


COWPOKE NEWS

Department of Animal & Food Sciences, Oklahoma State University
Fall 2018



**Triple Crown National Champions
Homecoming 2018 Sweepstakes
Big 3 Breaks Attendance Records
Totusek Lectureship Celebrates 25 Years**

HOMECOMING '18

Many of our clubs participated in competitions throughout the Homecoming week. The theme this year was "Cowboys Ride On." Students worked hard on signs, parade floats, chili recipes, and window paintings as they showed pride for Oklahoma State University.

The Swine Club received third place in the sign competition. The Oklahoma Collegiate Cattlewomen (OCCW) and Cattlemen's Association (OCCA) received first place for their float in the Sea of Orange Parade and went on to win the Sweepstakes! The College of Agricultural Sciences and Natural Resources was named the "Most Spirited College" on campus.

Sign Competition *Swine Club - 3rd place*



DEPARTMENT OF
Animal &
Food Sciences

Sea of Orange Parade

OCCA and OCCW - 1st place



PHOTO / OCCA and OCCW



PHOTO / REBEKAH ALFORD

Sweepstakes

OCCA and OCCW - 1st place



PHOTO / OCCA and OCCW

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Happy Holidays



PHOTO / REBEKAH ALFORD

COWPOKE NEWS

Cowpoke News is published three times a year by the Oklahoma State University Department of Animal and Food Sciences. We strive to keep students, alumni and friends of the department informed about our activities and successes. Cowpoke News is distributed through both e-mail and mail and is available 24/7 at afs.okstate.edu/cowpoke-news. To subscribe, e-mail us at cowpokeneews@okstate.edu or mail in your request. Please give us your full name and either your e-mail or mailing address.

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On the Cover

The orange fountain, a Homecoming tradition, is on the cover of this edition. Read about Homecoming 2018 on page 2.

PHOTO / REBEKAH ALFORD



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PHOTO / ASGSA



HUSBANDRY 8



DEPARTMENT OF
Animal &
Food Sciences

PHOTO / MEGAN BRYANT



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2011
Southern Spring
National Hoopster Show
PHOTO / TODD JOHNSON and SAMANTHA SILER



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PHOTO / REBEKAH ALFORD

Letter from the Department Head



PHOTO / REBEKAH ALFORD

Dear Alumni and Friends:

We wish you a happy holiday season as you enjoy this issue of the “Cowpoke News.” This past year has been filled with excitement, including changing our name to the OSU Department of Animal and Food Sciences on July 1st. Since then, our faculty, staff and students have continued to discover new knowledge, win awards, and set new records. We have added three new faculty members in 2018 (Janeen Johnson, Andrew Foote, and Paul Beck), as well as a new swine unit manager (Jim Coakley), two new managers at the Willard Sparks Beef Cattle Research Center (Colton Robison and Tim Robinson), and we are currently searching for a replacement for David Jones at the Ferguson Family Dairy.

In August, we started the fall semester with a record 1,069 undergraduate students. We also began the fall with 65 graduate students from 19 states and 13 countries. Our outstanding students and clubs have represented the department of animal and food sciences very well this fall in various events and competitions. Leading off that list is Conner McDaniel, M.S. student in Ravi Jadeja’s lab who won first place in the CASNR Three Minute Thesis Competition, as well as the People’s Choice Award. Clay Daily was in the 2018 OSU Homecoming Royalty Court. Sage Becker, Kayleigh Crane, Clay Daily, Samantha Howe, and Brittany Lippy were named Seniors of Significance. Ryan Callahan, Alyssa Hoyle, Nyla Maere, and Cathy Mapes were named Top 20 OSU Freshmen. Emily Bechtold, Sage Becker, Jordan Cowger, Dawson Haworth, Larissa Kozlowski, Charley Rayfield, and Sarah Vue were named Wentz Scholars.

Our talented faculty and staff have also received numerous accomplishments in the past few months. Ranjith Ramanathan received the APLU/USDA Excellence in Teaching Award in the New Teacher category at the APLU Convention. For the first time in school history, the 2018 OSU Horse, Livestock, and Meat Judging teams won the “Triple Crown” by winning three national championships in a three-day period in mid-November. Blake Bloomberg received the “Coach of the Year” award for the 2nd year in a row from the Collegiate Livestock Judging Coaches’ Association. Charlotte Kirk Baer and Frederick Drummond were named DASNR Distinguished Alumni. Anne Burkholder was featured as the 2018 Totusek Lecturer.

We have included a list of our major sponsors who faithfully support our department. If you or someone you know would like to receive a hard copy of the Cowpoke News or would like to be added to our e-mail list, please contact Rebekah Alford at cowpokeneeds@okstate.edu.

