonatal survival, growth and development in pigs, sheep and rats. Arginine also aids in fighting obesity and in treatment of diabetes. Wu has identified this as an important area for expanded research on new amino acids and health.

Wu said that humans need diets with balanced portions of amino acids for cardiovascular and reproductive health.

Wu earned a bachelor's degree in animal science from South China Agricultural University in Guangzhou, a master's degree in animal nutrition from China Agricultural University, and a master's degree and doctorate in animal biochemistry from the University of Alberta in Canada. He received his postdoctoral training at McGill University Medical School in Montreal and the Memorial University of Newfoundland Medical School in St. John's, Canada.

The American Association for the Advancement of Science is the world's largest general scientific society, and publisher of the journal, Science (http://www.sciencemag.org), as well as Science Translational Medicine (http://www.sciencetranslationalmedicine.org) and Science Signaling (http://www.sciencesignaling.org). AAAS was founded in 1848 and includes 261 affiliated societies and academies of science serving 10 million individuals.

Department forms external advisory council

COLLEGE STATION – The Department of Animal Science has formed an external advisory council tasked to advise the department on key issues relating to teaching, research and extension.

The 16-member council is comprised of individuals from Texas businesses and ranches, as well as agricultural trade and professional organizations, all representing the major stakeholder segments that are served by the department.

"The overall goal of our department is to meet the needs of all citizens by providing outstanding teaching, research and extension programs. The advisory council represents these very citizens," said Dr. Russell Cross, professor and head of animal science.

"The department values the unique perspective of each council member and hopes to benefit from their suggestions so we can provide the best education to our students and continue to provide sound research and outreach that benefit the people of Texas."

Advisory council members are:

- John Bellinger, chairman and CEO of Food Safety Net Service from San Antonio;
- Pete Bonds, owner of Bonds Ranch in Saginaw, a cow/calf, stocker and feeder cattle operation;
- Austin Brown III, fourth generation rancher from Bee County, Texas;
- Terry Caviness, CEO of Caviness Beef Packers, Ltd., a family-owned beef processing business in Hereford;
- Kenneth Eng, owner of Eng Ranches and Eng Consulting from San Antonio;
- Mike Engler, CEO, president and chairman of the board for Cactus Feeders from Amarillo;
- Chuck Real, owner/operator of Real Hog Farms in Marion;
- George Georgiades, first vice president of investments of Merrill Lynch in College Station;
- Greg Gossett, president and owner of Allied Feed, Inc./Ful-O-Pep Feeds, Regional Feed Company from Cuero;
- Tyler Graham, Southwest Stallion Station, Graham Land & Cattle Company and Heritage Place Sale Company from Elgin;
- Wes Klett, chief operation officer of XF Enterprises, general manager and chief executive officer of Anipro/Xtraformance Feeds and director of sales for XF Enterprises Australia from College Station;
- Walter Lasley, president and general manager of Walter Lasley & Sons, Inc. from Stratford;
- Leslie Liere, chief executive officer of Liere Insurance from College Station;
- Coleman Locke, partner and manager of the Locke Division of J.D. Hudgins Ranch at Hungerford;
- Kenneth McGee, retired from agribusiness but maintains strong interest in cattle operations and managing investments of his ranch, from Athens;
- F.H. "Tuffy" Whitehead, sheep rancher and business man from Del Rio.

The group met for the first time on Nov. 7-8 and will meet again in the spring.

"We had a productive meeting that included the department getting to know each council member and them getting to know our faculty, staff and students," Cross said. "The meeting resulted in several suggestions addressing our teaching, research and extension programs that we will further review and consider as a department."

Center for Food Safety unveils state-of-the-art laboratory facility

COLLEGE STATION – A new state-of-the-art laboratory equipped with instrumentation to allow rapid foodborne pathogen testing and characterization was showcased recently at The Science Park in College Station.

The new facility is designed to support the efforts of faculty who are members of the Center for Food Safety, a collaborative effort by Texas A&M AgriLife Research, Texas A&M AgriLife Extension Service and Texas A&M University.

"We have never had access to a shared facility like this before," said Dr. Gary Acuff, director. "Imagine being able to use all of this technology and space without being required to purchase the equipment, pay for maintenance contracts or provide support for experienced technical research staff."

Acuff said the center provides comprehensive access to food safety expertise through faculty members who can offer "the appropriate science to address a vast range of food safety issues supporting the food industry, regulatory agencies, small businesses and consumers."

"The new multi-user facility offers unprecedented training opportunities through access to new laboratory and pilot plant facilities that allow for hands-on training," he said. "In addition, the unique design of the facility permits observation of all laboratory activities from outside the Biosafety Level 2 environment to provide training and demonstration opportunities to attendees who lack certification to enter a BL2 environment."

The new laboratory is equipped with instrumentation from leaders in the food testing industry, such as bioMerieux, BioControl, Neogen and Roka Bioscience, Acuff said.

"This equipment provides automated sample analyses that include enumeration of bacterial indicators, immunoassays, bacterial isolate identification, antimicrobial susceptibility and multiple technologies for DNA detection. Our new Roka Atlas system will allow detection of salmonella or listeria from as many as 500 samples in one day."

Acuff said members of the center are provided access to the facility and experienced staff as a benefit of membership.

"Membership in the center is free for Texas A&M University faculty members and fees for use of the facility are extremely affordable since they are based on simply maintaining operations," he said.

Left, Dr. Gary Acuff, director of the Center for Food Safety, gives a tour of the bioBUBBLE, a 500-square-foot bio-containment enclosure that allows challenge testing of industry processes using foodborne pathogens to validate food safety controls. (Texas A&M AgriLife Research photo by Blair Fannin)

Acuff said the center's goal is to facilitate the recognition of Texas A&M University as a "national and international leader in food safety research."

"This vision will be fulfilled by cultivating a collaborative, integrated group of research and Extension faculty members and staff," he said. "This will foster relationships with the food industry and develop a sophisticated portal that attracts external interest and provides outreach and Extension opportunities for center members."

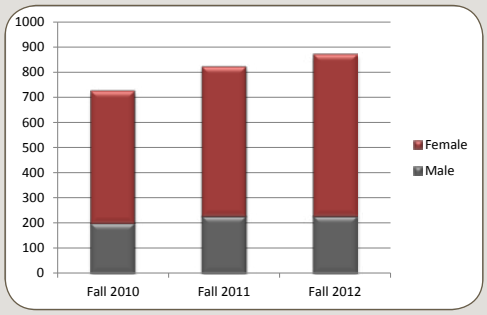
For more information about the center, visit http://cfs.tamu.edu/.

The Department of Animal Science congratulates students who graduated from Texas A&M University on December 14, 2012, with degrees in animal science. This includes 61 undergraduate student earning a bachelor's degree in animal science. Completing graduate studies were:

- Russell Kevin Gordon, master of agriculture, animal science
- Jessica Leigh Miles, master of agriculture, animal science
- Merritt Leanne Drewery, master of science, animal science
- Gatlan Davis Gray, master of science, animal science
- Amanda Lynn Harbison, master of science, animal science
- Melanie Catherine Moore, master of science, animal science
- Amanda Marian Smith, master of science, animal science
- Carson Joseph Ulbrich, master of science, animal science

We're Growing!

This fall, the Department of Animal Science welcomed its largest freshmen class ever, bringing the total number of undergraduate students to a new record high of 871. Of the 182 new freshmen, 85 percent are female. The department has seen a steady increase in undergraduate enrollment over the past few years.



