Partners, Spring 1997

Dale Bumpers College of Agricultural, Food, and Life Sciences (University of Arkansas, Fayetteville). Center of Excellence for Poultry Science

Follow this and additional works at: https://scholarworks.uark.edu/posc-partners

Citation

This Periodical is brought to you for free and open access by the Poultry Science at ScholarWorks@UARK. It has been accepted for inclusion in Partners by an authorized administrator of ScholarWorks@UARK. For more information, please contact scholar@uark.edu.
Academic Year Brings Renewal of Spirit

By Dr. James Denton, Director
Center of Excellence for Poultry Science

With the beginning of each new academic year, comes a burst of energy and enthusiasm that renews the spirit of the faculty in the Department of Poultry Science. The return of the sophomore, junior and senior students reminds us of the challenge we face in doing our part to prepare these great young people for their futures as members of the Arkansas poultry industry. The appearance of the incoming freshmen and transfer students, with their excitement and uncertainty at being part of the University community, also reinforces the importance of our faculty’s role in helping these outstanding students make positive transitions to life at the University of Arkansas.

The accomplishments of some of our faculty members and graduate students were highlighted at the recent Poultry Science Association meeting at the University of Georgia. We are very proud of Dr. Nick Anthony, our teaching program coordinator, Dr. Bob Wideman, poultry physiologist, and Sui-Ying Wang, Ph.D. student working with Dr. Walter Bottje.

Dr. Anthony was recognized for his contributions to the evolving poultry science curriculum at the University of Arkansas as the recipient of the 1997 Purina Mills Teaching Award. Dr. Wideman was elected to the Board of Directors of the Poultry Science Association, which places him in a very important leadership role for the association and the Center. In addition, Sui-Ying Wang was recognized with a Graduate Student Certificate of Excellence for her presentation in the physiology section of competition. We congratulate all three of these outstanding individuals for the recognition and credit they bring to the College ambassadors lead faculty, staff and students of the Dale Bumpers College of Agricultural, Food and Life Sciences toward Old Main during the grand procession of the 1997 University of Arkansas Convocation Aug. 27.

The grand procession concluded at the west steps of Old Main where attendees were addressed by Chancellor John A. White.

A university-wide picnic, complete with food, prizes and live music, took place on the east lawn of Old Main after the Convocation ceremony.

As a new school year begins, Jonathan Gray, Julie Bannister and Trish Moore participate in a game of “Jeopardy” during Dr. Amy Waldroup’s poultry and egg product technology class.
Scholarships Awarded to Poultry Students

Christine Fritts is the 1997-98 Randall Tyson Memorial Scholarship recipient for the Poultry Science Department. Fritts, a senior from Huntsville, has exhibited both academic and leadership skills which exemplify an outstanding student. She is the president of the Poultry Science Club for the second consecutive year and was elected treasurer for the Southeastern Poultry Science Club in January. Upon graduation, Fritts plans to pursue a career in public relations in the poultry industry.

The first recipients of the Mary Alice Pearson Scholarship are Darrin Dodson and Chad Clem.

Dodson is a senior poultry science major who transferred from Crowder College last year. He has a 3.12 GPA and has been an active member of the poultry science club and poultry youth activities. Upon graduation, Dodson would like to pursue a career as a field technician with broiler breeders.

Clem is a junior poultry science major from Malvern. He has a 3.74 GPA and is an active member of the poultry science club.

Thirty-one additional poultry science students received scholarships for the 1997-98 school year.