Sincerely,

Clint Rusk, Head
Department of Animal and Food Sciences

Totusek Lectureship Celebrates 25th Anniversary

By Kiera Leddy

Teacher. Mentor. Storyteller. Researcher. Livestock evaluator. Family man. Department head. Robert (Bob) Totusek was known by many different titles during his career with Oklahoma State University. Even though he is no longer with us, his legacy is alive and well on the campus. One event keeping his legacy thriving is the Totusek Lectureship. This year, the lectureship celebrated its 25th anniversary on November 2nd.

Each year, the lectureship brings in a prominent speaker from the agricultural industry. The first speaker was Jay O'Brien, vice chair of National Cattlemen's Beef Association in 1994. This year the lectureship hosted Anne Burkholder, Nebraska farmer and blogger.

Burkholder was introduced into the agricultural industry in an unorthodox way, she said. A native of Florida, Burkholder graduated from Dartmouth College with a degree in psychology. While at Dartmouth, she met and married her husband Matt, a Nebraska farmer. Just two days after receiving her degree from Dartmouth, she started working for the family feed yard in Nebraska.

"When I told my father-in-law I was going to work at the feed yard, he was sitting at the table drinking coffee and he literally spits his coffee all over the table," Burkholder said. "I think he thought I would last a month. I worked for \$6.85 an hour. He told me I probably was not worth that, but he probably had to pay me that."

Burkholder's teacher and mentor for cattle handling came from a unique background compared to her Dartmouth professors.

"One of the most prominent mentors that I had in the feed yard was an older gentleman that had worked for our family since he was 17 years old," Burkholder said. "He never graduated from high school and I am very proud to say he taught me more than I probably learned in four years at Dartmouth. Dartmouth inspired me to go out and make a difference in the

world, but Archie was the one who taught me how to live."

She was soon driving calves, shipping fat cattle, and was involved in every other task which took place at a feed yard.

"If I think back to what I learned the most working with cattle," Burkholder said. "It is probably how to be empathetic. When you spend your days trying to figure out how to understand an animal, like a bovine, you gain insight into how they view the world and how important your role is."

Burkholder said she began her blog, Feedyard Foodie, 10 years ago as a way to give back to the industry.

"I became a farmer because I fell in love with one," Burkholder said. "I became an advocate for the beef industry because when you believe in something you want to share it with others."

In 2017, the Burkholders closed their feed yard, but her family continues to farm 2,500 acres of diversified crops and owns 600 acres of grass pasture and an alfalfa dehydration plant. Burkholder took a position with Beef Marketing Group, a Nebraska cooperative, to continue her passion with beef cattle handling.

"It is nice to work for a company that has a lot of integrity and also believes in animal welfare," Burkholder said.

"Today, I get to touch 1.5 million cattle a year. I do not get to touch them to the extent of when they were in my own feed yard, but I still get to touch them. Through the Progressive Beef Program, I help inspire feed yard crews on proper cattle handling."

In 2017, Burkholder was awarded the "Advocate of the Year" by the National Beef Checkoff. Additional awards and recognitions Burkholder has achieved are the 2014 Beef Magazine's Trail Blazer Award, 2013 Vance Publishing's 40 under 40 in Agriculture, and 2009 Beef Quality Assurance Producer of the Year Award.

"Good animal welfare matters – it is critical," Burkholder said. "We were placed on this earth to take care of God's creatures and we need to do a good job."

"The Totusek Lectureship is a flagship event," said Gerald Horn, past OSU animal science professor. "This year the lectureship became endowed and we look forward to growing the endowment and sustaining the event."

Those interested in learning how they or an organization to which they belong can support the Totusek Lectureship should contact Heidi Griswold at the OSU Foundation by email at hgriswold@osugiving.com or by phone at 405-385-5656.



The ASGSA presented statues to the children of Bob Totusek. Pictured (left to right): Diane Stearman, Anne Burkholder, Don Totusek, Darla Flanagan, Kelsy Bruno (ASGSA president)

2018 OSU Judging Teams Win “Triple Crown” National Championships

By Rebekah Alford

Oklahoma State University is known for the excellence of its judging team program, having earned more national championships than any other university. This year, the performance of the teams was beyond phenomenal; they made history at OSU.

The OSU Livestock, Meat, and Horse Judging teams ended the 2018 season with three national championships in three days. All three teams have outstanding records, but this was the first year OSU has ever won the “triple crown.”

“This was the first time OSU has won all three national championships in the same year, and to the best we can tell, no university has managed that feat since 1987,” said Clint Rusk, animal and food sciences department head.

It is difficult enough to earn one national championship, let alone three in the same year. An accomplishment like this takes skill, hard work, and determination by both students and coaches.

