

# Jason K. Apple

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## WORK EXPERIENCE

- 2019 to *present* **Chair & Professor, Department of Animal Science and Veterinary Technology, Texas A&M University-Kingsville**
- 50% administration/50% teaching appointment
  - Leadership for seven faculty (4.7 teaching FTE) with a Fall 2024 undergraduate enrollment of 511 and 26 graduate students
  - Coordinated hiring of two faculty and secured two additional positions
  - Oversaw a 36.9% increase in student headcount since Fall 2019
  - Increased first-time in college (FTIC) enrollment 97.6% since Fall 2019
  - Compiled and wrote undergraduate program SACSCOC review
  - Animal Science faculty have obtained over \$36 million in federal grant dollars since 2019 (co-PI on \$1.8 million and collaborator on another \$2.3 million)
  - Organized and wrote bylaws for the Animal Science Advisory Council
  - Serve on the TAMUK Institutional Biosafety Committee
  - Served on selection committee for Vice President of Enrollment Management
- 2007 to 2019 **Professor (70% research/20% teaching/10% service), Department of Animal Science, University of Arkansas, Fayetteville**
- Served on University of Arkansas Faculty Senate (2018 – 2019)
  - Served on Dale Bumper's College of Agricultural, Food and Life Sciences Faculty Council (2015 – 2019)
  - Reviewed over 40 packets as member of Dale Bumper's College of Agricultural, Food and Life Sciences Promotion and Tenure Committee (2014, 2017)
  - Member of University of Arkansas Division of Agriculture Strategic Planning Committee
  - Authored the Department of Animal Science Guidelines for Recommending Faculty Appointment, Reappointment, Promotion and/or Tenure, and Annual Faculty Evaluations
  - University of Arkansas Division of Agriculture representative to the Institutional Animal Care and Use Committee (2000 – 2019)
  - Chaired the University of Arkansas General Education Core Curriculum Committee (2007 - 2009)
  - Author/co-author on 38 peer-reviewed articles
  - Obtained \$607,177 from 22 funded proposals
- 2001 to 2007 **Associate Professor (70% research/20% teaching/10% service), Department of Animal Science, University of Arkansas, Fayetteville**
- Authored/co-authored 29 peer-reviewed articles
  - Obtained \$606,799 from 16 funded proposals

- 1995 to 2001 **Assistant Professor** (70% research/20% teaching/10% service), **Department of Animal Sciences, University of Arkansas, Fayetteville**
- Authored/co-authored 14 peer-reviewed articles
  - Obtained \$370,289 from 11 funded grants
  - Faculty supervisor of University of Arkansas Red Meat Research Abattoir and oversaw major renovations
- 1993 to 1995 **Lecturer** (80% teaching/20% extension), **Department of Veterinary and Animal Sciences, University of Massachusetts, Amherst**
- Managed University of Massachusetts Hadley Farm Livestock Facility
  - Led 4-H Livestock Judging programming
- 1987 to 1993 **Graduate Research Assistant, Department of Animal Sciences and Industry, Kansas State University, Manhattan**

## EDUCATION

- 1990 to 1994 **Ph.D.**, Meat Science, Department of Animal Sciences and Industry, Kansas State University, Manhattan
- Dissertation title: “*Effects of physical or emotional stressors on endocrine and blood metabolite status, muscle glycogen metabolism, and the incidence of the dark-cutting condition in the longissimus muscle of sheep*”
  - Major Professor: Dr. Michael E. Dikeman
- 1987 to 1989 **M.S.**, Meat Science, Department of Animal Sciences and Industry, Kansas State University, Manhattan
- Thesis title: “*Effects of Finaplix®, Synovex-S® and Ralgro® implants, singularly or in combinations, on performance, carcass traits and longissimus palatability of Holstein steers*”
  - Major Professor: Dr. Michael E. Dikeman
- 1984 to 1987 **B.S.**, Animal Science, Department of Animal Science, Oklahoma State University, Stillwater
- 1983 to 1984 Cameron University, Lawton, OK

## HONORS & ACTIVITIES

- 2023 to 2025 Sharyland Independent School District Advisory Group
- 2023 First Highly Qualified Individual Membership in the American Registry of Professional Animal Scientists (Meat Science), Champaign, IL
- 2021 to 2023 McAllen Independent School District Advisory Council
- 2022 American Meat Science Association Signal Service Award
- 2022 Department Head Panel: Domains of Leadership/Best Practices, Texas A&M University System New Department Heads Workshop
- 2021 to *present* Chair, Animal Science Advisory Council, Department of Animal Science and Veterinary Technology, Texas A&M University-Kingsville
- 2020 to 2021 Co-Chair, American Meat Science Association Education Foundation Mentorship for Michael E. Dikeman Mentorship committee
- 2021 to 2022 Texas Academic Leaders Academy (Cohort #4)
- 2021 to 2022 Texas A&M University-Kingsville President’s Leadership Academy

- 2018 University of Arkansas Bumper's College of Agricultural, Food and Life Sciences  
Outstanding Honors Faculty Mentor Award
- 2017 Invited Ph.D. Committee member for O. P. Soladoye, Department of Food and  
Bioproduct Sciences, University of Saskatchewan, Saskatoon
- 2017 National Pork Board Color Revision Committee
- 2015 to *present* American Humane Association, Heartland Advisory Committee
- 2015 to 2016 Midwest Section President, American Society of Animal Science
- President-elect, 2014 to 2015
  - Past-President, 2016 to 2017
- 2016 American Society of Animal Science Strategic Planning Committee
- 2012 & 2013 University of Arkansas Residents' Interhall Congress Outstanding Faculty nominee
- 2011 to 2013 Animal Production Associate Editor, Journal of Animal Science
- 2011 to 2012 Section Editor, Encyclopedia of Meat Science, 2<sup>nd</sup> edition
- 2011 President, University of Arkansas Gamma Sigma Delta Honor Fraternity
- 2009 Reciprocal Meats Conference Host Committee Chairman
- 2009 University of Arkansas Gamma Sigma Delta Outstanding Research Award
- 2008 American Society of Animal Science Meat Research Award
- 2008 Northwest Arkansas Cattlemen's Association Man of the Year
- 2007 to 2009 Senior Advisor to American Meat Science Association Student Board of Directors
- 2005 to 2007 Board of Directions of the American Meat Science Association
- 2003 to 2005 Animal Products Division Editor, Journal of Animal Science
- 2004 National Pork Board Innovation in Swine Research Award, Southern Section, American  
Society of Animal Science
- 2002 American Meat Science Association Achievement Award
- 2002 Southern Section Outstanding Young Scientist in Research Award, American Society of  
Animal Science
- 2001 to 2003 Meat Science Section Editor, Journal of Animal Science
- 2001 & 2002 Beef Empire Days Carcass Contest Judge
- 1999 to 2001 Journal of Animal Science Editorial Board
- 1997 University of Arkansas Inter-Fraternity Outstanding Faculty Advisor
- 1993 to 1995 University of Massachusetts Learning Disabled Student Service Faculty Mentor

## PEER-REVIEWED PUBLICATIONS

94. Cauble, R. N., J. J. Ball, V. E. Zorn, T. M. Reyes, M. P. Wagoner, M. M. Coursen, B. D. Lambert, **J. K. Apple**, and J. T. Sawyer. 2022. Characteristics of pork ham muscles cooked to varying endpoint temperatures. *MDPI Foods* 10(12), 2963 (doi.org/10.3390/foods10122963).
93. Wang, Y., S. Shelby, **J. Apple**, K. Coffey, F. Pohlman, and Y. Huang. 2021. Effects of two dietary crude protein levels on finishing performance, meat quality, and gene expression of market lambs. *Anim. Sci. J.* 92:e13641.
92. Lucas, K. M., D. A. Koltcs, L. M. Meyer, J. D. Tucker, D. S. Hubbell, III, J. G. Powell, **J. K. Apple**, and J. E. Koltcs. 2021. Identification of breed differences in known and new fescue toxicosis associated phenotypes in Charolais- and Hereford-sired crossbred beef cows. *Animals* 11:2830.
91. Johnson, K. V., K. J. Jogan, and **J. K. Apple**. 2021. Affecting confidence and concern of undergraduate students and increasing volunteerism to support people with disabilities through an equine assisted therapies course. *J. Behav. Social Sci.* 7:291-297.
91. Freeland, G., N. Hettiarachchy, G. G. Atungulu, **J. Apple**, and S. Mukherjee. 2021. Strategies to combat antimicrobial resistance from farm to table. *Food Rev. Int.* (doi:10.1080/87559129.2021.1893744).