David Austin received a Randall Tyson Fellowship, Dale Baboolal received a Poultry Science Association (PSA) scholarship, Aaron Barrett received Arkansas Poultry Federation (APF) Allied Industry and Simmons Industry scholarships, Nichole Blackburn received APF Allied Industry and Tom Edmiston scholarships, Shaun Bolinger received APF Allied Industry and Tom Edmiston scholarships, Thomas Bolinger received APF Allied Industry and Tom Edmiston scholarships, Zachary Boone received a PSA scholarship, Matthew Clark received a Randall Tyson Fellowship, Mandy Floyd received a PSA scholarship, Jennifer George received the James Whitmore Scholarship, Scharidi Hale received APF Allied Industry and Richard Forsythe scholarships, Bethany Haltom received a Randall Tyson Fellowship, Kenneth Hanson received a Randall Tyson Fellowship and the Hubbard Scholarship, William Jones received APF Allied Industry and National Poultry and Food Distributors Association scholarships and a Randall Tyson Fellowship, Brenda Kidd received an APF Allied Industry scholarship, Robert Lafleur received a Randall Tyson Fellowship, Joshua Lowry received a Randall Tyson Fellowship, Patricia Moore received a Randall Tyson Fellowship and an APF Feed Manufacturers scholarship, Branson Pyle received a Randall Tyson Fellowship, Reema Persad received a Randall Tyson Fellowship and a APF Feed Manufacturers scholarship, Cody Polley received the E.L. Stephenson scholarship, Scott Ramer received a Randall Tyson Fellowship, Angela Sheppard received a Randall Tyson Fellowship, Kimberly Sherman received a PSA scholarship, Christina Spears received the Darrel and Peggy Green scholarship, Darby Spurlock received a Randall Tyson Fellowship and an Arkansas Feed Manufacturers scholarship, Melissa Taylor received a Randall Tyson Fellowship, Jared Thomson received an APF Allied Industry scholarship, Brandy Wade received a Randall Tyson Fellowship, Erin Weaver received the Talmadge Nelson scholarship and Walter Wight received a Randall Tyson Fellowship and an APF Allied Industry scholarship.

Renewal . . .

(Continued from Page 1)

University of Arkansas and the Center of Excellence.

The University’s presence was also noted through the Food Safety Consortium’s sponsorship of the Poultry Science Association’s Food Safety Symposium, “Food Safety - A Consumer’s Perspective”.

Adding to our optimism in beginning this new year is the fact that we have added an exceptional young faculty member, Dr. Jason Emmert, who will be coordinating our undergraduate curriculum. He comes to us from the University of Illinois and is deeply committed to the teaching program and our young people. He fills a very important role in our efforts to provide the type of teaching program which will allow us to become the very best training ground for future members of the poultry industry. Observing his intensity and positive attitude as he worked with our students during the first week of the semester reminded those of us who are older (more experienced) members of the Center of the importance of the teaching program at the University. It is, after all, the reason we are here. It truly does renew the spirit to see this energy and potential as it is being tapped.

Gearing up for College Life

Poultry science students participated in ten campus-wide orientation sessions conducted by the University of Arkansas this summer. During these sessions, students and their families became familiar with the university campus and the various aspects of student-life. Students met as a college and were allowed to “get acquainted” with departmental representatives before being advised on the final day of orientation.

Poultry science students participating in orientation were: John Smalley and Bobby James of Green Forest, Bethany Haltom and Dennis Bost of Arkadelphia, Christopher Harris of Fort Smith, Casandra Crumley of Forrest City, Christina Spears of Bentonville, Jason Green of Heber Springs, Andy Lowry of Kilgore, Texas, Tessa Latta of Greenland, Melissa Taylor and Jason Carney of Huntsville, Michael Ferguson and Mandy Floyd of Fayetteville, Dale T. Baboolal of Trinidad, Robert Lafleur of Greenwood, Aaron Barrett and Zachary Boone of Gravette, Hsi-Chung (Fred) Kao of Taiwan, Branson Pyle of Cedarville, Brandon Karn of Hot Springs, Nathan Ogden of Prairie Grove, Jason Nordin of Springdale, Kim Sherman of Noel, Mo., and Barrett Yates of Prescott.

These students were welcomed to the poultry science program and advised by Drs. John Kirby, Nick Anthony, Gisela Erf, and Amy Waldroup.
Student Interns Get Taste of Poultry Business

Several poultry science students tried their hands at the poultry business this summer by working as interns with companies in Northwest Arkansas.