“The entire season, this team has worked relentlessly and overcame any obstacle that stood in the way of their success,” said Marissa Chapa, assistant coach of the OSU Horse Judging team. “They pursued each goal they had as a team with full intent of achieving each one of them.”

This year, the horse judging team had an exceptionally large group of students. They ended a great season by winning their ninth AQHA World Championship title. This is the third time in four years the OSU Horse Judging team won the national championship.

“Going into each contest, I never doubted their ability to have a successful day,” said Chapa. “Of course, my confidence in them was easily proved as they earned titles as Reserve Champion at the APHA

World Show, Champion and Reserve Champion at the All American Quarter Horse Congress, and Champion and third overall at the AQHA World Show.”

During the 2018 season, both the OSU Meat and Livestock Judging teams won their 19th national championship. In the past five years alone, the OSU Meat Judging team has earned three International Meat Judging Championships.

“The OSU Meat Judging team has a rich tradition,” said Coach Gretchen Mafi. “The team consists of outstanding students who are willing to commit the time and dedication necessary to become champions.”

Students from various backgrounds participate on the judging teams. Team members have to stay dedicated, spending time each week to hone their skills.

“Students practice 20 hours per week to prepare through the year during early mornings, nights, and weekends, as well as prioritize their schedules to miss classes to be on the road for contests while still maintaining exceptional GPAs,” said Mafi. “During contest weeks, students practice in (meat) plants for 10 to 15 hours per day. This hard work results in

developing invaluable skills employers value. We are extremely proud of the effort of the 2018 team!”

Blake Bloomberg, OSU Livestock Judging team coach, was also named “Coach of the Year.” This is the fifth time in his career he has received this honor. The OSU Livestock Judging team has a tradition of excellence. During the last nine years, they have won four national championships.

“I am extremely proud of this year’s team and their performances,” said Kyndal Reitzenstein, assistant coach for the OSU Livestock Judging team. “They have worked hard all year and deserve every moment of this national championship win.”

In addition to the three national championships, the OSU Dairy Judging team had its best year yet. They placed fifth at the 2018 World Dairy Expo in Madison, Wisconsin, and were the third high team in placings. This is the best finish the OSU Dairy Judging team has ever received in Madison, and the first time ever to have two All-Americans on the same team.

Students who participate on these judging teams gain knowledge and experience in teamwork, critical thinking, time management, and communication. The important skills and networking they receive will benefit them for their entire careers. Scholarship opportunities are also available for judging team students.

“Excellence in the classroom and beyond the classroom is something all of our judging team coaches stress, personifying what is a core value of our department,” said Rusk. “You don’t necessarily have to be the best, but you should always strive to do your best.”

The OSU Department of Animal and Food Sciences is excited about having their best judging season yet. Winning

“ This team is extremely special. From day one I had high expectations for them. I knew they could win. They worked so hard to win and deserve every minute of success they had. They not only are great at meat judging, they are great people who will contribute so much to the world!”

- Morgan Pfeiffer

Assistant Meat Judging Coach

three national championships in three days is truly something special.

"I couldn't have been happier to spend my time helping this wonderful group of individuals grow on a personal level and in their judging knowledge," said Chapa. "Yes, we had an outstanding season, but these students did more than just try to prepare for a contest. They genuinely invested themselves into the team and their teammates, and constantly pushed each other to be better both inside and outside of practice."

If you are interested in joining one of the judging teams or have questions, please visit afs.okstate.edu/students/teams or contact one of the coaches to learn more.

All-Americans are shown with *

OSU Meat Judging Team

Coaches: Gretchen Mafi and Morgan Pfeiffer

Team Members: * Kathryn Hearn, *Lilly Hidlebrand, Katelyn Gillam, Emmy Bechtold, Mason Blinson, Ally Casey, Katy Harris, Sam Nehls, and Andrea Thomas

OSU Horse Judging Team

Coaches: Steven Cooper, Marissa Chapa, and Mattie Lemmons

Team Members: *Grayson Cottrell, *Justin Dewbre, *Lyndsey Harvey, *Katelynn Priest, *Rachel Scott, Jessica Read, Courtney Weidenmann, Addie Shotts, Ryleigh Semanchik, Lori Cohen, Georgena Ratliff, Nicole Wurzel, Cody Garcia, Leah Jumper, and Sadie Jenkins

OSU Livestock Judging Team

Coaches: Blake Bloomberg and Kyndal Reitzenstein

Team Members: *Haley Stark, *Anna Grace Parnell, P.D. Miller, Blake Goss, Lori Edwards, John Romero, Rachel Booth, Kevin Edwards, Corey Pell, Cody Heavin, Riley Bradshaw, Corbin Cowles, Jesse Henson, Caroline Hughes, Sarah Hunker, Brett Jones, Hannah Lauffenburger, John Nelson, Mikalyn White, Amber Wright, and Jessica Juvinall