Junior Horse Judging Team wins reserve champion at NRHA Futurity

Senior team ends season in Oklahoma

Left, Junior Horse Judging Team members Erin Worthington, Paige Marek, Kaleigh Potter, Meghan Wanstrath, Jessica Medrano, Carrie Estrems and Derby Jones.

OKLAHOMA CITY – The Texas A&M University Junior Horse Judging Team won reserve champion team and secured the top two individual honors at the National Reining Horse Association Futurity in Oklahoma City on Dec. 1.

Derby Jones, sophomore business major from College Station, won high individual overall, and Meghan Wanstrath, sophomore animal science major from Batesville, IN, finished second high overall.

Other team members are Carrie Estrems, junior agricultural science major from Kingwood; Paige Marek, junior agricultural science major from St. Croix Falls, WI; Kaleigh Potter, sophomore animal science major from Spring; Erin Worthington, sophomore animal science major from Darlington, MD; and Jessica Medrano, sophomore animal science major from Ft. Worth.

"The NRHA Futurity is always the first contest in which the junior team competes," said Dr. Clay Cavinder, associate professor in the Department of Animal Science and team coach. "With a reserve champion finish, they are off to a strong start, and I am excited to see what the spring competition season brings."

Also this fall, the Senior Horse Judging Team ended their competition season with a fourth place finish at the All-American Quarter Horse Congress Contest in Columbus, OH, and a fourth place finish at the AQHA World Show in Oklahoma City.

In Columbus, Alicia Erwin, from Bridgeport, won seventh high individual and Braedy Foster Thomas, from Rathdrum, Idaho, finished 10th high. In the individual competition in Oklahoma City, Erwin tied for high individual but finished second after the tie breaker, and Alycia Crandall, from College Station, secured seventh high individual.

Other senior team members are Melanie Armstrong, from Dime Box; Kaitlan Farmer, from Lubbock; Caitlin Scott, from Tomball; and Alexis Swan, from Aubrey.

"My seniors really turned it on after the Congress in preparation for the World Show. I am happy about how they ended the year as they prepared and competed well."

Assistant coaches are graduate students Ari Sear and Caitlin Vonderohe.

Two Texas A&M students named to All-American Meat Judging Team

Left, Meagan Igo, Kevin Doonan, Lance Wheeler, Preston Gates, Trey Brooks, Hope Voegele, Lexus Weinheimer, Lauren Thompson, Morgan Merdian and Melanie Moore.

DAKOTA CITY – Two members of the TAMU Meat Judging Team were named to the Senior Division All-American Meat Judging Team at the International Intercollegiate Meat Judging Contest held Nov. 18, 2012, at Tyson Foods in Dakota City, Neb.

Trey Brooks and Kevin Doonan were among the eight students from across the country who received this high honor. The American Meat Science Association recognizes students for their performance in judging and their grade point average by naming them to the All-American teams.

Brooks, from Llano, is a senior animal science and agriculture economics double major. He is a member of the Saddle & Sirloin Club and was a member of the 2011 Meat Science Quiz Bowl national championship team.

Doonan, from Caldwell, is a junior animal science major. He is a member of the Saddle & Sirloin Club and the Beef Cattle Association, and works for Birkhead Cattle Company in Burleson County.

Also at the international contest, TAMU Meat Judging Team finished 11th overall, which marks the end of this year's competition season.

Other team members are Preston Gates, animal science and poultry science major from Houston; and animal science majors Morgan Merdian, from Anderson; Lauren Thompson, from Grandview; Hope Voegele, from Waco; Lexus Weinheimer, from Stonewall; and Lance Wheeler, from Dallas.

The team is coached by Meagan Igo and assistant Melanie Moore, both graduate students in meat science. Dr. Davey Griffin is the team coordinator.

In other contests this fall, the Meat Judging Team finished fifth high team at the Eastern National Meat Judging Contest, fifth at the American Royal Intercollegiate Meat Judging Contest and second at the Cargill Meat Solutions High Plains Intercollegiate Meat Judging Contest.

Voegele receives spirit award

Hope Voegele, a junior from Hewitt, was presented the 2012 Rachel Hamilton Spirit Award.

This spirit award is named in memory of Rachel Hamilton who served the American Meat Science Association as program director of meat judging for four years until her death. The award is voted on by members of each team and recognizes the one team member whose winning approach exemplifies Rachel's love of meats judging.

"Hope is truly a team player," said Griffin. "She worked extremely hard all year and has developed a real interest in the meat industry. She is loved by her teammates and epitomizes what the Rachel Hamilton Spirit Award is all about."

Two Aggies named to All-American Livestock Judging Team

Graham Blagg wins high individual overall at NAILE

LOUISVILLE – Two members of the Livestock Judging Team, Megan Webb and Kassadi Click, were named to the prestigious All-American Livestock Judging Team at the 2012 North American International Livestock Exposition in Louisville, Ky. in November.

Webb, from Burlington, W. Va., is a senior animal science major and will graduate this December. Webb served as an officer of the Saddle & Sirloin Club and is a member of the animal science Aggie REPS. In addition to the Livestock Judging Team, Webb has been on the Horse Judging Team and the NCAA Equestrian Team. This summer, Webb studied abroad with Australia's Agricultural Company and Meat and Livestock Australia. In 2011, Webb interned in Washington D.C. with the National Cattlemen's Beef Association and was later selected as a delegate for the International Livestock Congress in Denver. Webb received the Senior Merit Award, the Animal Science Outstanding Senior Award and the National Junior Angus Association Richard Spader Public Speaking Award. After graduation, Webb will attend Colorado State University to pursue a master's degree in meat science with an international focus in global beef production and demand.

Klick, from Muldrow, Okla., is a senior agriculture communications and journalism major with an emphasis in animal science. She serves on COALS Council and is an active member of the Saddle & Sirloin Club, Agricultural Communicators of Tomorrow, Collegiate FFA, Aggie Peer Mentor and Farmers Fight. She's been named an outstanding student of the College each semester and will graduate with honors. She has published several stories in major magazines and newspapers including *DRIVE* and the *Land and Livestock Post*. Klick will graduate in May 2013 and plans to either attend graduate school and earn a master's degree in communications and marketing or pursue a job in the industry. Klick also owns a photography business. Prior to attending Texas A&M, Klick earned an associate degree in agriculture from Connors State College.

Left, Kassadi Click and Megan Webb were named to the All-American Livestock Judging Team.

The All-American Team recognizes the top ten livestock judging team members from across the nation who have made a personal commitment to livestock judging and who have excelled in academics, university and industry activities, and community service.

Also in Louisville, the 2012 TAMU Senior Livestock Judging Team finished fifth overall in the NAILE Livestock Judging Contest. TAMU won high team in cattle and performance cattle; and fourth high team in reasons. In individual competition, Graham Blagg, from Grass Valley, Calif., won high individual overall and Conner Newsom, from San Angelo, won third high overall.

Oklahoma State University won the contest followed by Colorado State University, Western Illinois and Texas Tech University.

Other Texas A&M team members are Jonathan Chachere, Dayton; Shelly Sutton, Sinton; Brent Cromwell, Giddings; Tanner Wieghat, Wharton; Wes Kraintz, Winters, Calif.; Darin Peters, Stephenville; Lane Foster, Wylie; Brad Mendes, Modesto, Calif.; Kyle Phillips, Vidor; Stephanie Mazurkiewicz, Bryan; Cimmaron Osburn, Logan, N.M.; and Garrett Cline, Meridian.