Leasea Mullikin worked at Butterball Turkey in Huntsville. Her primary responsibilities included work in the processing plant.

David Austin worked at Peterson Farms in live production and learned about aspects of the primary breeder industry.

Ken Hanson worked with Cobb-Vantress at Bates Mountain. He also learned about aspects of the primary breeder industry.

Erin Weaver worked with George’s, Inc. in the Quality Assurance Lab. She worked primarily with product safety evaluations and feed quality assurance.

Keith Halterman worked with deboning supervisors to evaluate yield at the Honeysuckle White processing plant in Springdale.

Joe Ferguson learned about live turkey production, from hatchery to loadout, with Honeysuckle White in Springdale.

Jared Thomson obtained hands-on experience in all aspects of broiler production and processing with Tyson Foods, Inc. in Green Forrest.

Chad Jenkins worked with the live production department at Tyson Foods, Inc. in Springdale.

Fred Kao, a transfer student, worked in the Cobb-Vantress hatchery in Fayetteville.

A few students also had summer jobs in the industry which could foster future support for the poultry science intern program.

Crystal Cornish worked in the Pilgrim’s Pride hatchery in Nashville, Ark.

Jarrick Hutchinson worked in the Cobb-Vantress Fayetteville hatchery.

Cory Owenby worked at the UA broiler farm at Savoy. He assisted with day-to-day management and care of the broilers, which are grown for Simmons, research projects and data collection.

Phillip Harmon worked with mixer batching at Tyson Foods, Inc. in Springdale.

Erin Weaver sifts poultry feed at the Georeges, Inc. Quality Assurance Lab in Springdale during her summer internship.

Dr. Marcy received his B.S. in Food Technology and Science from the University of Tennessee and his M.S. and Ph.D. in Food Technology from Iowa State University. As an undergraduate, he worked for Stokely-Van Camp in a vegetable canning plant in Wisconsin for six months. After graduation, he worked in the poultry industry from 1975 through 1981 in the areas of production management and quality assurance for Swift & Co. and Jerome Foods. After completing his Ph.D., Dr. Marcy became Director of Quality Control of Portion-Trol Foods, a USDA Total Quality Control facility supplying beef and pork products to the food service industry. Dr. Marcy joined the Food Science Dept. of Virginia Tech in 1988 as Assistant Professor/Extension Food Scientist, Poultry Products and accepted a similar position in the Center of Excellence for Poultry Science at the University of Arkansas in 1993.

Dr. Marcy’s research interests are poultry processing, meat microbiology and food safety; he does most of his educational programming with Hazard Analysis and Critical Control Points (HACCP), sanitation and microbiology for processing personnel. Dr. Marcy is actively involved with providing sanitation education to the food service industry and prepared the HACCP training book for the Educational Foundation of the National Restaurant Association. The American Egg Board awarded him the Golden Egg Award for his work in Virginia to establish a food service training program, and the Virginia Department of Health honored him for the same program. Dr. Marcy has been instrumental in establishing a food service training partnership in Arkansas between the University of Arkansas, the Arkansas Hospitality Association and the Arkansas Department of Health. He has twice provided invited testimony to the U.S. Senate following the 1993 E. Coli 0157:H7 outbreak in the Pacific Northwest.
Judging Team Finishes Fourth

The University of Arkansas poultry judging team finished fourth at the Southern Collegiate Poultry Judging Contest at Baton Rouge, La., this spring.

Members of the team were Jay Hughes, coach, Cody Polley, Darby Spurlock, Scott Ramer and Jennifer George. The team also finished third in market products, fifth in production and sixth in breed selection.

Cody Polley tied for first place and Darby Spurlock finished twentieth in the production competition.

Darby Spurlock finished seventh, Cody Polley finished ninth and Scott Ramer finished seventeenth in the market products competition.

Scott Ramer finished thirteenth and Cody Polley finished eighteenth in the breed selection competition.