OSU Dairy Judging Team

Coach: David Jones

Team Members: *Jax Bauer, *Nicole Sanders, Carly Olufs, Hannah Young

PHOTO / TODD JOHNSON



A LEGEN-DAIRY LIFE

By Rebekah Alford

David Jones was born and raised on a dairy. He served as herd manager for the Oklahoma State University Ferguson Family Dairy Center for 23 years until his recent retirement in October of 2018. During his time at OSU, he has gone above and beyond the duties of his position to help OSU students, producers, and youth with his dairy expertise.

He served as coach for the dairy judging team, advised the OSU Dairy Science Club, mentored student employees, fielded Extension questions, organized field trips with teachers, hosted a Dairy Field Day, and provided leadership for the dairy. Jones has a passion for dairy, and knows the importance of supporting youth interested in the dairy industry.

“Along with help from David Jones, the Dairy Science Club provides

opportunities for area 3rd, 4th, and 5th grade students and their teachers to visit the OSU Dairy and learn about the operation,” said Clint Rusk, head of the department of animal and food sciences. “From learning where their milk really comes from to feeding baby calves to learning about the dairy cows’ diet, David Jones and the Dairy Science Club have been involved in “agritourism” since before the term was even coined.”

For the past seven years, OSU has operated without a dairy Extension specialist. During this time, Jones stepped up to provide service to the dairy producers of Oklahoma and the Southern Region of the U.S., as well as host a Dairy Field Day at OSU each year.

“This day provides an opportunity for youth to practice their dairy judging

skills and allows dairy producers to gather and learn about the latest in dairying techniques,” said Rusk. “David Jones has also helped organize and run two dairy shows per year at the Payne County Fairgrounds. As a result of these shows, numerous out-of-state exhibitors and students have learned about OSU and several have come here to further their education.”

Jones wore many hats while working at OSU, but his favorite part of the job was working with students.

“It’s a flip side,” said Jones. “Certainly, young people have their frustrations. But, when things go well they go out and get good jobs, and they come back and work with you. You’ve made not just a better student but a good friend. The young people have been a good part of it.”



Improvements to the OSU Ferguson Family Dairy Center

Since David Jones started at the OSU Dairy Center in 1995, many changes have happened to both the industry and the center. He started working on improving the appearance of the dairy by graveling roads, painting, cleaning, and mending fences. He worked on making the much needed cosmetic changes, but a lack of funds meant he could do little else.

A few years ago, a \$2 million donation with a \$4 million commitment to match from Larry Ferguson made improving the center a possibility. Jones and Ferguson worked together to plan and implement the updates, which included a new dairy free-stall barn, new student housing (Helms Hall), and new equipment in the milking parlor.

Jones supervised the daily construction of the new facilities and helped implement the upgrades. Today, OSU has one of the most modern research and teaching dairies in the Southwest United States.

“Certainly, we have modern technology in the milk barn and income above feed cost on a daily basis on our cows. We can measure conductivity in the milk, which is a precursor to mastitis. We can do a lot of things, but the robotic milker we are in the process of putting in now is really going to put us at the forefront.”

The robotic milker will be installed in 2019 and will milk the herd on the south side of the new freestall barn, while the north side will stay dedicated to research. The robotic milker has an indexing front so it can accommodate the different sizes of both Holsteins and Jerseys.

“We are going to have the best of both worlds,” said Jones. “A young person can see the modern technology and be prepared for whatever they encounter when they get out of school.”

Being able to have the robotic milker isn't only beneficial to OSU students, but to producers and youth as well. OSU will have one of the first robotic milkers in the Southwest region of the

U.S. The novelty of a robotic milking system in the area means, for many, there are questions about efficiency and how a system like this will affect a dairy's daily operation.

“There are questions that need to be answered,” said Jones. “We, as a university, probably need to answer those questions. Everyone looks at the cost of a robotic milker and it scares them to death, but with improved production and labor savings the robot will probably pay for itself in about seven years. So, you have the initial upfront investment, but it is something that will pay for itself over time. By installing a robot at OSU, we'll have a lot of producers come here to look and ask questions.”

Students and producers will not only learn about the impact a robotic milker can have on a dairy, but they will have the opportunity to come to the OSU dairy and observe the robotic milker in action.

“As we design the robotic system on the south side of the barn, we are also designing a visitor center so people can come in and view the robotic milking.”

The visitor center would accommodate 30 - 40 people and allow them to watch the milking process. There is also the possibility of having educational data on video screens, as well as enough room on one side of the visitor center so the dairy center can sell cheese and serve dairy products to visitors.