In other judging competitions this fall, TAMU placed first in the Flint Hills Classic; 2nd in the Mid-American Classic; 3rd in the Tulsa State Fair; 2nd at the State Fair of Texas; and 2nd in the American Royal.

The team is coordinated by Jake Franke and coached by Jake Thorne.

Department hosts holiday luncheon, awards ceremony

COLLEGE STATION – The Department of Animal Science held its annual Christmas Luncheon and Awards Ceremony on Dec. 6, 2012, at the AgriLife Center.

Faculty, staff, retirees, graduate students and student workers gathered for a barbecue brisket and chicken meal, holiday gift basket giveaway, a presentation of 2012 departmental highlights and departmental awards.

The 2012 Outstanding Support Staff Award was presented to Courtney Coufal and Colt Sharpton.

Coufal is the communications coordinator and is responsible for promoting the department through electronic and print formats to the department's clientele, stakeholders, and current and former students. This includes maintaining the departmental website, producing the departmental newsletter *Animal Science Monthly* and the meat science newsletter *Prime Cuts*, and assisting faculty and staff with creating brochures, fliers and other printed materials.

One nominator wrote, "The Department of Animal Science has benefited tremendously from Courtney's valuable contributions. She consistently goes above and beyond what is expected and makes us all look good as a result."

Left, Colt Sharpton and Courtney Coufal each were presented the Department of Animal Science 2012 Outstanding Support Staff Award.

Sharpton works as the farm research service manager and oversees daily operations and overall management of the Sheep and Goat Center and the Physiology Field Laboratory at the Animal Science Teaching, Research and Extension Center (ASTREC) and the Sheep Research Facility on Hwy 60. This includes working with faculty to prepare facilities and animals to support research and teaching efforts of the department.

One nominator wrote, "He goes above and beyond the normal requirements of his job on a daily basis and does it with a great attitude. He is dedicated to the success of our departmental programs and constantly strives to be a positive impact on all aspects of our teaching, research and extension programs."

Several others from the department were recognized for their years of service to the university. Dr. Fuller Bazer and Dr. Nancy Ing were recognized for 20 years of service and Becky Lewis was recognized for 25 years of service. Each was presented a service pin.

Keith, Frenzel, Runyan receive Edwards Teaching Award

COLLEGE STATION – Three graduate students in the Department of Animal Science are recipients of the Ronnie L. Edwards Graduate Teaching Award, in recognition of their important contributions as graduate students to the undergraduate student experience.

Ashley Keith, Leslie Frenzel and Chase Runyan were presented the award during the department's Christmas luncheon held Dec. 6, 2012, at the AgriLife Center.

Left, Tara Edwards, Dr. Russell Cross, Cathy Edwards, Claire Edwards, Sigrid Edwards, Leslie Frenzel, Ashley Keith and Chase Runyan.

The Ronnie L. Edwards Graduate Teaching Award was created in remembrance of Dr. Edwards, who served as associate head for the Department of Animal Science and spent more than two decades working with graduate students. One of his major activities was coordinating the teaching assistantships for the department, helping to ensure the best graduate teachers possible for the courses taught.

Keith, from Taylor, is pursuing a master's degree in physiology of reproduction under the direction of Dr. Carey Satterfield. She received a bachelor's degree in animal science from Texas A&M University in December 2010.

Keith currently works as a research assistant for Satterfield and is a lecturer for ANSC 433. She served as a teaching assistant for ANSC 433 from the fall 2011 through the summer 2012 semesters.

"Ashley displays great leadership in assisting other teaching assistants in many aspects of their teaching, which ensures a consistent and quality education of our students across sections. Students cite her enthusiastic attitude, command of the subject matter and congenial personality as traits that contribute to her excellence as a teaching assistant," commented one nominator.

Frenzel, from New Berlin, is seeking a doctoral degree in meat science and food safety working under the direction of Drs. Jeff Savell and Kerri Harris. She earned a bachelor's and master's degree in animal science from Tarleton State University.

While at Texas A&M, Frenzel has been involved in Beef 101 and 705 programs, HACCP short courses and teaching ANSC 307 laboratories. She was the recipient of the 2011 Zerle L. Carpenter Outstanding Student Award in Meat Science and is the coach of the 2013 Meat Judging Team.

"Leslie is noted for her determination to be the best she can be," noted on nominator. "Leslie's teaching and encouragement have had a positive impact on the lives of her students."

Runyan, from House, N.M., is pursuing a doctorate in animal science under the direction of Dr. Andy Herring. He received a bachelor's degree in animal science from Oklahoma State University in 2007 and a master's degree in animal science from Texas A&M in 2010.

As a graduate research and teaching assistant, Runyan has taught 11 semester of lab sections for ANSC 108 and since the fall of 2008, has taught lab sections for ANSC 406. He has presented numerous abstracts at both the Southern Section and national American Society of Animal Science meetings discussing his bovine diarrhea virus research. He also has represented the department at the TAMU animal science booth at the National Cattlemen's Beef Association trade show.

"Chase has a gift for teaching. He is genuine, well-organized, knowledgeable and cares that his students learn. He is a passionate, engaging teacher who expects his students to participate in active learning," noted his nominators.

The Ronnie L. Edwards Graduate Teaching Award in Animal Science is presented yearly and winners are selected based on nominations and supporting letters from department faculty.

Former students recognized for early career achievements

COLLEGE STATION – Two graduates of the Department of Animal Science were honored by the College of Agriculture and Life Sciences on Oct. 13, 2012 for their early career achievements.

Rachel Cutrer '01 and Cari Rincker '02 each received the Outstanding Early Career Alumni award, a new award given by the College to recognize graduates who are 15 years or less post-graduation and who have demonstrated outstanding leadership and made significant contributions in career, public service and/or volunteer activities.

A seventh-generation Brahman breeder and president of her own livestock advertising business, Ranch House Designs, Inc., Cutrer is considered an international expert in livestock advertising. She is a guest lecturer at Texas A&M University, at the annual Beef Cattle Short Course, and at numerous agricultural conferences. In 2012, Cutrer published her first book, Livestock Merchandising, which is now sold in four countries and is used as a college textbook in the United States and Canada. She also writes the "Modern Livestock Merchandising" column in leading livestock publications. Now with more than 3,000 clients around the world, Ranch House Designs has been named to the Mays Business School's "Aggie 100" list five times and has won 36 national design awards.

Cutrer earned a bachelor's degree in animal science in 2001. She was a member of the Saddle & Sirloin Club and showed impressive communication skills as a student worker. She earned a master's degree in communications from Michigan State University in 2003 and was named Outstanding Graduate Student.

CUTRER

RINCKER

Cari Rincker owns a national general law practice firm in New York, NY – Rincker Law, PLLC – concentrating in food and agriculture law. She is currently the chair of the American Bar Association's General Practice, Solo and Small Firm Division's Agriculture Law Committee and serves on the New York State Bar Associa-

▪ see **Former Students** page 24

Texas A&M Stock Horse Team remains undefeated

DECATUR – The 2012 Texas A&M University Stock Horse Team remains undefeated after winning two American Stock Horse Association Intercollegiate Contests this fall.

The Aggie team was named high point champion team in Bryan on Dec. 6 and in Decatur on Oct. 20.

Current team members are Ryan Birkenfeld, a junior agricultural business major from Nazareth; Kyle Birkenfeld, a senior agricultural engineering major from Nazareth; Sally Sanford, a senior animal science major from College Station; Amy Peterson, a senior animal science major from Sugarland; Anna Haines, a junior animal science major from San Antonio; Derby Jones, a sophomore business major from College Station; Sarah Keil, a senior animal science major from Waco; Helen Hardy, a senior nutrition science major from San Antonio; and Kirby Jackson, a graduate student in animal science from Kerens.