90. Wang, Y., K. Thakali, P. Morse, S. Shelby, J. Chen, **J. Apple**, and Y. Huang. 2021. Comparison of growth performance and meat quality traits of commercial cross-bred pigs versus Large Black pig breeds. *Animals*, vol. 11(1), 200 (<https://doi.org/10.3390/ani11010200>).
89. Cauble, R., E. Greene, S. Orlowski, C. Walk, M. Bedford, **J. Apple**, M. T. Kidd, and S. Dridi. 2020. Research Note: Dietary phytase reduces broiler woody breast severity via potential modulation of breast muscle fatty acid profiles. *Poultry Sci.* 99:4009-4015.
88. Keys, C. A., **J. K. Apple**, J. W. S. Yancey, R. J. Stackhouse, and L. N. Mehall. 2020. Comparison of meat quality and health implications of branded and commodity beef. *Appl. Anim. Sci.* 36:135-144.
87. Wang, X., T. Tsai, F. Deng, X. Wei, J. Chai, J. Knapp, **J. Apple**, C. V. Maxwell, J. A. Lee, Y. Li, and J. Zhao. 2019. Longitudinal investigation of the swine gut microbiome from birth to market revealed stage and growth performance associated microbiome. *Microbiome* vol. 7, article no. 109.
86. Basinger, K. L., B. C. Shanks, **J. K. Apple**, J. D. Caldwell, J. W. S. Yancey, E. A. Backes, L. S. Wilbers, T. M. Johnson, and A. L. Bax. 2019. Application of tension to prerigor goat carcasses to improve cooked meat tenderness. *Meat Sci.* 147:1-5.
85. Hollenbeck, J. J., **J. K. Apple**, J. W. S. Yancey, T. M. Johnson, K. N. Kerns, and A. N. Young. 2019. Cooked color of precooked ground beef patties manufactured with mature bull trimmings. *Meat Sci.* 148:41-49.
84. Alexander, J. C., K. J. Rucker, D. L. Graham, J. D. Miller, and **J. K. Apple**. 2018. Perceptions of agricultural leadership academic programs of 1862 land-grant universities. *J. Agric. Educ.* 58:66-83
83. Ball, J. J., E. B. Kegley, P. A. Beck, **J. K. Apple**, D. R. Cox, and J. G. Powell. 2018. CASE STUDY: Effect of injectable castration regimen on beef bull calves. *Prof. Anim. Sci.* 34:218-222.
82. **Apple, J. K.**, C. V. Maxwell, B. E. Bass, J. W. S. Yancey, R. L. Payne, and J. Thomson. 2017. Effects of reducing dietary CP levels and replacement with crystalline AA on growth performance, carcass composition, and fresh pork quality of finishing pigs fed ractopamine hydrochloride. *J. Anim. Sci.* 95:4971-4985.
81. Caldwell, M. S., **J. K. Apple**, J. W. S. Yancey, J. T. Sawyer, and J. Hawley. 2017. Bloom development of the beef *semimembranosus* and *triceps brachii* as influenced by wet-aging. *Meat Muscle Biol.* 1:61-70. doi:10.22175/mmb2017.04.0024
80. Moon, C. T., J. W. S. Yancey, **J. K. Apple**, J. J. Hollenbeck, T. M. Johnson, and A. R. Winters. 2016. Quality characteristics of fresh and cooked ground beef can be improved by the incorporation of lean finely-textured beef (LFTB). *J. Food Qual.* 39:465-475.
79. Stackhouse, R. J., **J. K. Apple**, J. W. S. Yancey, C. A. Keys, T. M. Johnson, and L. N. Mehall. 2016. Post-rigor citric acid enhancement can alter cooked color, but not fresh color, of dark-cutting beef. *J. Anim. Sci.* 94:1738-1754.
78. Yancey, J. W. S., **J. K. Apple**, and M. D. Wharton. 2016. Cookery method and endpoint temperature can affect the Warner-Bratzler shear force, cooking loss, and internal cooked color of beef semimembranosus and infraspinatus steaks. *J. Anim. Sci.* 94:4434-4446.
77. **Apple, J. K.**, J. B. Machete, R. J. Stackhouse, T. M. Johnson, C. A. Keys, and J. W. S. Yancey. 2014. Color stability and tenderness variations within the *gluteus medius* from beef top sirloin butts. *Meat Sci.* 96:56-64.
76. Basinger, K. L., C. L. Thomas, B. C. Shanks, J. D. Caldwell, **J. K. Apple**, S. Ahuja, E. A. Backes, and J. J. Hollenbeck. 2014. Consumer evaluation and shear force of retail domestic grain-finished, imported New Zealand grass-finished, and Missouri-produced grass-finished lamb racks. *Sheep Goat Res. J.* 29:24-27.
75. Williamson, J. A., R. R. Reuter, **J. K. Apple**, C. B. Stewart, H. C. Gray, and P. A. Beck. 2014. Growth-promoting implants and nutrient restriction before feeding: Effect on finishing performance, carcass composition, carcass quality, and consumer acceptability of beef. *Prof. Anim. Sci.* 30:485-496.

74. Browne, N. A., **J. K. Apple**, B. E. Bass, C. V. Maxwell, J. W. S. Yancey, T. M. Johnson, and D. L. Galloway. 2013. Phase-feeding dietary fat to growing-finishing pigs fed dried distillers' grains with soluble: I. Growth performance, pork carcass characteristics, and fatty acid composition of subcutaneous fat depots. *J. Anim. Sci.* 91:1493-1508.
73. Browne, N. A., **J. K. Apple**, C. V. Maxwell, J. W. S. Yancey, T. M. Johnson, D. L. Galloway, and B. E. Bass. 2013. Phase-feeding dietary fat to growing-finishing pigs fed dried distillers' grains with soluble: II. Fresh belly and bacon quality characteristics. *J. Anim. Sci.* 91:1509-1521.
72. Kuttappan, V.A., G. R. Huff, W. E. Huff, B. M. Hargis, **J. K. Apple**, C. Coon and C.M. Owens. 2013. Comparison of hematologic and serologic profiles of broiler birds with normal (NORM) and severe (SEV) degrees of white striping in breast fillets. *Poultry Sci.* 92:339-345.
71. Yancey, J. W. S., **J. K. Apple**, E. B. Kegley, and R. G. Godbee. 2013. Effects of *Morinda citrifolia* (noni) pulp on growth performance and stress responses of growing cattle. *Prof. Anim. Sci.* 29:420-425.
70. Barham, B., P. Beck, **J. Apple**, W. Whitworth, M. Miller, and S. Gadberry. 2012. Effect of age entering feedlot and implant regimen on beef cattle performance, carcass characteristics, and sensory evaluation. *Prof. Anim. Sci.* 28:20-31.
69. Beck, P., B. Barham, **J. Apple**, W. Whitworth, M. Miller, and S. Gadberry. 2012. Effect of age entering feedlot and implant regimen on finishing system profitability. *Prof. Anim. Sci.* 28:32-40.
68. Gadberry, M. S., P. A. Beck, S. A. Gunter, B. L. Barham, W. Whitworth, and **J. K. Apple**. 2012. Effect of corn and soybean hull based creep feed and backgrounding diets on life-long performance and carcass traits of calves from pasture and rangeland conditions. *Prof. Anim. Sci.* 28:507-512.
67. Kuttappan, V. A., V. B. Brewer, **J. K. Apple**, P. W. Waldroup, and C. M. Owens. 2012. Influence of growth rate on the occurrence of white striping in broiler breast fillets. *Poultry Sci.* 91:2677-2685.
66. Potter, B. D., C. M. Owens, M. F. Slavik, H. L. Goodwin, **J. K. Apple**, and J. M. Marcy. 2012. Impact of performance-based sanitation systems on microbiological characteristics of poultry processing equipment and carcasses as compared to traditional sanitation systems. *J. Appl. Poultry Res.* 21:669-678.
65. Tapp, W. T., J. W. S. Yancey, **J. K. Apple**, and R. G. Godbee. 2012. Noni puree (*Morinda citrifolia*) mixed in beef patties enhanced color stability. *Meat Sci.* 91:131-136.
64. **Apple, J. K.**, J. T. Sawyer, C. V. Maxwell, J. W. S. Yancey, J. W. Frank, J. C. Woodworth, and R. E. Musser. 2011. Effects of L-carnitine supplementation on quality characteristics of fresh pork bellies from pigs fed three levels of corn oil. *J. Anim. Sci.* 89:2878-2891.
63. **Apple, J. K.**, J. T. Sawyer, J. -F. Meullenet, J. W. S. Yancey, and M. D. Wharton. 2011. Lactic acid enhancement can improve the fresh and cooked color of dark-cutting beef. *J. Anim. Sci.* 88:4207-4220.
62. Tapp, W. N., J. W. S. Yancey, and **J. K. Apple**. 2011. How is the instrumental color of meat measured? *Meat Sci.* 89:1-5.
61. Trusell, K. A., **J. K. Apple**, J. W. S. Yancey, T. M. Johnson, D. L. Galloway, and R. J. Stackhouse. 2011. Compositional and instrumental firmness variations within fresh pork bellies. *Meat Sci.* 88:472-480.
60. Yancey, J. W. S., M. D. Wharton, and **J. K. Apple**. 2011. Cookery method and end-point temperature can affect the Warner-Bratzler shear force, cooking loss, and internal color of beef *Longissimus* steaks. *Meat Sci.* 88:1-7.
59. Yancey, J. W. S., **J. K. Apple**, J. -F. Meullenet, and J. T. Sawyer. 2010. Consumer responses of tenderness and overall impression can be predicted by visible and near-infrared spectroscopy, Meullenet-Owens razor shear, and Warner-Bratzler shear force. *Meat Sci.* 85:487-492.