For now, the dairy products will not be made from milk produced at the OSU Dairy, but Jones hopes that might change in the future. One of the hindrances is the lack of processing facilities in the state, which can make it difficult for milk to stay local.

“I've put that out there,” said Jones. “If we made cheese out of our product, it would probably make this place much more profitable, and it is certainly an option with not many universities out there now who have a dairy. Utah State and Mississippi State both make cheese and cheese curds on their campus and then sell it and use it as a means of income. So, maybe far reaching visions that could happen someday.”

Changes and Technology in the Oklahoma Dairy Industry

Over the last 25 years, the number of family farms has decreased, while the size of the remaining dairies has increased. At the same time, the number of dairy cows in the state is nearly the same. There were approximately 3,500 dairies in Oklahoma in the early 1970's; today the number is closer to 160.

“It is very sad that the small family farms have gone by the wayside, and that is one thing I think the robots can certainly help with because the labor intensity on a dairy is enormous.”

Operating a dairy can be time consuming, especially for smaller dairies who may not have employees to help with the workload.

“Dairyman don't mind working hard, but when you work that hard and that long for no profit it gets really frustrating,” said Jones. “The labor issues are making people decide to get out. I think nationwide, it is going to be even more so.”

It is possible the Oklahoma dairy industry may start using robotics and other technology based systems in the future in order to alleviate some of the time constraints, pressures, and labor issues facing many dairies.

“A dairyman doing all their own work can work 16 hour days. I think the robot can relieve that and change it so they don't have to spend so much time in the barn every day. They can truly be managers. I think it is the new wave of what will keep young people in the dairy industry.”

David Jones Dairy Judging Team Endowed Fund

The David Jones Dairy Judging Team Endowed Fund was created in honor of David's retirement. This fund will support the OSU Dairy Judging team. Please join us in honoring David Jones and recognizing his passion for dairy.

Those interested in supporting the David Jones Dairy Judging Team Endowed Fund should contact Megan Bryant at the OSU Foundation by email at mbryant@osugiving.com or by phone at 405-385-0743.

New Facility Will Expand Capabilities of Animal Nutrition and Physiology Research

By Rebekah Alford

Oklahoma State University is in the early stages of developing a new facility for animal nutrition and physiology research. The new construction will replace the current facility and continue to provide a controlled environment for large animal research. The facility will provide many needed updates and expanded capabilities, including designated areas for poultry and fish.

“It will be located directly behind the current NPRC facility,” said Assistant Professor Blake Wilson. “As far as features, it will provide many of the same functions as the previous facility with the addition of poultry, some flex/multi species space, and fish/aquaculture.”

The large animal side of the facility will have both indoor and open-air space. Research faculty are excited about the new opportunities the facility will bring. Among them is Glenn Zhang, professor, Boulware Endowed Chair, and poultry researcher.

“The facility will occupy more than 25,000 sq ft and include the

capabilities to conduct feeding trials and metabolic studies for large animals and poultry,” said Zhang. “The poultry unit also has space compatible with Animal Biosafety Level 2 work.”

The new Animal Nutrition and Physiology building will replace several outdated research facilities on campus. Expanded capabilities and resources will allow faculty to conduct new types of research projects.

“Upon completion of the new facility, all poultry-related research will be

transferred to the new location,” said Zhang. “With expanded space and a completely upgraded HVAC system, we will be able to conduct feeding and infection trials with poultry on a scale that was unimaginable in the past.”

If you have questions about the new facility or are interested in contributing, please contact Heidi Griswold at the OSU Foundation by email at hgriswold@osugiving.com or by phone at 405-385-5656 to learn about giving opportunities.





Big 3 Field Days Break Record Attendance

By Rusty Gosz

The 2018 Oklahoma State University Sheep, Beef, and Swine Field Days were again an incredible showcasing of all that OSU and the department of animal and food sciences has to offer. In fact, they were perhaps the most successful, most well-attended Big 3 Field Days on record in its 32 year history. We again are amazed and humbled at the increases in attendance and saw record setting participation at this year's Big 3 Field Days, with 1,582 youth on sheep day, 1,595 youth on beef day, and 1,571 youth on swine day. This resulted in 1,828 unique youth contestants during this time honored event, as well as an estimated 300 to 400 adults each day.

I have no doubt that Dr. Joe Hughes, the originator of this event, is looking down and is bursting with pride! All of our added venues, educational workshops, and activities were also met with record attendance, highlighted by the incredible showing of 275 contestants at the second annual Big 3 Meats Judging Contest, which was organized by Gretchen Mafi and her crew.