The team is coached by Dr. Dennis Sigler, professor and Extension horse specialist, and Raul Valdez, graduate assistant in animal science.

"I attribute the success of the 2011-2012 team to the students' great attitudes, hard work and willingness to learn," Sigler said. "The students spend a lot of hours practicing, after regular class time. They all have stepped up and really made 'a hand' at the two shows this fall. We are looking forward to going back to the National Championship Contest in April 2013 to try to defend our National title!"

In stock horse team competition, teams consist of six members. Two team members compete in one of three divisions (non pro, limited non pro and novice) according to their previous riding and showing experience. Team scores are a total of the member's scores.

Individual results from Decatur are:

Open/Non-Pro Division:
Ryan Birkenfeld – champion high point overall

Limited Non-Pro Division:
Sally Sanford – champion high point overall
Anna Haines – reserve champion high point overall

Novice Division:
Derby Jones – champion high point overall
Kirby Jackson – reserve champion high point overall

Ing, Winsco, Bedenbaugh presented College awards

COLLEGE STATION – Several faculty and students in the Department of Animal Science were recognized at the 2012 College of Agriculture and Life Sciences Award Ceremony held at the AgriLife Center on Sept. 12, 2012.

Dr. Mark Hussey, vice chancellor and dean of agriculture and life sciences, welcomed faculty, students and staff and recognized the achievements of many individuals within the College including Michelle Bedenbaugh, Kelly Winsco and Dr. Nancy Ing from the animal science department.

Bedenbaugh, one of three students to receive an award, was presented the Undergraduate Research Award for her efforts in physiology of reproduction. She graduated in the spring of 2012 with a bachelor's degree in animal science, summa cum laude honors, and completed the honors undergraduate research fellows program with a thesis in physiology of reproduction. Bedenbaugh pursued a sophisticated line of research and balanced her bench time with leadership in student organizations.

Her mentor noted that, "the quality of her research was comparable to that of advanced graduate students in our group." Bedenbaugh is currently a graduate student in animal science.

Winsco received the Graduate Teaching Award for her efforts in student success in the classroom. As a doctoral candidate in the Department of Animal Science, Winsco taught more than 900 students in just five years. She also has won both departmental and university teaching awards. Winsco, who will complete her doctoral this fall, has already accepted a position as assistant professor in the agricultural science department at Truman State University. Dr. Josie Coverdale accepted on Winsco's behalf.

Dr. Nancy Ing, an associate professor in the Department of Animal Science, was presented the Faculty Mentoring Dean's Outstanding Achievement Award. Ing is the organizer of the Agriculture Women Excited to Share Opinions, Mentoring and Experience (also known as AWESOME). The group is funded by a mini-grant that Ing obtained with her co-principal investigator from the ADVANCE program. She has demonstrated passion for bringing together and developing faculty in the college and across campus. As one nominator wrote, "this is a faculty member who deserves recognition for years of dedication mentoring women faculty members."

In addition, several faculty members were recognized for their promotions in rank. Professors who advanced from assistant professor to associate professor with tenure include Dr. Marcel Amstalden, Dr. Clay Cavinder, Dr. Josie Coverdale, Dr. Penny Riggs and Dr. Tryon Wickersham. Dr. Kerri Harris was granted tenure. Brant Poe was welcomed into the College as one of nine new faculty members. Poe is a lecturer for three animal science courses and coordinates the Livestock Judging Team.

BEDENBAUGH

COVERDALE
(accepting on behalf of Kelly Winsco)

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Ngere named Fellow for Borlaug LEAP program

COLLEGE STATION -- Lauretta Ngere, an animal breeding doctoral student in the Department of Animal Science at Texas A&M University, has been selected as a Fellow for the Leadership Enhancement in Agriculture Program (LEAP) of the Norman E. Borlaug International Agricultural Science and Technology Fellows Program, funded by the United States Agency for International Development.

The Borlaug LEAP Fellowship, which honors Nobel Laureate Dr. Norman E. Borlaug who has been hailed as the father of the Green Revolution, is intended to enhance the quality of thesis research of graduate students from developing countries and whose research is related to a strong research and support project within the host country.

Susan Johnson, director of the fellowship program, stated in Ngere's award letter, "You are one of only a few outstanding graduate students who are being recognized for your promise and potential. Through your application and review, you showed strong promise as a leader in the field of agriculture and your research has potential to make an impact in developing countries and honor Dr. Borlaug's achievements."

Ngere is working under the direction of Dr. David Riley, associate professor in the animal breeding and genetics section in the Department of Animal Science. Her research project "Genetic Enhancement of Ruminant Resistance/Tolerance to Internal Parasites" will consist of distinct projects investigating quantitative assessment of Dorper sheep resistance to internal parasites (primarily Haemonchus contortus) and fecal shedding rates of internal parasites by crossbred steers in feedlot conditions.

Small ruminants represent a tremendous protein source for West Africa. Depression of their growth and reproduction by internal parasites is a big obstacle to efficient utilization of this source. Also, those parasites rapidly acquire resistance to the anthelmintics used to kill them (or they already have acquired resistance to many drugs). Ngere's work in sheep and cattle will assess the viability of selection for natural tolerance/resistance and thereby enhance sustainability of small ruminant enterprises in Africa.

During this project, Ngere will work with scientists in the Department of Animal Science, Texas A&M University College of Veterinary Medicine and Biomedical Sciences, International Livestock Research Institute (ILRI) in Nairobi, Kenya, and the University of Pretoria, Onderstepoort, South Africa. Part of this fellowship will fund travel to Nairobi for three weeks to work with scientists at ILRI.

Ngere earned a bachelor of agriculture in animal production at the University of Agriculture in Makurdi, Benue State, Nigeria, and a master of science in animal science from the University of Ibadan, Ibadan, Nigeria.

Moreno one of two Borlaug International Scholars

COLLEGE STATION - Jose Gilberto Moreno is one of two graduate students at Texas A&M University currently working as a Borlaug International Scholar. Moreno is pursuing a master of science in animal science under the guidance of Dr. Gordon Carstens, associate professor in the Department of Animal Science, thanks to the support provided by this scholar program.

The Borlaug International Scholar Program provides financial support for students from developing countries who are seeking a higher level of education in agricultural-related areas.

"This great program has not only provided support for my research and class work, but it has enhanced my knowledge and experience in order to help agricultural development in my home country of Honduras," Moreno said.

As a Borlaug International Scholar, Moreno was invited in August to attend a meeting with the staff members of the Bill and Melinda Gates Foundation in Seattle, Wash., to present his research entitled, "Phenotypic and genetic characterization of feed efficiency traits in performance-tested bulls." He also has presented his research findings at the annual meetings of the Southern Section of American Society of Animal Science (ASAS) in Birmingham, the Plains Nutrition Council in San Antonio and the ASAS in Phoenix.

Moreno's research is focused on phenotypic and genetic relationships between feed intake and various feed efficiency (F:G, residual feed intake, residual gain) and feeding behavior (e.g., frequency and duration of meals) traits in growing bulls. Data from Moreno's project was collected from more then 5,000 bulls at the Midland Bull Test in Montana and is part of a collaborative project with scientists at Colorado State University.

■ Former students

(continued from page 22)

tion's Agriculture and Rural Issues Committee.