58. **Apple, J. K.**, C. V. Maxwell, D. L. Galloway, S. Hutchison, and C. R. Hamilton. 2009. Interactive effects of dietary fat source and slaughter weight in growing-finishing swine: I. Growth performance and longissimus muscle fatty acid composition. *J. Anim. Sci.* 87:1407-1422.
57. **Apple, J. K.**, C. V. Maxwell, D. L. Galloway, C. R. Hamilton, and J. W. S. Yancey. 2009. Interactive effects of dietary fat source and slaughter weight in growing-finishing swine: II. Fatty acid composition of subcutaneous fat. *J. Anim. Sci.* 87:1423-1440.
56. **Apple, J. K.**, C. V. Maxwell, D. L. Galloway, C. R. Hamilton, and J. W. S. Yancey. 2009. Interactive effects of dietary fat source and slaughter weight in growing-finishing swine: III. Carcass and fatty acid compositions. *J. Anim. Sci.* 87:1441-1454.
55. Bajwa, S. G., J. Kandaswamy, and **J. K. Apple**. 2009. Spectroscopic evaluation of the nutrient value of ground beef patties. *J. Food Engr.* 92:454-460.
54. Lee, M. S., S. L. Krumpelman, **J. K. Apple**, J. W. S. Yancey, E. B. Kegley, M. G. Johnson, M. M. Brashears, and T. P. Stephens. 2009. *In vitro* and *in vivo* investigations of antimicrobial treatments to reduce *Escherichia coli* O157:H7 in cattle manure. *Prof. Anim. Sci.* 25:49-59.
53. Sawyer, J. T., **J. K. Apple**, Z. B. Johnson, R. T. Baublits, and J. W. S. Yancey. 2009. Fresh and cooked color of dark-cutting beef can be altered by post-rigor enhancement with lactic acid. *Meat Sci.* 83:263-270.
52. Sawyer, J. T., J. C. Brooks, **J. K. Apple**, and G. Q. Fitch. 2009. Effects of solution enhancement on palatability and shelf-life characteristics of lamb retail cuts. *J. Muscle Foods* 20:352-366.
51. **Apple, J. K.**, C. V. Maxwell, B. R. Kutz, L. K. Rakes, J. T. Sawyer, Z. B. Johnson, T. A. Armstrong, S. N. Carr, and P. D. Matzat. 2008. Interactive effect of ractopamine and dietary fat source on pork quality characteristics of fresh pork chops during simulated retail display. *J. Anim. Sci.* 86:2711-2722.
50. Bajwa, S. C., J. Kandaswamy, and **J. K. Apple**. 2008. The effect of scanning angle on measured reflectance and tenderness prediction in beef *longissimus thoracis* steaks. *Trans. ASABE* 51:351-357.
49. Lee, M. S., **J. K. Apple**, J. W. S. Yancey, J. T. Sawyer, and Z. B. Johnson. 2008. Influence of vacuum-aging period on bloom development of the beef *gluteus medius* from top sirloin butts. *Meat Sci.* 80:592-598.
48. Lee, M. S., **J. K. Apple**, J. W. S. Yancey, J. T. Sawyer, and Z. B. Johnson. 2008. Influence of wet-aging on bloom development in the *longissimus thoracis*. *Meat Sci.* 80:703-707.
47. Lee, M. S., J. W. S. Yancey, **J. K. Apple**, J. T. Sawyer, and R. T. Baublits. 2008. Within-muscle variation in color and pH of beef *semimembranosus*. *J. Muscle Foods* 19:62-73.
46. Sawyer, J. T., **J. K. Apple**, and Z. B. Johnson. 2008. The impact of acidic marination concentration and sodium chloride on sensory and instrumental color characteristics of dark-cutting beef. *Meat Sci.* 79:317-325.
45. **Apple, J. K.** 2007. Effects of nutritional modifications on the water-holding capacity of fresh pork: a review. *J. Anim. Breed. Genet.* 124(Suppl. 1):43-58.
44. **Apple, J. K.**, C. V. Maxwell, J. T. Sawyer, B. R. Kutz, L. K. Rakes, M. E. Davis, Z. B. Johnson, and T. A. Armstrong. 2007. Interactive effect of ractopamine and dietary fat source on quality characteristics of fresh pork bellies. *J. Anim. Sci.* 85:2682-2690.
43. **Apple, J. K.**, P. J. Rincker, F. K. McKeith, T. A. Armstrong, S. N. Carr, and P. D. Matzat. 2007. Review: meta-analysis of the ractopamine response in finishing swine. *Prof. Anim. Sci.* 23:179-196.
42. **Apple, J. K.**, W. J. Roberts, C. V. Maxwell, Jr., L. K. Rakes, K. G. Friesen, and T. M. Fakler. 2007. Influence of dietary inclusion level of manganese on pork quality during retail display. *Meat Sci.* 75:640-647.
41. **Apple, J. K.**, W. A. Wallis-Phelps, C. V. Maxwell, L. K. Rakes, J. T. Sawyer, S. Hutchison, and T. M. Fakler. 2007. Effect of supplemental iron on finishing swine performance, carcass characteristics, and pork quality during retail display. *J. Anim. Sci.* 85:737-745.

40. Burke, J. M., and **J. K. Apple**. 2007. Growth performance and carcass traits of forage-fed hair sheep wethers. *Small Ruminant Res.* 67:264-270.
39. Sawyer, J. T., R. T. Baublits, **J. K. Apple**, J. –F. Meullenet, Z. B. Johnson, and T. K. Alpers. 2007. Lateral and longitudinal characterization of color stability, instrumental tenderness, and sensory characteristics in the beef *semimembranosus*. *Meat Sci.* 75:575-584.
38. Sawyer, J. T., A. W. Tittor, **J. K. Apple**, J. B. Morgan, C. V. Maxwell, L. K. Rakes, and T. M. Fakler. 2007. Effects of supplemental manganese on performance of growing-finishing pigs and pork quality during retail display. *J. Anim. Sci.* 85:1046-1053, 1610.
37. Wistuba, T. J., E. B. Kegley, **J. K. Apple**, and D. C. Rule. 2007. Feeding feedlot steers fish oil alters the fatty acid composition of adipose and muscle tissue. *Meat Sci.* 77:196-203.
36. **Apple, J. K.**, E. B. Kegley, D. L. Galloway, T. J. Wistuba, L. K. Rakes, and J. W. S. Yancey. 2006. Treadmill exercise is not an effective methodology for producing the dark cutting condition in young cattle. *J. Anim. Sci.* 84:3079-3088.
35. Burke, J. M., C. F. Rosenkrans, R. W. Rorie, C. Golden, and **J. K. Apple**. 2006. Reproductive responses of ram lambs under short-term exposure to endophyte-infected tall fescue seed. *Small Ruminant Res.* 66:121-128.
34. Davis, M. E., S. C. Sears, **J. K. Apple**, C. V. Maxwell, and Z. B. Johnson. 2006. Effect of weaning age and commingling after the nursery phase of pigs in a wean-to-finish facility on growth and humoral and behavioral indicators of well-being. *J. Anim. Sci.* 84:743-756.
33. Hutchison, S., E. B. Kegley, **J. K. Apple**, T. J. Wistuba, M. E. Dikeman, and D. C. Rule. 2006. Effects of adding poultry fat in the finishing diets of steers on performance, carcass characteristics, sensory traits, and fatty acid profiles. *J. Anim. Sci.* 84:2426-2435.
32. Wistuba, T. J., E. B. Kegley, and **J. K. Apple**. 2006. Influence of fish oil in finishing diets on growth performance, carcass characteristics, and sensory evaluation of cattle. *J. Anim. Sci.* 84:902-909.
31. **Apple, J. K.**, W. J. Roberts, C. V. Maxwell, Jr., C. B. Boger, K. G. Friesen, L. K. Rakes, and T. M. Fakler. 2005. Influence of dietary manganese source and supplementation level on pork quality during retail display. *J. Muscle Foods* 16:207-222.
30. **Apple, J. K.**, E. B. Kegley, D. L. Galloway, T. J. Wistuba, and L. K. Rakes. 2005. Duration of restraint and isolation stress as a model to study the dark-cutting condition in cattle. *J. Anim. Sci.* 83:1202-1214.
29. **Apple, J. K.**, E. B. Kegley, C. V. Maxwell, Jr., L. K. Rakes, D. Galloway, and T. J. Wistuba. 2005. Effects of dietary magnesium and short-duration transportation on stress response, postmortem muscle metabolism, and meat quality of finishing swine. *J. Anim. Sci.* 83:1633-1645.
28. Kandaswamy, J., S. G. Bajwa, and **J. K. Apple**. 2005. Ability of near-infrared spectroscopy to predict fat, cholesterol and caloric content of fresh and cooked ground beef. *Proc. Sensors Industry Conf.*, Paper no. 5022.
27. Wistuba, T. J., E. B. Kegley, **J. K. Apple**, M. E. Davis. 2005. Influence of fish oil supplementation on growth, immune system characteristics and carcass traits of cattle. *J. Anim. Sci.* 83:1097-1101.
26. **Apple, J. K.**, C. V. Maxwell, D. C. Brown, K. G. Friesen, R. E. Musser, Z. B. Johnson, and T. A. Armstrong. 2004. Effects of dietary lysine and energy density on performance and carcass characteristics of finishing pigs fed ractopamine. *J. Anim. Sci.* 82:3277-3287.
25. **Apple, J. K.**, W. J. Roberts, C. V. Maxwell, C. B. Boger, T. M. Fakler, K. G. Friesen, and Z. B. Johnson. 2004. Effect of supplemental manganese on performance and carcass characteristics of growing-finishing swine. *J. Anim. Sci.* 82:3267-3276.
24. **Apple, J. K.**, C. B. Boger, D. C. Brown, C. V. Maxwell, K. G. Friesen, W. J. Roberts, and Z. B. Johnson. 2003. Effect of feather meal on live animal performance and carcass quality and composition of growing-finishing swine. *J. Anim. Sci.* 81:172-181.
23. Burke, J. M., **J. K. Apple**, W. J. Roberts, C. B. Boger, and E. B. Kegley. 2003. Effect of breed-type on performance and carcass traits of intensively managed hair sheep. *Meat Sci.* 63:309-315.