Cody Polley, Darby Spurlock and Scott Ramer all finished in the top 20 in overall competition.

Chefs Explore Turkey and Cheese Combo

Six local chefs gathered at the Center of Excellence for Poultry Science test kitchen in September to redefine the turkey and cheese combination during a cooking contest sponsored by the University of Arkansas poultry science department and the Ozark Regional Chefs Association (ORCA).

Chefs from the Fayetteville Hilton, 36 Club, Nibbles, Coy’s Place and Northwest Medical combined turkey and cheese to create eleven dishes for the competition.

The judges for the contest were Chef Brant Worrell of Simmons Foods, Inc., Sara Tipton of Cargill, Inc., Bill Wiebe of Hudson Foods, Inc. and Mike Heilman of the UA Institute of Food Science and Engineering.

Suzie Stephens, Nibbles chef, prepared the winning recipe of smoked turkey canapes with cranberry chutney. Calvin Burcham, Northwest Medical, prepared the second place recipe of breaded turkey breast filet stuffed with smoked gouda cheese, and Coy Kaylor, Coy’s Place, prepared the third place recipe -- a “Philly cheesesteak” sandwich with smoked turkey thigh meat and swiss cheese.

Suzie Stephens, Nibbles chef, prepared the first place recipe of smoked turkey canapes with cranberry chutney. Calvin Burcham, Northwest Medical, (left) prepared the second place recipe of breaded turkey breast filet stuffed with smoked gouda cheese and Coy Kaylor, Coy’s Place, prepared the third place recipe -- a “Philly Cheesesteak” sandwich with smoked turkey thigh meat and swiss cheese.

By using recipes with turkey and cheese, the chefs followed guidelines for the National Turkey Federation and the Wisconsin Milk Marketing Board’s national Menu Movers contest. All recipes from this local contest are eligible to be entered in the Menu Movers competition.

“They [National Turkey Federation and Wisconsin Milk Marketing Board] will have entries they probably wouldn’t have had without this competition,” said Dr. John Marcy, UA poultry science department, “I think any one of these recipes could win that Menu Movers competition.”

The Menu Movers contest is not the only beneficiary of this local contest. “The poultry center is working closely with ORCA to provide opportunities for increasing the restaurant use of poultry,” Marcy said, “I would like to see us do one of these each year.”
Youth Conference Sparks Poultry Interest

Twenty-two high school students across the state of Arkansas experienced a taste of college life and the Department of Poultry Science at the University of Arkansas, Fayetteville, during the first Poultry Science Youth Conference sponsored by the Center of Excellence for Poultry Science July 6-8.

The conference was designed to foster interest in various aspects of the poultry industry through industry tours, scientific and informative activities and recreation. Participants were chosen from nominations by high school teachers, vocational instructors or county extension agents.

Attendees toured Tyson Corporate Headquarters in Springdale and Campbell Soup in Fayetteville and participated in hands-on workshops on virology, physiology, cell function, immunology and anatomy conducted by Center of Excellence faculty and staff members.

Recreational activities included a cookout hosted by Dr. James Denton, Center Director, and sponsored by G & M Animal Health, ice skating at the Jones Center, and swimming, volleyball, and a picnic hosted by Cargill, Honeysuckle White. Wade Jones Co. sponsored a pizza lunch and Hoffman LaRoche sponsored an ice cream break.

The participants were guided through the conference by four UA student counselors: Nathan Marson, Dana Edmondson, Valerie Melnychuk and Cory Evenson. Most of the students rated the conference very favorably, but complained about it being “too short”.

The conference planning committee led by Gary Davis, undergraduate recruiter for the Department of Poultry Science, included corporate, extension and departmental members. The committee was pleased with the interest of students and the enthusiasm of sponsors and plans to make the Poultry Science Youth Conference an annual event.

Students, counselors and adult sponsors stand still only long enough to pose for a group picture during the conference.