She is a prolific writer on topics in food and agriculture law, also reaching many readers through social media and through her Food, Farm & Family Law Blog (rinckerlaw.com/blog), which was named to the ABA Journal Blawg 100 in 2011. She also started the "Fridays with Cari" food and agriculture law webinar series and offers monthly Skype presentations for those interested in a career in agriculture law, energy, the environment and natural resources. She is a founding member of the New York Agri-Women, helping to mentor other young women in agriculture.

Rincker earned her associates degree with high honors in agriculture science from Lake Land College in Mattoon, Illinois, and then received her bachelor's degree with honors in animal science at Texas A&M, where she was an All-American in livestock judging. She was also an intern for Congressman Kevin Brady through the Agricultural and Natural Resources Policy (ANRP) Internship Program. She went on to earn her master's degree in ruminant nutrition at the University of Illinois and then earned her Juris Doctor with certificates in environmental and international law at Pace University School of Law in White Plains, New York.

In addition to her law firm, she co-owns Rincker Cattle Company, a SimAngus operation in Shelbyville, Illinois, where she grew up working on her family's ranch, a seedstock Simmental cattle operation.

National beef quality audit reveals trends in beef production, industry

By Blair Fannin
AgriLife Communications

COLLEGE STATION – Continued expansion of branded beef programs and cattle herds with black hides are several trends identified in the 2011 National Beef Quality Audit, according to a Texas A&M AgriLife Research meat scientist.

Dr. Jeff Savell, one of the audit's principal investigators and holder of the Manny Rosenthal chair in the Department of Animal Science at Texas A&M University, provided an overview of the audit's findings before faculty members recently.

Savell said the audit revealed cattle with predominantly black hide color increased from 45.1 percent to 61.1 percent since the 2000 audit. There was also a significant reduction in the amount of mud and manure on hides, he said, as the industry has maximized cattle cleanliness to reduce the threat of potential contaminants coming into plants.

Branded beef programs continue to increase.

"There are 6.4 programs per processing plant," Savell said, as plants have also modified the way they sort cattle as a result of these branded beef programs.

"What used to be pretty common was to bring cattle in, harvest them, and then sort them after they had been chilled and graded some 36 to 48 hours later," he said. "Now they are doing a lot of pre-sorting for age and source and various branded beef programs, and have specialized days of harvest for them due to the respective requirements by these programs."

Carcasses are getting heavier, Savell said, but yield grades are "about the same." Average carcass weight for steers is 852.7 pounds and 776 pounds for heifers.

Of the many national meat processing plants that were studied, Savell said harvest floor data indicated that individual electronic identification reached 20 percent compared to 3.5 percent in the 2005 audit. Also found was 15.7 percent having metal clip tags compared to 11.8 percent in 2005.

"Cattle are also getting blacker," Savell said. That applies to herds and branded beef programs containing black cattle. Black-hided cattle were 61.1 percent in the 2011 NCBA audit versus 56.3 percent in 2005 and 45.1 percent in 2001.

Meanwhile, Savell said animal welfare is a big concern of major restaurant chains and the beef industry as a whole. Many have evaluated cattle handling operations and made changes, such as chute gates and how they may interfere with cattle movement and potential bruising.

He said bruised carcasses declined by 77 percent in 2011, signaling heightened awareness and attention by the industry regarding cattle handling.

Beef cattle workshop to discuss bull selection, techniques

COLLEGE STATION – A Jan. 18 workshop in College Station will teach beef cattle producers bull selection techniques and feature discussions on breeding programs, performance data, care and management.

The program, to be held at the Texas A&M University Beef Center in College Station, will be led by Drs. Jason Cleere and Jason Banta, Texas A&M AgriLife Extension Service beef cattle specialists at College Station.

"A herd bull is responsible for 50 percent of the herd's calf crop and a good bull is an investment that can certainly pay big dividends," Cleere said.

The program will begin at 10 a.m. with Cleere discussing cattle breeds and breeding programs. He will follow with a demonstration on visual selection of bulls. After lunch, Banta will lead presentations on bull performance data and genetic markers, bull fertility and bull-to-cow ratios. He will also give a presentation on bull care and management.

"Selecting the right bull for your cattle herd takes planning and research," Banta said. "Workshop participants will come away with a good understanding of specialized practices and management strategies that will improve their operation and overall bottom line."

Live animals be will be used during several presentations, and we will provide participants with an opportunity to sort through a set of bulls, Cleere said.

"This will be an in-depth program that will give beef cattle producers the opportunity to see us critique several bulls and point out what traits that are acceptable or non-acceptable during selection," he said.

Cost is $60 and includes meals, refreshments and lecture materials. The program is limited to the first 50 registrants. For more information and to register, visit https://agriliferegister.tamu.edu and enter keyword "beef," or contact Michelle Sensing at 903-834-6191.

Equine reproductive short course scheduled for January

COLLEGE STATION – Horse owners and breeders wanting to learn more about efficiency methods in reproduction and management can attend a three-day short course Jan. 10-12 at Texas A&M University in College Station.

The Equine Reproductive Management Short Course will include classroom sessions on anatomy and physiology of the mare and stallion, control of the estrous cycle, gestation and foaling, feeding the broodmare and young horse, and estrous cycle manipulation of mares.

"Hands-on laboratory activities are scheduled each day and will include semen collection and evaluation, estrous detection, artificial insemination, body condition scoring, perineal conformation evaluation of the mare and foaling management," said Dr. Martha Vogelsang, senior lecturer for equine science in the Department of Animal Science at Texas A&M.

Vogelsang said course content includes a broad range of topics useful for horse owners in any segment of the breeding industry.

Lectures will be held in the Kleberg Animal and Food Sciences Center on the Texas A&M campus, while laboratory sessions will be conducted at the Texas A&M Horse Center on George Bush Drive.

Instructors include several from the department of animal science: Vogelsang, Dr. Dennis Sigler, Dr. Clay Cavinder, Dr. Josie Coverdale, Dave Golden, Krissy Schroeder and graduate students in equine reproduction.

Each short course will have limited enrollment to ensure adequate time and animals to allow every participant to develop the skill they desire, Vogelsang said.

Enrollment will be confirmed on a first-come, first-serve basis as registration forms with fee payment are received. In addition to the lectures and laboratory sessions, the registration fee includes a handbook of the lecture material, information from equipment and supply dealers or vendors, lunches and snacks, and a certificate of course completion.

Cost is $600 by Dec. 20 and $650 after. If a registrant requests cancellation 15 days prior to the short course, the refund will be 75 percent. There will be no refund for cancellations less than 15 days before the program starts, Vogelsang said.

For more information, contact Vogelsang at 979-845-5796, email mvogelsang@tamu.edu or visit http://animalscience.tamu.edu/academics/equine/workshops/equine-reproductive-management-short-course/.

Current and former Extension horse specialists: *Left*, Teri Antilley, Pete Gibbs, Gary Potter, B.F. Yeates, Doug Householder and Dennis Sigler.

50th State 4-H Horse Show dedicated to Yeates

ABILENE -- The 2012 State 4-H Horse Show, celebrating its 50th anniversary, was dedicated to B.F. Yeates, former Extension horse specialist in the Department of Animal Science. Yeates judged the first state horse show in 1963 when it was held in College Station at the Aggie Rodeo Arena, which once stood where Olsen Field at Blue Bell Park is currently located. Yeates was the first of several Extension horse specialists to serve a key role in the planning of the state horse show, a position he held from 1966 to 1988. Also recognized for their dedication to youth development and service to the state horse show management were former Extension horse specialists Dr. Pete Gibbs (1988-2009), Dr Gary Potter (1972-1975) and Dr. Doug Householder (1975-2000). Today the state horse show is managed by Dr. Dennis Sigler, Extension horse specialist, and Teri Antilley, Extension horse program specialist, with the help of the show management team of more than 80 county extension agents and adult volunteers. This year's show was held in Abilene and welcomed 634 youth exhibitors and 818 horses.