22. **Apple, J. K.**, C. V. Maxwell, M. R. Stivarius, L. K. Rakes, and Z. B. Johnson. 2002. Effects of dietary magnesium and halothane genotype on performance and carcass traits of growing-finishing swine. *Livest. Prod. Sci.* 76:103-113.
21. **Apple, J. K.**, M. R. Stivarius, J. D. Reiman, L. K. Rakes, and C. V. Maxwell. 2002. Halothane-genotype and duration of refrigerated storage effects on the quality of vacuum-packaged pork loins. *J. Muscle Foods* 13:103-122.
20. Davis, J. R., **J. K. Apple**, D. H. Hellwig, E. B. Kegley, and F. W. Pohlman. 2002. The effects of feeding broiler litter on microbial contamination of beef carcasses. *Bioresource Technol.* 84:191-196.
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17. Maxwell, C. V., T. C. Tsai, **J. Apple**, B. Richert, S. Radcliffe, A. Jones, and H. Kim. 2016. Decreasing dietary crude protein with amino acid supplementation on performance, carcass, and nutrient excretion of pigs. *Proc. 77<sup>th</sup> Minnesota Nutrition Conf., Prior Lake, MN.*
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13. Kandaswamy, J., S. G. Bajwa, **J. K. Apple**, and J. T. Sawyer. 2005. Effect of near-infrared scanning angle in prediction of tenderness and sensory attributes in longissimus thoracis steaks. *Am. Soc. Agric. Eng., Paper No. 056010.*
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48. **Apple, J. K.,** and J. W. S. Yancey. 2018. Comparing the tenderness of retail-ready beef steaks packaged in mother bags to traditionally wet-aged steaks. Arkansas Beef Council - \$20,400
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46. Hicks, Z., J. Yancey, and **J. Apple.** 2017. Effects of lean percentage, holding time, and cooking method on cooked patty color of fresh ground beef. Arkansas Beef Council - \$15,785
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43. **Apple, J. K.,** and J. W. S. Yancey. 2014. Effects of the proportion of bull/cow blended trimmings on the color stability of precooked ground beef patties. Arkansas Beef Council - \$20,575
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36. Reese, R., and **J. K. Apple**. 2011. The interactive effect of USDA beef quality grade category and muscle on metmyoglobin reductase activity and beef color stability. Arkansas Department of Higher Education, Student Undergraduate Research Fellowship - \$2,750
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20. **Apple, J. K.**, and C. V. Maxwell. 2003. Effects of dietary IVP and length of fat consumption on fatty acid profiles and iodine values of pork backfat. Darling International By-Products, Inc. - \$32,000
19. **Apple, J. K.**, and C. V. Maxwell. 2002. Effects of Availa-Fe® supplementation level on pork color during retail display. Zinpro Corp. - \$12,000

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7. Maxwell, C. V., B. deRodas, and **J. K. Apple**. 1999. Effects of magnesium-mica on performance and carcass quality of growing-finishing swine. Micro-Lite, LLC - \$16,895
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66. **Apple, J.**, T. Machado, and R. Laughlin. 2022. SAFE (Student and Food-safety Experience) with meat. USDA, HIS - \$950,000

65. Tarrant, K., A. Culbertson, **J. Apple**, M. Donato-Molina, & D. Koltes. 2021. Create and implement bilingual poultry welfare curricula to enhance animal science education and increase underrepresented student employability. USDA, NIFA, HSI – \$999,998
64. Gadberry, S., K. Lawson, & **J. Apple**. 2018. Improving consistency in farm-finished beef sold at farmers market. Southern Sustainable Agriculture Research & Education - \$14,813
63. Powell, J., B. Kegley, **J. Apple**, P. Beck, & R. Cauble. 2018. The use of QSCOUT BLD on arrival as a means to reduce antibiotic use and improve performance in newly received stocker calves. Advanced Animal Diagnostics - \$49,400
62. Zhao, J., J. Johnson, C. Maxwell, S. Radcliffe, & **J. Apple**. 2018. A system approach to improving pig health, survival, well-being and productivity. National Pork Board – \$1,897,840
61. **Apple, J. K.**, & J. W. S. Yancey. 2018. Effect of thawing method on palatability of beef. Arkansas Beef Council - \$20,400
60. Zhao, J., G. Thoma, C. Maxwell, **J. Apple**, J. VanDevender, K. W. Popp, J. Ricke, S. Zhu, L. Greenlee, R. Buddington, R. Ceballos, M. Van der Merwe, M. Radcliffe, B. Richert, J. Johnson, J. Hanigan, M. Koltes, & D. Koltes. 2018. Holistic farm management for resilient and resistant swine production. USDA, AFRI, SAS - \$10,000,000
59. Koltes, D., **J. Apple**, D. Hubbell III, J. Zhao, & T. Glascock. 2017. Strategies to mitigate weaning weight loss in Red Angus calves. Red Angus Foundation - \$36,800
58. Koltes, D., T. C. Tsai, C. V. Maxwell, & **J. K. Apple**. Effects of dietary vitamin D and ultraviolet-B light supplementation on sow productivity and piglet health. National Pork Board – \$46,902
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55. Huang, Y., & **J. Apple**. 2016. Prediction of marbling scores from mitochondria function analysis. Arkansas Beef Council - \$23,788
54. Maxwell, C. V., **J. K. Apple**, T. C. Tsai, H. Kim, & C. Hart. 2016. Determine effect of dietary oregano oil complex on gain and efficiency in wean-to-finish swine. By-O-Reg+, Canton, SD - \$48,824
53. Rorie, R., J. Powell, & **J. Apple**. 2016. Effects of maternal nutrition on the eventual carcass quality and value of the developing calf. Arkansas Beef Council - \$25,550
52. Beck, P. A., R. Reuter, M. S. Gadberry, T. L. Roberts, S. A. Gunter, J. K. Rogers, D. Koltes, J. E. Koltes, L. Goodman, A. Rocateli, D. Philipp, D. Lalman, G. W. Horn, J. Edwards, K. B. Watkins, E. B. Kegley, T. L. Springer, J. A. Jennings, **J. K. Apple**, K. Ballard, C. Moffet, B. M. Freking, T. T. Milacek, D. Zook, J. Bedwell, W. J. Ross, & J. Kelley. 2015. Livestock integration into cropping systems: Using cover crops to benefit both cattle and crops. USDA, NIFA, AFRI, Food Security - \$3,998,936
51. Boler, D. D., **J. K. Apple**, A. C. Dilger, S. D. Shackelford, & M. D. Tokach. 2015 Characterization of the variation in loin, ham, and belly quality of pigs from commercial finishing barns using 3 cut marketing schemes. National Pork Board - \$69,290
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49. **Apple, J. K.**, D. D. Boler, & A. C. Dilger. 2014. Characterization of the variation in belly quality of pigs from commercial finishing facilities using a three-phase marketing scheme. National Pork Board - \$76,794
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43. Weigand, B., **J. Apple**, D. Keisler, & M. Wilson. 2013. Understanding the growth potential of low birth weight pigs and determining how immune-castration influences the growth of low birth weight pigs. USDA, NIFA, AFRI, Animal Health & Production, Animal Products, Animal Nutrition, Growth, & Lactation - \$324,792
42. **Apple, J. K.**, & J. W. S. Yancey. 2012. Lactic acid enhancement to improve the fresh and cooked color of dark-cutting beef. National Cattlemen’s Beef Assn. - \$40,415.50
41. Beck, P., R. Reuter, S. Gadberry, **J. Apple**, & J. Blanton. 2012. Selection of beef cattle for improved feed efficiency: effect on carcass composition, carcass quality, and consumer acceptance. Arkansas Beef Council - \$25,800
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39. **Apple, J. K.**, C. V. Maxwell, & J. W. S. Yancey. 2011. Effects of free fatty acid content on live pig performance, carcass composition, and fresh pork quality characteristics of growing-finishing pigs fed choice white grease. Fats and Protein Research Foundation - \$45,417
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35. **Apple, J. K.**, & C. V. Maxwell. 2010. Interactive Effects of Swine Genotype and Dietary Inclusion of a Yeast Culture on Performance, Hind-Gut Fermentation, and Pork Quality of Growing-Finishing Swine. Diamond V Inc.- \$26,456
34. Beck, P. A., S. Bevers, **J. Apple**, S. Gadberry, B. Barham, & B. Phillips. 2010. Adding value to production of beef cattle operations in the south-central United States. USDA, NIFA, AFRI – Agriculture Economics and Rural Communities - \$499,980
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31. **Apple, J. K.**, J. T. Sawyer, & J. W. S. Yancey. 2007. Enhancement methods to improve the fresh and cooked meat color of dark-cutting beef. USDA, NRI - \$364,441
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- found within the beef *semimembranosus*. National Cattlemen's Beef Assn.- \$21,927
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  26. Yancey, J. W. S., **J. K. Apple**, & J. T. Sawyer. 2007. An investigation into the pH and color gradients found with beef *semimembranosus*. Arkansas Beef Council - \$35,900
  25. **Apple, J. K.**, & J. W. S. Yancey. 2006. An investigation into the pH and color gradients found with beef *semimembranosus*. National Cattlemen's Beef Assn. - \$32,508
  24. **Apple, J. K.** 2005. Reduction of *Escherichia coli* O157:H7 in the Drinking Water of Beef Cattle. Chr. Hansen, Inc. - \$18,760
  23. **Apple, J. K.**, & C. Bokina. 2005. Reduction of *Escherichia coli* O157:H7 in the drinking water of beef cattle. USDA, NRICGP, Food Safety - \$232,554
  22. Gunter, S., P. Beck, E. Kegley, & **J. K. Apple**. 2005. Increasing the demand for rice bran by animal feeding. Arkansas Rice Research & Promotion Board - \$20,804
  21. **Apple, J. K.**, & E. B. Kegley. 2004. Efficacy of poultry fat inclusion in beef cattle finishing diets. U. S. Poultry & Egg Council (pre-proposal)
  20. **Apple, J. K.** 2004. Reduction of *Escherichia coli* O157:H7 in the drinking water of beef cattle. American Meat Industry Foundation - \$79,100
  19. **Apple, J. K.**, & S. Krumpelman. 2004. Reduction of *Escherichia coli* O157:H7 in the drinking water of beef cattle. Arkansas Beef Council - \$114,200
  18. Krumpelman, S., & **J. K. Apple**. 2004. Pre-harvest intervention to reduce *Escherichia coli* O157:H7 on cattle destined for harvest. Arkansas Biosciences Institute - \$39,200
  17. Kandaswamy, J., S. G. Bajwa, & **J. K. Apple**. 2004. On-line determination of tenderness, fat content of ground meat samples. Arkansas Biosciences Institute - \$75,000
  16. Davis, M. E., **J. K. Apple**, & C. V. Maxwell. 2004. Lipopolysaccharide induction of an inflammatory challenge and its effects on behavior, immunological development, and growth performance of early-weaned pigs during the nursery phase, and subsequently during the finishing period. National Pork Board - \$56,900
  15. **Apple, J. K.**, & C. V. Maxwell. 2003. Influence of blending dietary fat sources of animal origin on the pork quality of finishing pigs. Murphy-Brown, LLC - \$32,000
  14. **Apple, J. K.**, & C. V. Maxwell. 2003. Effect of fat source and feeding phase on pork quality. Premium Standard Farms - \$32,000
  13. Arthur, S., & **J. K. Apple**. 2003. Effect of weaning age and co-mingling after the nursery phase on humoral and behavioral indicators of well-being and growth in weanling pigs. SILO Advisory Council SURF grant - \$2,650
  12. **Apple, J. K.**, C. V. Maxwell, & K. G. Friesen. 2003. Crystalline amino acid supplementation in the diets of growing-finishing swine on live animal performance and carcass quality. Heartland Lysine Corp.- \$21,111
  11. **Apple, J. K.**, C. V. Maxwell, & K. G. Friesen. 2003. Effects of source and level of dietary selenium on the quality of fresh pork products from growing-finishing swine. Alltech - \$46,529
  10. Maxwell, C. V., **J. K. Apple**, K. G. Friesen, S. Singh, & E. B. Kegley. 2003. Effects of dietary manganese and chromium on live animal performance and pork quality of growing-finishing swine. Alltech - \$24,692.50
  9. **Apple, J. K.**, C. V. Maxwell, K. G. Friesen, & D. C. Brown. 2000. Effects of Paylean™ inclusion level on performance and carcass merit of finishing swine with different genetic propensities for lean deposition fed to a market weight of 270 pounds. Elanco Animal Health - \$46,422
  8. **Apple, J. K.**, & E. B. Kegley. 1999. Nutritional modification of the formation of the dark-cutting condition. USDA, NRICGP - \$277,413.22
  7. **Apple, J. K.**, E. B. Kegley, & C. V. Maxwell. 1999. Influence of magnesium supplementation on