There are so many people to thank and appreciate. Without question, an event this size requires work and cooperation from literally hundreds of people. My hat goes off to everyone whom it is impossible to single out by name that makes this incredible time honored event what it is, but there

are a few folks that I really need to highlight.

Kim Brock, Deb Vanoverbeke, Courtney and Cathy Mapes (youth livestock interns), Jerry Fitch, Justin Crosswhite, Jim Rhodes, Jack Statts, Trevor Lucas, Rose Bonjour, Guy Shoulders, Kurt Murray, Clint Rusk, and most importantly the three livestock unit teaching herd managers that this three days is about celebrating; Darin Annuschatt (Sheep and Goat Center), Jeremy Leister (Purebred Beef Center), and Jim Coakley (Swine Research and Education Center).

You three are the Big 3, and as a result this Big 3 was the most well run and classiest to date. As Darin so eloquently said last year, "We stand shoulder to shoulder, that's why this is special."

Your preparation and continual maintenance of the arena, selection of judging classes and animals for each of the three contests, timely movement of livestock, excellent officiating, hard work, cooperative attitude, teamwork, and unselfish sharing of your expertise always make field days fun and successful. Ultimately, it is a shining example of the standard of excellence within OSU and the Division of Agricultural and Natural Resources. Please accept my sincere thanks for all you do and share my gratitude with

all your students that played such a vital role this year.

Thank you to everyone who played a role. This is such a highly visible showcasing of the best that DASNR has to offer. It is such a joy to open our doors and host 1,500 - 2,000 people from around the country and say, "Welcome to OSU, meet our family, and enjoy our home." It is the reason so many kids feel at home here and eventually do call it home.

I would say this is a great team effort, perhaps the best OSU can showcase, but that isn't quite accurate. It is a family effort, and that is obvious to all in attendance who are seeing this family at work, of which I am honored to be a part of. Thank you.



PHOTOS / REBEKAH ALFORD

AWARDS & RECOGNITION

Seniors of Significance

Animal science students Sage Becker, Kayleigh Crane, Clay Daily, Samantha Howe, and Brittany Lippy were named Seniors of Significance for 2018 - 2019. Students were chosen based on leadership, scholarship, and service.

Top 20 Freshmen

Ryan Callahan, Alyssa Hoyle, Nyla Maere, and Cathy Mapes, four animal science students from the department of animal and food sciences, were chosen as OSU Top Twenty Freshmen. They were celebrated at a CASNR reception on September 17th, 2018.

Swine Center Wins First Place at Barrow Show

The Oklahoma State University Swine Research and Teaching Center exhibited the first place Class One Yorkshire Open Market hog and the first place Class One Truckload at the 2018 National Swine Registry's National Barrow Show on September 10th, 2018, in Austin, Minnesota. They were exhibited for OSU by students Cooper Wood, Andrew Coakley, and Alex Adams. The OSU Swine Center is known for its outstanding purebred herd. It has experienced numerous national show champions throughout the years. The swine center shows and sells breeding swine at several national shows each year.

Students Selected as Dairy Ambassadors

Two animal science students have been selected as ambassadors for dairy.

Shane Robison was selected as the 2018 Oklahoma dairy ambassador. He works at the OSU Ferguson Family Dairy Center as a student employee.

Jax Bauer was selected as the 2018 - 2019 ambassador for the Brown Swiss Association. Jax is an OSU student majoring in animal science with an option in production. He is a member of the 2018 OSU Dairy Judging team and serves as president of the Dairy Science Club.

Sage Becker



Kayleigh Crane



Clay Daily



Samantha Howe



Brittany Lippy



Ryan Callahan



Alyssa Hoyle



Nyla Maere



Cathy Mapes



Faculty Updates

Meet **Paul Beck**! He grew up on a wheat and beef cattle farm outside of Guthrie, Oklahoma. Both he and his wife, Melissa, are alumni of OSU and originally met as animal science students on campus. He joined our faculty during the Fall 2018 semester.

Beck's research focuses on nutrition, production, and management of growing and finishing beef cattle. He plans to put together a group of stakeholders to help provide direction for the Extension programming in stocker and finishing cattle industries. This group of stakeholders will include large and small feedlot operators, feedlot nutritional consultants, owners of stocker and backgrounding cattle operations, and industry partners, as well as graduate students interested in applied nutrition and management of growing and finishing cattle.

"I want to develop a research program in the outlying research stations in the state to provide avenues for generating extension recommendations for producers in the environment in which they are operating and locations for field days for outreach and direct contact with producers," said Beck.

Beck is on the executive committee for the Southern Section of the American Society of Animal Science, on the board of directors for the Professional Animal Auditor Certification Organization, and is a section editor for the Journal of Animal Science.