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Aggiefest Horse Judging Workshop held

COLLEGE STATION -- The Aggiefest Horse Judging Workshop was held Nov. 3, 2012 at Freeman Arena in College Station. More than 200 youth and 60 adults were given instruction on organizing and presenting reasons, and how to judge reining, hunter under saddle, western pleasure, western horsemanship and halter. A practice class of horses was judged and an explanation was given on the official placing of the class for each topic covered. Speakers from the Department of Animal Science were Teri Antilley, Dr. Clay Cavinder, Dave Golden, Dr. Dennis Sigler, graduate student Ari Sear and former Texas A&M Horse Judging Team members.

Apply now for 2013 dairy teaching program

CLOVIS -- Students interested in gaining dairy education should apply for the 2013 Southern Great Plains Dairy Consortium Teaching Program to be held May 13-June 21 in Clovis, N.M. Deadline to apply is Feb. 15, 2013.

Topics to be covered include: dairy herd evaluation and health, nutrition, cow comfort, sustainability and technology, genetics and breeding programs, reproductive programs and techniques, evaluating stress, heifer development, mastitis and milking machine management, managing a dairy and farm accounting.

The SGPDC is a multi-university, interagency organization established to meet the educational and research needs of the rapidly expanding dairy industry in the Southern Great Plains.

The teaching program was created to address the need to improve the availability of dairy science education at universities in the Southwest and to ensure the growing dairy industry a well qualified pool of prospective employees for future employment.

To apply for the program, go to http://sgpdct.tamu.edu.

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Buffett photo exhibit brings conflict, development into focus

COLLEGE STATION – In conjunction with the official inauguration of the Center on Conflict & Development, a member of the new USAID Higher Education Solutions Network, 100 images documenting conflict in various forms and places will be displayed on the Texas A&M University campus now through March 2013.

"Conflict & Development: The Nexus of Animals, Environment, and the Human Condition" is a multi-gallery exhibition exploring the nexus between conflict, wildlife, agriculture, the environment, and humans through the lens of Howard G. Buffett.

Part of the photo exhibit currently on display in the Kleberg Animal and Food Sciences Center.

The exhibit is on loan from the Department of Agricultural Economics at Texas A&M University and the Howard G. Buffett Endowed Chair on Conflict & Development. Exhibit partners include The Howard G. Buffett Foundation, College of Agriculture and Life Sciences, Bush School of Government and Public Service, and the School of Rural Public Health.

The exhibit will be hosted by the George Bush Presidential Library and Museum, Memorial Student Center Visual Arts Committee, and the Department of Animal Science.

Exhibit display schedule:

• Bush Library and Museum"s Fidelity Corridor from Nov. 12, 2012 through March 31, 2013. Focus themes include indigenous peoples, portraits, immigration, conflict, poverty, hunger, agriculture and water.

• Memorial Student Center James R. Reynolds Student Gallery (Room 2421) from Nov. 12, 2012 through Jan. 6, 2013. Focus themes include wildlife and food assistance.

• Kleberg Animal and Food Sciences Center"s Howard Hesby Student Atrium from Nov. 12, 2012 through March 31, 2013. Elements of animal agriculture are reflected in the photographic themes of water, wildlife, landscapes, agriculture and indigenous peoples.

For more information about the "Conflict & Development: The Nexus of Animals, Environment, and the Human Condition" exhibit go to bushlibrary.tamu.edu/buffett.

Department to host event at NCBA meeting

TAMPA - The Department of Animal Science, in partnership with Xtraformance Feeds, will host an Aggie Reception at the 2013 National Cattlemen's Beef Association Annual Convention and Trade Show in Tampa, Fla. The reception will be held Feb. 7, 2013 from 6 to 7:30 p.m. in the Embassy Suites skyway room. All animal science former students and friends of the department are invited to attend.

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2012 Southwest Dairy Day held in October

STEPHENVILLE -- Texas A&M AgriLife Extension and Tarleton State University hosted the 2012 Southwest Dairy Day on Oct. 18 at the Southwest Regional Dairy Center in Stephenville. Dairy Day included 60 vendor booths and equipment dealers as well as educational activities for more than 500 dairy producers and the general public. Tours of the fully-operational dairy center allowed visitors to view the state-of-the-art facility with automatic sorting gates, 24-cow carousel milking parlor with radio frequency identification capabilities, classroom and research laboratories, free-stall barn and other production facilities. The keynote speakers were State Representative Sid Miller, State Senator Craig Estes and Tarleton State University President Dr. Dominic Dottavio.

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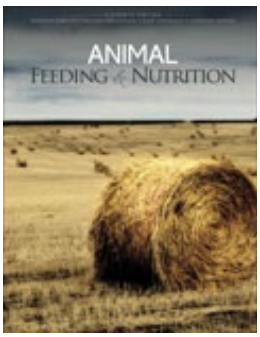
Coverdale co-authors feeds textbook



Dr. Josie Coverdale, associate professor in the Department of Animal Science, served as a co-author for the recently published 11th edition textbook "Animal Feeding and Nutrition."

The textbook is organized around four basic topics, giving students all the information they need to understand the applied concepts of animal feeds and feeding methods:

- The nutrients - classifications, recommended levels and an up-to-date review of nutrients and digestion.
- Feedstuffs and feed additives - classification, characteristics, preparation, feeding laws and regulation.
- Procedures in ration formulization.
- Feeding requirements and guides.

The new edition features updated information on equine nutrition and adheres to the 2007 daily nutrition requirement values; coverage of new feed ingredients (enzymes, byproducts); information on how to make 'biosecure diets' with reference to Salmonella control; increased terminology within the glossary; examples of various problem-solving and ration-formulation techniques that help students with procedures in mathematical solutions; expanded information on implants for growth stimulation; updated information on feeding systems; and includes an instructor's manual with over 12 student exercises.

Skinner, Sharpton new academic advisors

COLLEGE STATION - The Department of Animal Science undergraduate advising office welcomed Amber Skinner and Sarah Sharpton as academic advisors this fall.

Skinner received a bachelor's degree in animal science from Oklahoma State University and will complete a master's degree in animal science from TAMU in May 2013. Prior to joining the advising office, Amber worked for the Aggie Honor System Office, Encore Visions, a livestock marketing firm, and DRIVE Youth Livestock Magazine.

Sharpton began her new position on Sept. 15. Most recently, Sarah worked as a research assistant in the animal science physiology of reproduction laboratory. A two-time Aggie graduate, she earned both a bachelor's and a master's in animal science.

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Wu completes amino acid book

Dr. Guoyao Wu, distinguished professor in the Department of Animal Science, has written "Amino Acids: Biochemistry and Nutrition," the first book of its kind to be published in almost 50 years.