- pork quality. Prince Milling Co. - \$48,792
6. **Apple, J. K.**, & E. B. Kegley. 1998. Nutritional modification of stress response and formation of the dark-cutting condition. Arkansas E. P. S. Co. R. Program - \$284,023
  5. **Apple, J. K.**, K. G. Friesen, & C. V. Maxwell. 1998. The influence of spray-dried blood meal on pork quality and color. American Proteins Corp. - \$21,575
  4. **Apple, J. K.** 1997. Effect of swine genotype and dietary fat intake on the fatty acid composition, quality, and acceptability of bacon. National Pork Producers' Council - \$38,000
  3. **Apple, J. K.** 1997. Effect of swine genotype and dietary fat intake on the fatty acid composition, quality, and acceptability of bacon. Arkansas Agriculture Experiment Station Research Incentive Program - \$20,000
  2. **Apple, J. K.** 1996. Influence of pen size and environmental enrichment on performance and aggressive and stereotypic behaviors of growing and finishing swine. National Pork Producers' Council - \$51,626
  1. **Apple, J. K.** 1996. Effects of breed and gender on calpastatin activity and pork longissimus muscle tenderness. National Pork Producers' Council - \$40,887

## COURSES TAUGHT

<u>Course</u>	<u>Course title</u>	<u>Year (semester)</u>	<u>Enrolled</u>	<u>Core mean</u>
<b>Texas A&amp;M University-Kingsville</b>				
ANSC 1211	Preparation for Animal Agriculture	2023 (F)	55	4.70
ANSC 1211	Preparation for Animal Agriculture	2023 (F)	54	4.70
ANSC 1419	Introduction to Animal Science	2022 (F)	82	4.78
ANSC 1419	Introduction to Animal Science	2022 (F)	80	4.85
ANSC 1419	Introduction to Animal Science	2021 (F)	76	4.74
ANSC 1419	Introduction to Animal Science	2021 (F)	79	4.85
ANSC 1419	Introduction to Animal Science	2020 (F)	66	4.74
ANSC 1419	Introduction to Animal Science	2020 (F)	66	4.84
ANSC 1419	Introduction to Animal Science	2019 (F)	57	4.68
ANSC 3333	Domestic Animal Behavior	2024 (S)	70	4.72
ANSC 3333	Domestic Animal Behavior	2023 (S)	64	4.79
ANSC 3390	ST: Domestic Animal Behavior	2022 (S)	74	4.80
ANSC 3390	ST: Domestic Animal Behavior	2021 (S)	67	4.78
ANSC 3390	ST: Domestic Animal Behavior	2020 (S)	54	4.77
ANSC 4308	Statistics in Agriculture	2021 (F)	37	4.71
ANSC 5390	ST: Professional Animal Scientists	2021 (S)	4	4.28
ANSC 5390	ST: Advanced Meat Science	2020 (S)	8	4.52
AGRI 3372	Contemporary Issues in Agriculture	2024 (S)	32	4.76
AGRI 3372	Contemporary Issues in Agriculture	2023 (S)	36	4.75
UNIV 1201	Learning in Global Context	2024 (F)	33	
UNIV 1201	Learning in Global Context	2024 (F)	34	
UNIV 1201	Learning in Global Context	2024 (F)	34	



## University of Arkansas

ANSC 1051	Introduction to the Livestock Industry	2019 (S)	49	5.00
ANSC 1051	Introduction to the Livestock Industry	2018 (F)	108	4.80
ANSC 1051	Introduction to the Livestock Industry	2018 (S)	51	4.82
ANSC 1051	Introduction to the Livestock Industry	2017 (F)	98	4.84
ANSC 1051	Introduction to the Livestock Industry	2017 (S)	45	4.98
ANSC 1051	Introduction to the Livestock Industry	2016 (F)	93	4.87
ANSC 1051	Introduction to the Livestock Industry	2016 (S)	44	4.77
ANSC 1051	Introduction to the Livestock Industry	2015 (F)	99	4.69
ANSC 1051	Introduction to the Livestock Industry	2015 (S)	43	4.75
ANSC 1051	Introduction to the Livestock Industry	2014	97	4.89
ANSC 1051	Introduction to the Livestock Industry	2013	105	4.67
ANSC 1051	Introduction to the Livestock Industry	2012	128	4.63
ANSC 1051	Introduction to the Livestock Industry	2011	142	4.70
ANSC 1051	Introduction to the Livestock Industry	2009	98	4.6
ANSC 1051	Introduction to the Livestock Industry	2008	55	<i>n/a</i>
ANSC 1051	Introduction to the Livestock Industry	2007	57	4.6
ANSC 1051	Introduction to the Livestock Industry	2006	42	<i>n/a</i>
ANSC 1051	Introduction to the Livestock Industry	2005	40	4.8
ANSC 1051	Introduction to the Livestock Industry	2004	36	4.8
ANSC 1051	Introduction to the Livestock Industry	2003	28	4.5
ANSC 2213	Behavior of Domestic Animals	2018	86	4.80
ANSC 2213	Behavior of Domestic Animals	2017	62	4.77
ANSC 2213	Behavior of Domestic Animals	2016	78	4.78
ANSC 2213	Behavior of Domestic Animals	2015	57	4.67
ANSC 2213	Behavior of Domestic Animals	2014	37	4.70
ANSC 2252L	Intro. Livestock & Meats Evaluation	2011	60	4.7
ANSC 2252L	Intro. Livestock & Meats Evaluation	2006	42	<i>n/a</i>
ANSC 2252L	Intro. Livestock & Meats Evaluation	2005	32	4.7
ANSC 2252L	Intro. Livestock & Meats Evaluation	2004	38	4.6
ANSC 2252L	Intro. Livestock & Meats Evaluation	2003	41	4.9
ANSC 2252L	Intro. Livestock & Meats Evaluation	2002	29	4.4
ANSC 2252L	Intro. Livestock & Meats Evaluation	2001	44	4.5
ANSC 2252L	Intro. Livestock & Meats Evaluation	2000	43	4.4
ANSC 2252L	Intro. Livestock & Meats Evaluation	1999	46	4.4
ANSC 2252L	Intro. Livestock & Meats Evaluation	1998	15	4.7
ANSC 3614	Commodity Science of Meats	1998	7	4.6
ANSC 3614	Commodity Science of Meats	1996	21	<i>n/a</i>
ANSC 3614	Commodity Science of Meats	1995	18	4.8
ANSC 4272	Sheep Production	2019	48	4.08
ANSC 4272	Sheep Production	2017	38	4.82
ANSC 4272	Sheep Production	2015	37	4.92
ANSC 4272	Sheep Production	2013	42	4.76
ANSC 4272	Sheep Production	2011	34	4.6
ANSC 4272	Sheep Production	2009	39	4.7
ANSC 4272	Sheep Production	2007	37	4.6