Annalise Bisbee learns about chicken DNA and enzymes during a workshop in Dr. Parcells lab. Darren Busch checks a chick’s dissolved oxygen level during a workshop at the poultry health lab.
Faculty Notes


Jason Emmert presented the invited presentation “Use of the Ideal Protein Concept for Precision Formulation of Amino Acid Levels in Broiler Diets” as part of the informal nutrition symposium sponsored by ADM Corp. at the Poultry Science Association (PSA) annual meeting in Athens, Ga., Aug. 3.

Gisela Erf is hosting the USDA NE-60 regional project meeting on the “Genetic Bases for Resistance and Immunity to Avian Diseases” at the Center of Excellence for Poultry Science Oct. 11-13.

Wes Jamison gave an invited speech on political protest and consumerism to the Swiss Young Scientist’s Association in Zurich, Switzerland, July 24. He also gave an invited paper on animal rights to the American Society of Animal Sciences Annual Convention in Nashville, Tenn., July 31, and moderated the Annual Poultry Extension Workshop at the PSA annual meeting in Georgia, Aug. 3.

Yanbin Li presented “Cetylpyridinium chloride spraying reduces Salmonella on pre-chill chicken carcasses” at the IFT annual meeting in Orlando, Fla., June 14-18. He also presented “Pre-chill spray using an inside/outside birdwasher to reduce Salmonella on chicken carcasses during processing” at the ASAE international annual meeting in Minneapolis, Minn., Aug. 10-14.

Park and Amy Waldroup spent the first two weeks of July visiting poultry producing areas of China presenting lectures and seminars related to poultry nutrition, poultry processing, product marketing and food safety.

Robert Wideman was elected for a three year term to the Board of Directors of the Poultry Science Association at the PSA annual meeting in Athens, Ga. He gave the invited presentation “Impact of arginine on ascites in broilers” at the 9th Biokyowa Amino Acids Meeting in Toronto, Ontario, Canada, June 10.

Grants Awarded


F.D. Clark. EMBREX, Inc. ‘97 Inova Vaccine Monitor Study. $1,380.


NEW WEB SITE . . .

The Department of Poultry Science has updated its new web site on the Internet at www.uark.edu/depts/pose/poultry.html

Features of the site include access to news releases, research updates, faculty information, classes offered, new student information and links and information about related programs, societies and recipes.

Poultry Science Club Activities

The Poultry Science Club has started the school year at a sprint.

The club has met three times since the first week of school and has made plans for the upcoming state fair, social events and guest speakers.

Mr. Richter, corporate personnel director for Tyson Foods, spoke at the Sept. 24 meeting about enhancing interview skills.

Mr. Jock Davis, OK Foods, is scheduled to speak about getting the job you want at the Oct. 8 meeting.

Members of the club cooked omelettes for attendees of the Nutrition Conference Sept. 9, 10 and 11 and will be participating at the State Fair Chicken Kitchen and broiler/turkey show in October.

Club members also participated in the College of Agriculture, Food and Life Sciences Carnival of Clubs Sept. 4 and attended a faculty and student mixer held at the home of Dr. James Denton.

Student Notes

Sui-Ying Wang, poultry science graduate student working with Dr. Walter Bottje, won a graduate student award for her presentation of a paper titled “Evidence of Interorgan Circulation of Glutathione in Broilers” at the 86th Annual Poultry Science Association annual meeting in Athens, Ga., in August.

Jinping Huang, a graduate student of biological engineering working with Dr. Yanbin Li, presented a paper titled “Identification and enumeration of Salmonella typhimurium on sample sides of chicken carcass wash water using image analysis” at the International Association of Milk, Food and Environmental Sanitarians 84th annual meeting in Orlando, Fla., July 6-9.

Hua Xiong, a graduate student of biological engineering working with Dr. Yanbin Li, presented a paper titled “Spraying with selected chemicals to reduce Salmonella typhimurium on chicken skins” at the Institute of Food Technologists annual meeting in Orlando, Fla., June 14-18.