This up-to-date book, which is being published by CRC Press, presents basic concepts and recent advances in amino acid biochemistry and nutrition, providing comprehensive coverage of developments over the past 50 years. It includes information on absorption, metabolism, and excretion of amino acids while addressing protein quality and requirements. The text discusses metabolic pathways of amino acids in relation to health and disease in various organisms, as well as species differences in metabolism of amino acids. The book also presents a critical analysis of amino acid requirements by humans and other animals. These contents are included in the following 13 chapters:

1. Discovery and Chemistry of Amino Acids
2. Protein Digestion and Absorption of Peptides and Amino Acids
3. Syntheses of Amino Acids
4. Degradation of Amino Acids
5. Syntheses and Catabolism of Special Nitrogenous Substances from Amino Acids
6. Syntheses of Urea and Uric Acid
7. Use of Isotopes for Studying Amino Acid Metabolism
8. Protein Synthesis
9. Intracellular Protein Degradation
10. Regulation of Amino Acid Metabolism
11. Physiological Functions of Amino Acids
12. Inborn Errors of Amino Acid Metabolism
13. Dietary Requirements of Amino Acids

While the classical concepts of amino acid biochemistry and nutrition are emphasized throughout the book, every effort has been made to include the most recent progress in this ever-expanding field so that readers in various biological disciplines can integrate amino acid biochemistry with nutrition, health, and disease in mammals, birds, and other animal species. At the end of each chapter, selected references are listed to provide readers with both comprehensive reviews of the chosen topics and original experimental data on which modern concepts in amino acid biochemistry and nutrition are based. Reading the scientific literature is essential for a thorough understanding of the history of the field, and also provides "food" for creative thinking and for rigorous development as a productive scientist.

This book can be used as a textbook for teaching an advanced course on protein metabolism and nutrition for senior undergraduate and graduate students majoring in animal science, biochemistry, biomedical engineering, biology, kinesiology, medicine, nutrition, physiology, toxicology, and other related disciplines. Additionally, the book provide useful references to general and specific knowledge on amino acid biochemistry and nutrition for researchers in biomedicine and agriculture.

Former students named to Aggie 100

COLLEGE STATION -- Two animal science graduates and their businesses were named to the 2012 Aggie 100.

Ranch House Designs, Inc. is owned by former student Rachel Cutrer, who serves as president and creative director. Cutrer graduated with a bachelor's in animal science. A full service web design and graphic design firm, Ranch House Designs is located in Wharton and recognized worldwide for livestock and agricultural advertising and marketing expertise.

Texas Quail Farms, Inc, founded and owned by Todd Smith, is the largest state inspected quail processing plant in Texas. The company produces a wide variety of protein-based quail products ranging from whole birds to semi-boneless birds.

The Aggie 100 identifies, recognizes and celebrates the 100 fastest growing Aggie-owned or Aggie-led businesses in the world. The Aggie 100 not only celebrates their success, it also provides a forum to pass lessons to the next generation of Aggie entrepreneurs, according to the website aggie100.com.

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Graduate student association hosts fall events

COLLEGE STATION -- The Animal Science Graduate Student Association hosted several events this fall in addition to their regular monthly meetings. This included three coffee breaks for animal science faculty, staff and graduate students; a Froyoyo profit share fundraiser; a wine tasting and tour at Peach Creek Vineyards; and an animal science apparel fundraiser.

ASGSA was formed in 2005 to foster close relationships among animal science graduate students, faculty and staff within all disciplines of animal science at Texas A&M University. In addition, ASGSA was created to encourage leadership, to promote greater interest in the profession, and to promote participation in professional activities.

Front, left, Jasmine Dillon, Hannah Del Curto and Sarah Schmidt. *Back, left*, Wade Binion, Xin (George) Fang, Lauren Hulsman and Ashley Keith.

"ASGSA brings together students with common interests, provides opportunities for networking and serving in leadership roles. I encourage all animal science graduate students to join us for our next regular meeting or social to learn more," said Lauren Hulsman, president.

The 2012-2013 officer team includes: Lauren Hulsman, president; Blake Hesteande, secretary; Xin (George) Fang, treasurer; and Ashley Keith, public relations. Serving on the professional development committee are Jasmine Dillon, Holly Edwards and Sarah Schmidt; promotions/fundraising committee are Blake Hesteande and Kaitlyn Grimshaw; social committee, Debbi Price, Pilar Orozco and Rachel Glascock; and scholarship committee, Melanie Moore. Section representatives are Leanne Wiley, animal nutrition; Kaitlyn Grimshaw, meat science; Wade Binion, animal behavior; Matt Woolfolk, animal breeding and genetics; and Ashley Keith, physiology of reproduction. George Fang and Lindsey Mehall serve as at-large representatives.

Dr. David Forrest and Dr. Tom Welsh are club advisors.

The first business meeting of the spring 2013 semester will be held Jan. 17 and the first coffee break is scheduled for Jan. 18 from 8:30 to 10:30.

Aggiefest Livestock Judging Contest held

Photo by Joelynn Donough.

COLLEGE STATION -- On Nov. 3, 2012, the Texas A&M Junior Livestock Judging Team held the Aggiefest Livestock Judging Contest at Louis Pearce Pavilion. The contest is a youth livestock judging competition with more than 500 4-H and FFA members, plus parents and advisors from across Texas. This year's contest consisted of eight classes of livestock with three sets of questions. At the end of the day the top ten individuals overall were recognized along with the top ten individuals within the sheep/goat, swine and beef divisions.

Aggiefest raises funds to defray traveling expenses, contest registration fees and miscellaneous expenses associated with operating the livestock evaluation team. Brant Poe, program coordinator, and Caleb Boardman, assistant coach, along with 15 members of the junior judging team and ANSC 315 students conducted this event with the assistance of Rebecca Hamilton, under the direction of Dr. Chris Skaggs.

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Beef 101 course covers beef industry

COLLEGE STATION -- Beef 101, the leading educational program about the beef industry taught in the United States, was held in College Station on Dec. 5-7, 2012.

The three-day intensive hands-on program is designed for anyone interested in expanding their knowledge of the overall beef industry. Faculty, staff and graduate students in the Department of Animal Science coordinate and host the event, which covers topics such as how cattle are fed, raised and handled, beef carcass grading, beef anatomy, beef cut identification and component part yields and values.

For more information on Beef 101, go to http://meat.tamu.edu/beef101/beef101.html.

Rosalyn Rosenthal highlights lecture series

Dr. Jeff Savell, *left*, led a discussion with Rosalyn Rosenthal and her son Billy Rosenthal at the 2012 Rosenthal Lecture Series.

COLLEGE STATION - The 2012 Rosenthal Lecture Series was held Oct. 23, 2012 at the AgriLife Center and featured a special conversation with Rosalyn Rosenthal, wife of the late E.M. "Manny" Rosenthal, along with their son Billy. Rosalyn shared family memories and discussed Manny's strong work ethic and years of dedication to the meat industry and agriculture.

Also at the lecture series, the Texas A&M University Distinguished Texan in Agriculture Award honoring Manny was presented to Rosalyn and Billy.

To view a video of the award presentation and the Rosenthal Lecture Series entitled "A Conversation with Roz Rosenthal," go to http://www.youtube.com/watch?feature=player_embedded&v=57Vmt5GdCbo.

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Livestock handling clinic taught to vet students

On Sept. 7, Dr. Ron Gill, professor and associate head for Extension, conducted a low-stress livestock handling clinic at Freeman Arena for all second year veterinary students in the Texas A&M University College of Veterinary Medicine and Biomedical Sciences class of 2015.

The objective was to expose veterinary students regardless of their interest in food animal practice to the importance of the stockmanship component of husbandry to the well being of livestock. Additional topics addressed where a veterinarian's role in practicing and teaching stockmanship skills to employees and clients as they enter veterinary practice. Another objective was to educate veterinary students that are only interested in small animal practice about the efforts within food animal production to ensure animal well-being so they can communicate with clientele who have questions about the way livestock are raised.