ANSC 4272	Sheep Production	2005	33	4.2
ANSC 4272	Sheep Production	2003	27	4.7
ANSC 410V	ST: Meat Selection and Grading	2002	30	4.6
ANSC 410V	ST: Meat Selection and Grading	1999	5	n/a
ANSC 410V	ST: Meat Selection and Grading	1997	11	n/a
ANSC 410V	ST: Meat Selection and Grading	1996	11	n/a
ANSC 5853	Advanced Meat Technology	2016	9	4.29
ANSC 5853	Advanced Meat Technology	2014	12	5.00
ANSC 5853	Advanced Meat Technology	2012	8	4.81
ANSC 5853	Advanced Meat Technology	2011	9	n/a
ANSC 5853	Advanced Meat Technology	2008	8	n/a
ANSC 5853	Advanced Meat Technology	2007	5	n/a
ANSC 5853	Advanced Meat Technology	2004	8	n/a
ANSC 5853	Advanced Meat Technology	2000	7	4.9

### University of Massachusetts-Amherst

VTSC 1101	Introductory Animal Science	1995	112	Top 1%
VTSC 2242	Animal Management I	1995	70	Top 1%
VTSC 2242	Animal Management I	1994	74	Top 1%
VTSC 2242	Animal Management I	1993	74	Top 1%
VTSC 2243	Animal Management II	1995	64	Top 1%
VTSC 2243	Animal Management II	1994	66	Top 1%
VTSC 3103	Animal Science Laboratory Practicum	1995	32	n/a
VTSC 3103	Animal Science Laboratory Practicum	1994	26	n/a

## STUDENTS MENTORED

### Ph.D.

Jason T. Sawyer 2008 Associate Professor, Auburn University

### M.S. (thesis)

Callan Lichtenwalter 2020 Ph.D. candidate Washington State University  
 Thomas Glascock Livestock Nutrition Center (Saginaw, TX)  
 Cory Ford 2021 R&D, Tyson Foods  
 Kelsey Basinger 2016 Missouri Dept. of Agriculture HACCP Director  
 Ryan Stackhouse 2016 Fresh Beef Buyer, Wal-Mart  
 Daniel Cook 2015 Veterinary School, Univ. Missouri  
 Jace Hollenbeck 2013 R&D, Hawkins, Inc.  
 Nicole Browne 2011 Food Scientist, Cargill Meat Solutions  
 Cari Ann Keys 2010 R&D, Nestles Food, Inc.  
 James Machete 2009 Faculty, Botswana College of Agriculture  
 M. Denise Wharton 2009 Food Scientist, Cargill Meat Solutions  
 Michelle Lee 2008 Marketing Director, Advanced Ag Products, LLC  
 Sherry Beaty 2005 Little River County Extension Chair  
 Suzanne Krumpelman 2004 M.S., Int. Theological Inst., Trumau, Austria  
 Jesse R. Davis 2001 Self-employed  
 W. Josh Roberts QA, Simmons Food, Inc.

J. Buchanan Boger		Tyson Foods, Inc.
<b>M.S. (non-thesis)</b>		
Jennifer Isaac	2022	Expected, May 2025
Brent Beverly	2022	Expected, December 2024
Ashley Garza	2022	Expected, May 2024
Paulo Lindsey	2022	Graduated, May 2024
Jacey Lorimer	2022	Expected, December 2024
Sharla Gilchrest	2019	Self-employed
Justin Bacon	2017	Food Technologist, Simmons Food, Inc.
Eric Bryant	2020	Tyson Foods, Inc.
Chantell Jernigan	2019	Simmons Food, Inc.
Brandon Benish	2015	Food Safety, Tyson Foods, Inc.
Yi Zhang	2014	Beijing, China
Darren Toczko	2011	Bar-S Foods Co.
<b>Honors undergraduate research</b>		
Eva Morgan	2023	S&P Global
Kelsey Johnson	2019	OU-TU School of Community Medicine
Mersady Redding	2019	University of Arkansas Medical School
Rachel Schaffhauser		College of Vet.Med., Louisiana St. Univ.
Callen Lichtenwalter	2018	Assistant Professor, The Ohio State Univ.
Zena Hicks	2018	Tyson Foods, Inc.
Justin Hamm	2018	Self-employed
Lensey Watson	2017	DVM, Mississippi St. Univ.
Rosalee Reese	2012	American SW Ichthyological Researchers LLC
Keely Trusell	2010	Deceased
Allison Cantrell	2008	Self-employed
<b>Undergraduate research mentor</b>		
Reagan Callahan	ANSC	Librarian, Texas A&M University
Chelsey Ahrens	ANSC	Arkansas 4-H Animal Science Specialist
Crystal Ahrens	ANSC	Director of Communications, AMSA
Nathan Tapp III	ANSC	Food Scientist, Simmons Foods, Inc.
Wendie Wallis	ANSC	Food Scientist, Cargill Meat Solutions
Shanna Hutchison	ANSC	PIC, Inc.
Sarah Arthur	ANSC	Washington County Sheriff's Department
<b>Ph.D. committee service</b>		
Reagan Cauble	ANSC	Asst. Prof., Texas State University
Caleb Weiss	ANSC	Product Manager, Quality Liquid Feeds
Barbara Mallmann	POSC	R&D, Adisseo (Lyon, France)
Jamie Hawley	ANSC	STEM Director, Elkins School District
Jase Ball	ANSC	R&D, Zoetis, Inc.
Bill D. Potter	POSC	Food Safety Technical Advisor, Elanco
J. Grant Mason	POSC	Geneticist, Aviagen
Mark Christie	POSC	Food Technologist, Simmons Foods, Inc.
Vivek Kuttappan	POSC	Research Scientist, Novus
Dari C. Brown	ANSC	Sr. Director, Purina Animal Nutrition LLC
L. Cain Cavitt	POSC	Food Technologist, Tyson Foods, Inc.
Troy Wistuba	ANSC	Dir. Dairy Tech. Sol., Purina Animal Nutr.LLC
<b>M.S. committee service</b>		
Karl Gibson	ANSC	Coach Incarcerate Word Academy
Efren Hernandez	ANSC	Expected, May 2025

Gabriel Vera	ANSC	Small business owner
Cristian Rivas	ANSC	Graduated, December 2022
Gabriella Garcia	AGSC	Expected, January 2022
Lane Baker	AGSC	Instructor, James Madison Agriscience Magnet
Venus Wilson	ANSC	Expected May, 2022
Kylie Hackworth	AECT	Academic Advisor, Missouri Southern St. Univ.
Joshua Flees	POSC	Ph.D. candidate, Auburn University
Colton Althaber	ANSC	US Bestmix Consultant, Adifo Software
Sarah Chewning	ANSC	Self-employed
Ashley Young	ANSC	Pet Food R&D, Simmons Foods, Inc.
Famous Yang	POSC	Self-employed
Jessica Solo	POSC	Food Technologist, Tyson Foods, Inc.
Vishwesh Tijare	POSC	Food Technologist, Columbus Foods
Jackson Alexander	AECT	Facilitator, Communities Unlimited
Jessica Williamson	ANSC	Hay & forage specialist, AGCO Corp.
Valerie Brewer	POSC	Food Technologist, Tyson Foods, Inc.
Jamie Hawley	ANSC	STEM Director, Elkins School District
Schott Walnoffer	FDSC	Research Chef, Tyson Foods, Inc.
Jennifer Leach	ANSC	Food Technologist, Advanced Foods, Inc.
Tabra Alpers	FDSC	Sensory Scientist, Conagra Brands, Inc.
Jayarani Kandaswamy	BENG	Group Product Mngr., Capital One
Shanna Hutchison	ANSC	PIC, Inc.
Harold B. Watson	ANSC	Instructor, NW Arkansas Community College
Matt Stivarius	ANSC	Decease

## SERVICE

### Texas A&M University-Kingsville

2022 to <i>present</i>	TAMUK Center for Student Success Advisory Council
2022	TAMUK Vice President of Enrollment Management Search Committee
2022 to 2023	TAMUK Center for Student Success Working Group Committee
2021 to <i>present</i>	TAMUK Graduation Marshall
2022 to 2023	TAMUK Student Success/Retention Subcommittee
2020 to 2025	TAMUK Institutional Biosafety Committee (IBC)
2020 to 2022	TAMUK Calendar Committee
2020 to 2023	TAMUK Graduate Faculty Council
2020 to <i>present</i>	TAMUK Javelina Scholarship Committee