Meet a new faculty member, **Andrew Foote**! Foote moved from Clay Center, Nebraska, to Stillwater, Oklahoma, this summer with his wife, Tammy, and his two daughters, Madeline and Blair.

Originally from Plainview, Texas, his interest in agriculture started as a kid when he raised livestock in FFA.

"My main motivation to enter academia was to mentor students and participate in their education," said Foote. "I was excited to be a part of the storied Animal Science program at OSU, and work with great faculty and students."

Foote plans to build a strong basic ruminant nutrition research program and be active in the graduate program. He is on the editorial board for the Journal of Animal Science.



Blake Bloomberg was named 2018 Coach of the Year at the 113th National Collegiate Livestock Judging Contest in Louisville, Kentucky. This is the fifth year he was recognized by the National Collegiate Coaches' Association with this honor (2008, 2009, 2014, 2017, 2018).

Bloomberg has coached the OSU Livestock Judging team since 2013 and was assistant coach from 2010-2013. He also helps coach the Meat Animal Evaluation Team. He has judged livestock shows in 42 states and three foreign countries, including events at the American Royal, North American International Livestock Exposition, National Western Stock

Show, Houston Livestock Show and Rodeo, San Antonio Livestock Show, and several regional and state events.



Ranjith Ramanathan received the 2018 USDA National Early Career Teaching Award for excellence in teaching and student engagement from the Association of Public and Land-grant Universities.

He currently teaches both undergraduate and graduate level courses, including Fundamentals of Food Science, Food Chemistry I, Food Chemistry II, Analysis of Food Products, and Advanced Meat Science. Ramanathan was recently promoted to associate professor.



This year, **Divya Jaroni** was promoted to associate professor and **Ravirajsinh Jadeja** and **Blake Wilson** were reappointed as assistant professors.

2019 Animal Science Weekend

Friday, April 5

6:00 p.m. **Animal and Food Sciences Scholarship Banquet** Wes Watkins Center

Saturday, April 6

11:30 a.m. **Lunch and ASAA General Membership Meeting** Purebred Beef
All alumni are welcome Cattle Center
Meeting at 12:00 p.m.

1:00 p.m. **Tour of Purebred Beef Cattle Center and** Purebred Beef
Viewing of Cowboy Classic Sale Cattle Cattle Center

3:00 p.m. **Gathering for Dr. Bob Totusek and Dr. Lowell Walters Teams**
Teams to gather at their own designated location

5:00 p.m. **ASAA Gala Reunion** ConocoPhillips
Social Hour, Cash Bar and Meal Alumni Center

5:30 p.m. **Photos of 50-Year Teams, Dr. Totusek and Dr. Walters Teams**

6:30 p.m. **ASAA Gala Reunion Program** ConocoPhillips
Highlight of Dr. Bob Totusek Livestock and Dr. Lowell Walters Meat Alumni Center
Judging Teams, 50-Year (1969) Teams, and Hall of Fame Chairback
Recipient – Dr. Don Gill

Online Scholarship Auction – live, spotlight, and silent items
Auction bidding will be available online www.ASAAGala.givesmart.com

Social hour will resume at the conclusion of the Gala Reunion program

**Membership dues will increase at midnight to \$400 for
Lifetime and \$200 for recent graduates**

Sunday, April 7

1:00 p.m. **Cowboy Classic Sale** Purebred Beef Cattle Center

A block of rooms has been reserved at the following hotels. Please
specify “animal science” and make reservations by March 15.

Residence Inn by Marriott*	405-707-0588
Cimarron by Best Western	405-372-2878
Hapton Inn & Suites, Country Club	405-332-5575
Wyndham Garden Stillwater	405-377-7010
Holiday Inn Express & Suites	405-332-5602
Home2 Suites by Hilton	405-372-2550

*The Residence Inn by Marriott is an advertising sponsor of the ASAA

Visit www.afs.okstate.edu/weekend for more information

CLEAVER CLUB

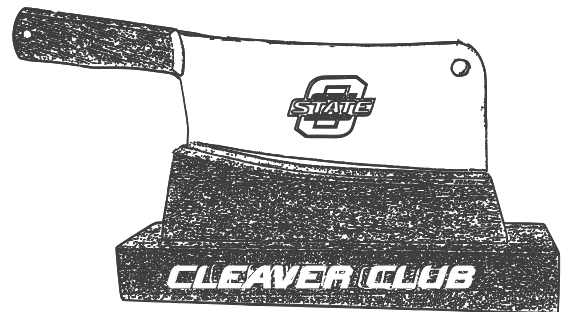
MEAT US AT A MILLION

Oklahoma State University's Meat Judging Program began in 1926 and has achieved 19 National Championships – more than any university.