Parham speaks at Berry Memorial Lecture

BRYAN -- The 18th annual Dr. Raymond O. Berry Memorial Lecture and 6th annual Interdisciplinary Faculty of Reproductive Biology Retreat was held Oct. 26, 2012 at the Veranda in Bryan.

Dr. Fuller Bazer, *right*, presents Dr. Peter Parham with an appreciation plaque for serving as guest speaker.

The Raymond O. Barry Lecture series is held in honor of Dr. Raymond O. Barry, a member of the faculty of the Agricultural and Mechanical College of Texas from 1931 to 1960 who contributed significantly to establishment of the discipline of Reproductive Immunology through his pioneering studies involving embryo transfer to evaluate genetic factors affecting reproduction.

Dr. Peter Parham, professor of structural biology, microbiology and immunology at Stanford University was the keynote speaker and presented, "The extraordinary immunogenetics of natural killer cells and their influence on reproduction."

Held in conjunction with the lecture, the IFRB gathered for their annual retreat and mini-symposium. The IFRB is comprised of 48 faculty members at Texas A&M, including the Department of Animal Science, and represent a diverse set of research interests that span reproductive biology of both the male and female using livestock, laboratory and wildlife specials as primary models.

Presentations were made by Dr. Greg A. Johnson, Dr. Mark Westhusin, Dr. Jone Stanley, Dr. Alison Kiser and Wei "Eddie" Ying, with the Department of Animal Science.

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Sharp establishes equine therapeutic program

Texas A&M University System Chancellor John Sharp announced in September the establishment of the Courtney Grimshaw Fowler Equine Therapeutic Program in memory of Courtney Grimshaw Fowler, Texas A&M University class of '85. The Courtney Grimshaw Fowler Equine Therapeutic Program is made possible through a generous donation from the Grimshaw family that will be distributed over five years.

"It is programs like these that show the A&M System truly makes a difference. In addition to transforming the lives of patients undergoing this therapy, this program will allow our students real-world service and leadership opportunities," said Sharp.

This unique program is symbolic of the A&M System's continued effort to provide research, education and community services that improve the lives of the people in Texas and around the world.

The program will be managed by the A&M System and supported by Texas A&M University, specifically Parson's Mounted Cavalry, the Texas A&M Department of Animal Sciences, the Corps of Cadets, and with strategic partnerships with the Professional Association of Therapeutic Horsemanship (PATH) and Ride On Center for Kids (R.O.C.K.).

The equine therapeutic program will provide teaching experience to Texas A&M undergraduate and graduate students interested in the equine therapy industry. These combined objectives will serve Texas A&M, its students and the surrounding community, and provide needed assistance to citizens with special needs, including veterans.

The Department of Animal Science extends deepest condolences to the family and friends of these loved ones and former students who recently passed away.

Dr. Jim Bassett

Dr. Jim Bassett, professor emeritus in the Department of Animal Science, passed away on Nov. 12, 2012. Bassett received his bachelor's degree in animal science in 1948 and a doctorate in 1965. He started working full-time in 1963 and went on to serve as head of the sheep and goat section and was one of the world's most respected experts in the study and production of wool and mohair fibers. He traveled to Botswana, Tanzania, South Africa, Tunisia, Peru, China and many other places to consult, lecture and work with local sheep and goat farmers. One of his greatest contributions was serving as coach of the Texas A&M Wool Judging Team. Out of the 19 teams Bassett coached, they carried home 10 first place trophies. In 1987, Bassett was named Saddle & Sirloin Club honorary member. He retired that same year.

John Kuykendall

John L. Kuykendall, a former student of this department, died Nov. 23, 2012. He graduated with a bachelor's degree in animal husbandry in 1963 and a master's in 1965. Kuykendall was active in extracurricular activities at Texas A&M including the meats, wool, and livestock judging teams and was president of the Saddle & Sirloin Club. He also had a strong academic record with straight A's through his college career. After completing his master's degree, he was assistant county agent at Jim Wells County. He then went to Llano County where he was county agent for 29 years, until the time he retired. During his time in the extension service, his 4-H members were successful showing steers and in livestock judging. Many of his 4-H members competed successfully on judging teams at A&M. In 1983, he was honored by what was then called the Texas Agricultural Extension Service (TAEX) with the Superior Service Award, the agency's highest award.

Former Students Remembered....

Lawrence Winkler
Wade C. Richardson
Roy L. Dye Jr. '39
Jack Neil Aycock '41
Leon Byron Dollens Jr. '46
Lloyd Lynn Click '49
Alfred John Schwartz '49
John Joseph Jaap '56
Randall Lonnie Martin '81

Block

TAMU Saddle & Sirloin Club News

Fall BBQ and Auction

The 2012 Saddle & Sirloin Club Fall BBQ and Auction was held on Oct. 11 at the AgriLife Center. Guest speaker was Dr. Kerry Litzenberg, who talked to the group about adding value to their Aggie brand. The judging team members and coaches were introduced. The auction generated lots of spirited bidding and resulted in more than $1,400 in support for club activities.

Children's Barnyard

The Saddle & Sirloin Club hosted the annual Children's Barnyard on Oct. 17-19 at Pearce Pavilion. S&S members guided pre-kindergarten through first grade groups from area schools through the barnyard and discussed the different livestock. Children's Barnyard is the club's biggest service project.

Halloween Social

The annual Halloween Social was held on Oct. 25 at the Covenant Presbyterian Church pumpkin patch. A pumpkin carving contest was held with the top two pumpkins designed by S&S Club members Joseph Blount and Robert Oestreich.

In addition to these events, the S&S Club also held a Back to School Bash in September, a blood drive, the L.D. Wythe Memorial Judging contest, an academic quadrathlon and sold hams.

Schedule of Events

Dec. 24 - Jan. 1 - **Texas A&M University Closed**.

Jan. 10-12 - **Equine Reproductive Management Short Course.** For more information, go to http://animalscience.tamu.edu/academics/equine/workshops/equine-reproductive-management-short-course/ or contact Dr. Martha Vogelsang at 979-845-5796.

Jan. 11-12 - **Camp Brisket.** For more information, contact Foodways Texas at info@foodwaystexas.com.

Jan. 15-16 - **Southwest Beef Symposium**. For more information, contact Dr. Bruce Carpenter at BCarpent@ag.tamu.edu or go to http://swbs.nmsu.edu/.

Jan. 17 - **ASGSA Meeting**. For more information, contact Lauren Hulsman at lhulsman@tamu.edu.

Jan. 18 - **ASGSA Coffee Break. (Kleberg 126, 8:30-10:30)** Faculty, staff and graduate students are invited.

Jan 18 - **Bull Selection and Management Workshop (Beef Center, 10 a.m.)** - For more information, contact Dr. Jason Cleere at 979-845-6931.

Mar. 19-20 - **Introductory HACCP.** Register online at https://secure.touchnet.com/C21490_ustores/web/product_detail.jsp?PRODUCTID=2892.

April 2-3 - **Beyond Basics: HACCP Plan Improvement.** Register online at https://secure.touchnet.com/C21490_ustores/web/product_detail.jsp?PRODUCTID=2892.

To submit an upcoming event to be listed in the *Animal Science Monthly*, please email cacoufal@tamu.edu.

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Feature Photo

Faculty and students from the meat science section in the Department of Animal Science served as barbecue experts at the 3rd annual Texas Monthly BBQ Festival held Sept. 23 in Austin. *Left*, Davey Griffin, Thomas Larriviere, Taylor Adcock, Clay Eastwood, Chloe Geye, Gatlan Gray and Tyler Rosser answered questions about all things barbecue at the Texas A&M Genius Counter.