### University of Arkansas

2018 to 2020	University of Arkansas Faculty Senate
2017	DBCAFLS Promotion & Tenure Committee
2015 to 2019	DBCAFLS Faculty Council
2016 to 2017	DBCAFLS Strategic Alignment Committee
2016	Division of Agriculture Strategic Planning Committee
2016 to 2017	Department of Animal Science Annual Faculty Review Committee (Chair, 2016)
2016	Author, Department of Animal Science Guidelines for Recommending Faculty Appointment, Reappointment, Promotion and/or Tenure, and Annual Faculty Evaluation
2015	Department of Animal Science Search Committee, Assist. Professor of Genomics
2015	Department of Animal Science Search Committee, Assist. Professor of Muscle Biology
2014	DBCAFLS Promotion & Tenure Committee

2011 to 2013	University of Arkansas Committee on Committees
2000 to 2019	University of Arkansas Institutional Animal Care and Use Committee (Vice Chair)
2008	DBCAFLS Search Committee, Food Science Department Head
2007 to 2009	University of Arkansas General Education Core Curriculum Committee (Chair, 2008)
2005 to 2012	Department of Animal Science Graduate Student Evaluation Committee
2004 to 2005	Department of Animal Science Curriculum Strategic Planning Committee
2001 to 2019	Department of Animal Science Internships Committee (Chair, 2015 – 2016)
2000 to 2001	DBCAFLS Commencement Committee
1998	DBCAFLS Land-Grant Days Organization Committee
1998	DBCAFLS Chancellor Investiture Committee
1997	Chair, Department of Animal Science Search Committee, Assist. Professor of Meat Science
1996	Chair, Department of Animal Science Search Committee, Professor of Swine Nutrition
1996	Department of Animal Science Search Committee, Lecturer of Animal Science
1995 to 2019	Faculty Supervisor, University of Arkansas Red Meat Research Abattoir

### **American Meat Science Association (AMSA)**

2016 to 2019	Abstract & Student Research Competition Committee
2015 to 2018	Journal Committee
2015 to 2018	Distinguished Research Award Selection Committee
2011 to 2013	Membership Committee (Chair, 2013)
2010 to 2011	Reciprocation Magazine Editor
2009 to 2011	Undergraduate Scholastic Achievement Award Committee (Chair, 2011)
2004 to 2006	Meat Research Award Selection Committee
2002 to 2005	Meat Industry Research Conference Planning Committee (Chair/Facilitator, 2003)
2000 to 2003	Budget Committee
1996 to 1998	Graduate Student Research Poster Competition Committee (Chair, 1998)
1995 to 1996	Nominations Committee

### **American Society of Animal Science**

2008 to 2010	Meat Research Award Selection Committee
2004 to 2006	Southern Section Undergraduate Competition Committee
2003 to 2006	Southern Section Meat Science Committee (Chair, 2006)
2002 to 2006	Southern Section Outstanding Young Scientist Selection Committee (Chair, 2004)

### **Intercollegiate Meat Judging Coaches' Association**

2021	Cargill High Plains Meat Judging Contest (lamb carcass official)
2015	Houston Livestock Show & Rodeo Meat Judging Contest (beef cuts official)
2015	Cargill High Plains Meat Judging Contest (lamb carcasses official)
2014	American Royal Intercollegiate Meat Judging Contest (beef carcasses official)
2013	High Plains/EXCEL Meat Judging Contest (pork carcasses official)
2012	American Royal Intercollegiate Meat Judging Contest (pork carcasses official)
2009	American Royal Intercollegiate Meat Judging Contest (pork carcasses official)
2008	Southeastern Intercollegiate Meat Judging Contest (lamb carcasses official)
2008	American Royal Intercollegiate Meat Judging Contest (pork cuts official)
2004	Eastern National Intercollegiate Meat Judging Contest (beef carcasses official)
2003	High Plains/EXCEL Meat Judging Contest (lamb carcasses official)
2002	American Royal Intercollegiate Meat Judging Contest (pork cuts official)
2002	Southeastern Intercollegiate Meat Judging Contest (beef cuts official)
2001	Eastern National Intercollegiate Meat Judging Contest (lamb/veal carcasses official)
2000	Eastern National Intercollegiate Meat Judging Contest (lamb/veal carcasses official)

1999 to 2001	Meat Evaluation Handbook Revision Committee
1999	National 4-H Meat Judging Contest Official Committee
1999	National Western Intercollegiate Meat Judging Contest (lamb carcasses official)
1998	Eastern National Intercollegiate Meat Judging Contest (beef carcasses official)
1997	Eastern National Intercollegiate Meat Judging Contest (pork carcasses official)
1996	Iowa State University Invitational Meat Judging Contest (beef cuts official)
1995	Eastern National Intercollegiate Meat Judging Contest (lamb carcasses official)
1992	Beef Empires Days Meats Judging Contest (committee chair)

## PRESENTATIONS

2024	McPherson County Cow Calf School, McPherson, KS. Invited presentation entitled: "Marketing Farm-Raised Beef"
2023	Texas Agri-Life Path-to-Plate Program, Kingsville, TX
2022	Texas Livestock Ambassadors Training, Kingsville, TX
2021	Texas Agri-Life Path-to-Plate Program, Kingsville, TX
2021	American Society of Animal Science, ARPS Symposium, Louisville, KY. Invited presentation entitled: "Can regionalized livestock production and meat packing meet the food needs of today's consumer?"
2021	Texas Livestock Ambassadors Training, Kingsville, TX
2020	Texas Agriculture Lifetime Leadership Experience, Kingsville, TX
2019	University of Arkansas Cooperative Extension Small Ruminant Symposium, Berryville, AR. Invited presentation entitled: "Small ruminant reproduction."
2019	University of Arkansas Cooperative Extension Service Back to Basics: Small Ruminant Medicine, Fayetteville, AR. Invited presentation entitled: "Grazing management to control internal parasites of small ruminants."
2018	Arkansas Cattlemen's Leadership Conference 3-day "Gate-to-Plate" Seminar, Fayetteville, AR. Invited presentation entitled: "What is drop credit?" (also organized & coordinated the seminar)
2018	American Junior Red Angus Association Leadership Tour, Rogers, AR
2018	Arkansas Forage and Grassland Association, Batesville, AR. Invited presentation entitled: "Role of pasture and forages in the production of quality beef."
2018	University of Arkansas Northeast Research and Extension Center Beef Cattle Symposium, Batesville, AR. Invited presentation entitled: "Forages and beef quality."
2018	University of Arizona, the School of Animal and Comparative Biomedical Sciences, Tucson. Invited presentation entitled: "The power of 'AND'"
2017	University of Arkansas Cooperative Extension In-Service Training on Small Ruminant Slaughter and Fabrication (two days), University of Arkansas Red Meat Abattoir, Fayetteville, AR
2017	University of Georgia, Department of Animal and Dairy Science, Athens. Invited presentation entitled: "Journey to the future of animal and dairy sciences."
2016	American Society of Animal Science, Midwest Section, Des Moines, IA, 2016, invited presentation entitled: "Quandaries of measuring meat quality"
2016	Mid-Missouri Grazing Conference, Jefferson City, MO, 2016 invited presentation entitled: "Comparison of grain-finished to grass-fed beef"
2016	Arkansas Small Farmer, Russellville, AR. Invited presentation entitled: "Small ruminants for small farms."
2016	Arkansas Small Farmer, Fayetteville, AR. Invited presentation entitled: "Small ruminants for small farms."
2016	American Junior Angus Association Tour, Fayetteville, 2016