In addition to this success, team members cultivate critical thinking and communication skills, and develop the confidence and self-discipline to become future leaders. Most importantly, judging teams create friendships and relationships that members and coaches cherish for a lifetime.

**The Meat Judging Cleaver Club Endowed Fund (21-00350)
was developed to continue this tradition of excellence.**

BECOME A MEMBER OF THE
CLEAVER CLUB BY GIVING OR
PLEDGING \$2,500 OR MORE.



Members will receive a cleaver to display in their home or office.

By supporting this campaign, you are generously providing funding for team travel expenses, practice resources and student scholarships.

To make a contribution, please contact the OSU Foundation:

Heidi Griswold

405.385.5656 | hgriswold@osugiving.com

For more information about the campaign:

Gretchen Mafi

405.744.9259 | gretchen.mafi@okstate.edu

JOIN US IN CELEBRATING THE LIFE OF AUBRA WILSON AND HIS COMMITMENT AND SERVICE TO OSU AND STUDENTS

Aubra Wilson, 89, passed away September 22, 2018. He was born March 21, 1929 in Clinton, Oklahoma. His life was dedicated to his faith, his family, his Cowboys and many young people, whose lives he impacted.

He married the love of his life, Florette Mintz, July 27, 1951 in Clinton. For 65 years they were constant side-kicks - if you saw one of them, you knew the other was very close at hand. Their marriage was blessed with two children, Kevin Wilson, who tragically passed away in 1977 and Kimberly Wilson Sadler of Stillwater. He also gained a second son in his son-in-law, Darrell Sadler.

After Aubra received his BS from Oklahoma A&M, he along with his new wife moved to the El Toro Marine Air Base in Santa Ana, California while Aubra served in the U.S. Marine Core. They loved their time in California with an avocado tree in their front yard and trips to Tijuana and San Diego.

They returned to Oklahoma in 1954, where Aubra served as an OSU Extension Agent. He was active in the Oklahoma Association of County Extension Agents, serving as vice-president and president and received the Distinguished Service Award at the state and national levels. He also chaired the State Fairs and Shows committee and held leadership roles in the numerous organizations he was a member.

In retirement, Aubra loved to share his knowledge in the area of horticulture and served as a consultant for several area cattle operations.

In his memory, the family asks that donations be made to the Kevin Wilson Memorial Scholarship through the OSU Foundation. The scholarship supports students who are members of the meat judging team. Contributions may be made by completing the pledge form below.



OUTSTANDING ACHIEVEMENTS OF AUBRA WILSON

1952 | Bachelor's of Science in Animal Husbandry

1972 | Masters of Science in Rural Adult Education

1952 - 1954 | U.S. Marine Core, El Toro Marine Air Base

1954 - 1985 | OSU Extension Agent, Tillman, Beaver and Woodward counties

Actively involved with the OSU Animal Science Alumni Association, Oklahoma Association of County Extension Agents, Red River Valley Hereford Breeders Association, Oklahoma Panhandle Hereford Breeders Association, Great Plains Angus Association and OKC Jr. Livestock Show and Tulsa State Fair.

I'D LIKE TO MAKE A DIFFERENCE AT OSU BY SUPPORTING THE KEVIN WILSON MEMORIAL ENDOWED SCHOLARSHIP:

Name _____

Address _____ City _____ State _____ Zip _____

Home phone _____ Cell Phone _____ Email _____

I WOULD LIKE TO MAKE A GIFT OF:

\$1,000 \$500 \$100 Other: \$ _____

Proceeds will support the following fund.

PLEASE DESIGNATE MY GIFT TO:

Kevin Wilson Memorial Endowed Scholarship (21-69350)

Have you included OSU Foundation in your estate plan? Have you looked to see if you or your spouse's employer will match your contribution and double your impact? See a list of matching employers at OSUgiving.com/matching

FULLFILLMENT OPTIONS:

one-time in monthly installments of \$ _____

Pledged for: 1 yr 2 yr 3 yr 4 yr 5 yr indefinite **CC ONLY**

Beginning: _____ (mm/yyyy) Ending: _____ (mm/yyyy)

** Pledge reminders will be sent based on your fulfillment schedule*

PAYMENT OPTIONS:

Check - payable to OSU Foundation, is enclosed

Credit Card

Card Number _____ Exp. Date _____

Name on Card _____ 3-Digit CVC _____

Signature _____

**Gifts to the OSU Foundation may be tax deductible*

PLEASE RETURN COMPLETED FORM TO: OSU FOUNDATION | P.O. Box 258818 | Oklahoma City, OK 73125-8818 Give online at OSUgiving.com

Thank You!

To the following sponsors of the OSU Department of Animal and Food Sciences





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Food Sciences