- 2015 University of Arkansas Grazing Conference, Batesville, AR. Invited presentation entitled: “Management practices that may impact beef quality.”
- 2015 ASAS Innovations in Education: An Animal Sciences Curriculum for the 21<sup>st</sup> Century, Braselton, GA. Invited presentation entitled: “Strategies for improving teaching and learning”
- 2015 American Society of Animal Science, Midwest Section, Des Moines, IA. Baker Symposium invited presentation entitled: “Effect of feed-grade amino acid supplementation in reduced crude protein diets formulated on a net energy basis on performance and carcass characteristics of growing-finishing pigs.”
- 2015 Tarleton State University, Department of Animal Sciences (Stephenville, TX) invited presentation entitled: “Future of animal science at non-land-grant universities.”
- 2014 Feed Energy Company Colony Summit, Mitchell & Watertown, SD. Invited presentations entitled: “Dietary fat and meat quality.”
- 2014 American Society of Animal Science, National Meetings, Kansas City, MO. Invited presentation entitled: “What the data say: Pork carcass transfer/composition.”
- 2014 Arkansas Women in Agriculture Annual Convention, Little Rock, AR. Panel discussion of issues facing animal agriculture.
- 2013 Lincoln University Small Ruminant Field Day, Jefferson City, MO. Invited presentation entitled: “Factors affected cooked lamb and goat palatability.”
- 2012 Second Annual Advances and Issues in Food Animal Wellbeing Symposia, Fayetteville, AR. Invited presentation entitled: “Gestation stall update.”
- 2012 Arkansas Farm Bureau, Fayetteville, AR. Invited presentation entitled: “Emerging food safety issues”
- 2012 American Society of Animal Science, Midwest Section, Des Moines, IA. Baker Symposium invited presentation entitled: “Effects of reduction crude protein level and replacement with crystalline amino acid on growth performance, carcass composition, and fresh pork quality of finishing pigs fed Paylean.”
- 2011 Reciprocal Meats Conference, Kansas State University, Manhattan, KS. Invited presentation entitled: “Principles of manuscript writing”
- 2011 Beef ROI from Pasture to Plate, Morrilton, AR. Invited presentation entitled: “Acid enhancement of dark-cutting beef.”
- 2011 American Society of Animal Science, Midwest Section, Des Moines, IA. Invited presentation entitled: “Dietary fat and meat quality.”
- 2010 Reciprocal Meats Conference, Texas Tech University, Lubbock, TX. Invited presentation entitled: “Beyond iodine value”
- 2009 Missouri Meat Processors Convention, Columbia, MO. Invited presentation entitled: “Factors influence fresh pork belly quality.”
- 2008 American Society of Animal Science, Midwest Section, Des Moines, IA. Invited presentation entitled: “Changes in live performance and carcass composition associated with feeding diets formulated with fats and/or oils.”
- 2008 Northwest Arkansas Cattlemen’s Association, Gravette, AR. Invited presentation entitled: “Injection-site blemishes”
- 2007 Arkansas Beef Council, Little Rock, AR. Invited presentation entitled: “Value-added effects on dark-cutting beef”
- 2005 Drip Loss and Water Holding Capacity of Porcine Meat Workshop, Institut für Tierwissenschaften, University of Bonn, Germany. Invited presentation entitled: “Nutritional influences on water-holding capacity of pork.”
- 2005 Morrilton Career Fair at University of Arkansas Community College, Morrilton, AR
- 2004 University of Arkansas Monticello Beef Cattle Field Day, Monticello, AR. Invited presentation entitled: “Straight talk on ‘mad cow’”
- 2003 Paradise Farm Field Day, Snow, AR. Invited presentation entitled: “Alternative

- marketing strategies for beef cattle?"
- 2003 Marion County 4-H Steer Feed-Out, Fayetteville, AR. Invited presentation entitled: "Marketing beef cattle"
- 2003 Beef Carcass Fabrication Demonstration, Clarksville Packing Company, Clarksville, AR
- 2003 Keynote banquet speaker at Auburn University Meat Science Association Banquet, 2003
- 2003 Department of Animal and Dairy Sciences, Auburn University, 2003. Invited seminar entitled: "Fundamentals of writing a journal article."
- 2002 Cleburne County Cattlemen's Assn. Mtg., Drasco, AR. Invited presentation entitled: "Beef quality management"
- 2002 Arkansas Beef Council, Little Rock, AR. Invited presentation entitled: "Developing a reliable animal-model to study the dark-cutting condition"
- 2002 University of Arkansas Cooperative Extension In-Service Training, Fayetteville, AR. Invited presentation entitled: "What are my cattle worth?"
- 2002 Tyson Food, Inc., Corporate "Beef 101" Seminar, Springdale, AR. Invited presentation entitled: "The beef packing industry."
- 2001 Mena High School FFA Banquet Keynote Speaker, Mena, AR
- 2000 Kansas-Oklahoma-Missouri-Arkansas Beef Cattle Conference, Joplin, MO, 2000. Invited presentation entitled: "Cull cows: by-product or value-added commodity?"
- 2000 Polk County Forage/Beef Short Course, Mena, AR. Presentation entitled: "Realimentation and delayed marketing of culled cows can increase your cows' value"
- 2000 Arkansas Beefmaster Breeders Association Field Day at Hickory Ridge Farms, Paris, AR. Presentation entitled: "What affects the value of my cattle?"
- 1999 52<sup>nd</sup> Annual Reciprocal Meat Conference, Oklahoma State University, Stillwater. Graduate Student Opportunities – Industry/Government Panel Discussion. Invited question to address: "How important is it to complete projects by the suggested deadline in the research proposal, would you sacrifice the quality of the research to make the deadline, or are proposals written with unrealistic deadlines just to get an advantage over the competition during the proposal submission and review process?"
- 1999 13<sup>th</sup> Annual Arkansas-Oklahoma Border Beef Cattle Conference, Ft. Smith, AR, 1999. Invited presentation entitled: "Beef cattle marketing: What's the value my cattle?"
- 1999 University of Arkansas Sheep Breeding Soundness Examination Clinic, Fayetteville, AR. Invited presentation entitled: "Marketing sheep and lamb"
- 1999 Arkansas Cattlemen's Association Mid-Year Meeting, Fayetteville, AR. Invited presentation entitled: "Beef quality defects and nonconforming cattle"
- 1999 University of Arkansas Livestock & Meats Judging Camp, Fayetteville, AR. Presentations on beef, pork and lamb carcass evaluation, beef quality and yield grading, and primal, subprimal and retail cut classes evaluation
- 1998 IX Symposium Internacional de Ingenieria en Industrias Alimentarias, Monterrey, Mexico, 1998. Invited presentation entitled: "Animal stress and the occurrence of the dark-cutting condition."
- 1998 National Santa Gertrudis Leadership Conference, Fayetteville, AR. Invited presentation entitled: "Value-based marketing and you"
- 1998 Tyson Food Research and Development Retreat, Russellville, AR "Meat science 101: conversion of muscle to meat"
- 1998 University of Arkansas Cooperative Extension In-Service Training, Fayetteville, AR. Invited presentation entitled: "Value-based marketing and you"
- 1998 Crawford County Cattlemen's Assoc. Meeting, Van Buren, AR. Invited presentation entitled: "What can my cow be worth?"



- 1998 Arkansas Beefmaster Breeders Assoc. New Member Seminar, Fayetteville, AR. Invited presentation entitled: "Factors affecting beef quality"
- 1998 Northwest Arkansas Cattlemen's Assoc. Meeting, Siloam Springs, AR. Invited presentation entitled: "Factors affecting cull cow value"
- 1997 Arkansas Cattlemen's Association Mid-Year Meeting, Hope, AR. Invited presentation entitled: "Delayed marketing of cull cows"
- 1997 North Arkansas "Super Cow" Beef Clinic, Berryville, AR. Invited presentation entitled: "Beef production – now and then"
- 1997 Washington County Beef Cattle Short Course, Fayetteville, AR. Invited presentation entitled: "Factors affecting beef quality"
- 1997 Washington County 4-H Leaders Banquet Keynote Speaker, Fayetteville, AR, 1997
- 1996 Value-Based Marketing Symposium, University of Arkansas, Fayetteville. Organized symposium and invited presentation entitled "What are my cattle worth?"
- 1996 Arkansas Cattlemen's College, Arkansas Cattlemen's Assoc. Convention, Pine Bluff, AR. Invited presentation entitled: "Cull cows: by-product or value-added commodity"
- 1996 Sebastian County Cattlemen's Assoc. Meeting, Greenwood, AR. Invited presentation entitled: "National Beef Quality Audit – what's it mean to me?", 1996
- 1996 Ozark Cattlemen's Assoc. Meeting, Fayetteville, AR. Invited presentation entitled: "National Beef Quality Audit – what's it mean to me?"<sup>6</sup>
- 1996 Arkansas Cattlemen's Association Mid-Year Meeting, Fayetteville, AR. "Value-based marketing and you"
- 1995 Winrock International, Farmer-to-Farmer Program, Kazakhstan. Conducted several presentations, farm-tours, and developed several business plans.
- 1995 Arkansas Cattlemen's College, Arkansas Cattlemen's Assoc. Convention, Pine Bluff, AR. Invited presentation entitled: "National Beef Quality Audit – what's it mean to me?"
- 1995 Massachusetts 4-H Volunteer/Teacher Training Conference, Northhampton.
- 1994 Department of Animal and Dairy Sciences, Auburn University, 1994. Invited presentation entitled: "Emotional and physical stressors affecting lamb muscle quality."
- 1994 New England Sheep & Wool Growers' Assn. Symposium, Amherst, MA, 1994. Invited presentation entitled: "Alternative marketing of lamb and lamb products"
- 1994 Department of Animal and Veterinary Sciences, University of Idaho, Moscow, 1994. Invited presentation entitled: "Shedding light on the dark-cutting condition"
- 1994 Vermont Beef Cattlemen's Conference, Randolph Center, VA. Invited presentation entitled: "Beef quality and cattle marketing. The 'buzz' words and you"
- 1994 Northeast Angora Goat Breeders Assn., Hadley, MA. Invited presentation entitled: "Handling and housing of Angora goats in New England"
- 1993 Colorado State University, Department of Animal Science, Colorado State University, Ft. Collins. Invited presentation entitled: "Emotional and physical stressors affecting lamb muscle quality."
- 1993 New England Polled Hereford Assn. Field Day, Hartford, CT. Invited presentation entitled: "Defining beef quality"
- 1995 New England Sheep & Wool Growers' Assn. Symposium, Springfield, MA. Invited presentation entitled: "Lamb meat production and its future."
- 1992 Muscle to Meat: Physiology of Unperfused Muscle Mini-workshop, Kansas State University, Manhattan, KS. Invited presentation entitled: "Emotional and physical stressors affecting lamb muscle quality" (conducted demonstration laboratory for participants)
- 1992 4-H Discovery Days, Kansas State University, Manhattan, KS. Invited presentation

entitled: "The history of beef grading system"