Partners, December 2005

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

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Ten Years of Excellence

On Thursday, Oct. 27, over 250 people gathered at the poultry center on campus to attend a celebration program, marking a decade since the John W. Tyson Building, the flagship facility of the Center of Excellence for Poultry Science, was completed.

Speakers at the event included Dr. Walter Bottje, Center Director and department head; Dr. James Denton, former Director of the Center; Dr. Ivory Lyles, Associate Vice President for Agriculture - Extension; Dr. Gregory Weidemann, Dean of Bumpers College and Associate Vice President for Agriculture - Research; Dr. Milo Shult, Vice President for Agriculture and The Honorable David Pryor, Dean of the University of Arkansas Clinton School of Public Service and former U.S. Senator.

Immediately following the program, a barbecue chicken dinner was served to all program attendees.

“Senator Pryor and Senator Dale Bumpers were instrumental in helping ensure that the Center of Excellence for Poultry Science became a reality,” said Denton. “It was only fitting that we had one of them give the keynote address at this celebration.”

Denton was the chair of the Center Celebration Committee, which organized and hosted the event. Other members of the committee were: Diana Bisbee, Walter Bottje, David Chapman, Donna Delozier, Karen Eskew and Park Waldroup.

“We invited all the companies and individuals who originally donated money to construct and equip this building. We just wanted to thank them for their generosity,” said Denton.

Others attending the event included current and past faculty, staff and students of the poultry center, university and college administrators, state legislators, industry personnel and friends of the program.

Poultry Faculty and Students Win Awards at National Meeting

FAYETTEVILLE, ARK. – Two University of Arkansas faculty members and three graduate students recently took top honors at the Poultry Science Association’s (PSA) annual meeting at Auburn University. The awards are for research sponsored by the Center of Excellence for Poultry Science in the University of Arkansas Systems’ statewide Division of Agriculture.

Gisela Erf received the Helene Cecil Leadership Award. This award of $3,000 and a plaque is given to a female PSA member for scientific contributions in the field of poultry science or for significant leadership in the promotion or development opportunities for women in poultry science.

Erf’s research is in avian immunology with a specialization in cell-mediated immunology. She teaches graduate and undergraduate courses and is an academic advisor and Honors Program mentor.

William Huff, a microbiologist with the USDA Poultry Production and Product Safety Research Unit, and an adjunct member of the UA faculty, was presented with the National Chicken...
Tyson Foods, Inc., hosts the “Meat Your Future” Career Event

MEAT YOUR FUTURE -- From left, Jade Briggs, College Recruiter; Rashad Delph, Collegiate Recruiter; Jason Bradshaw, Live Receiving Supervisor; Suzanne Finstad, Manager of Food Safety and Regulatory Compliance; Sharon Beals, Director of Food Safety and Regulatory Compliance; and Carrie Burnett, College Recruiting Coordinator, all of Tyson Foods Inc., come together prior to hosting the “Meat Your Future” employment event on Thursday, Nov. 10th at the Center of Excellence for Poultry Science. Students from all departments were invited to attend presentations, present their resumes and learn how to apply on-line for careers at Tyson during the two-hour event. Elanco donated door prizes and Tyson hosted a meal after the conclusion of the presentations. Coordinators for the event from the Department of Poultry Science included Dr. Susan Watkins, internship coordinator, and Ashley Swaffar, a junior poultry science major from Farmington.

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Council Broiler Research Award and $1,500. The award is given for research that has a strong economic impact on the broiler industry. His research is on therapeutic utilization of bacteriophages to reduce pathogens in poultry.

Poultry science graduate students winning awards at PSA were Marc DeBeer, Hilary Pavlidis and Arijit Saha.

DeBeer, a doctoral student from Durban, South Africa, won the Outstanding Graduate Student Paper award in the area of nutrition for his paper, “The effect of feed restriction programs on body weight, frame size, flock uniformity and in vitro lipogenesis in broiler breeder hens.” His major professor is Dr. Craig Coon.

Pavlidis, a doctoral student from Virginia Beach, won an Outstanding Graduate Student Paper award in the area of poultry breeding and genetics for her paper, “Broiler growth and development as influenced by divergent selection for ascites incidence.” This is Pavlidis’ second time to take top honors at PSA for her research, the first time was in 2002 in Delaware as a master’s student. Her major professor is Dr. Nick Anthony.

Saha, a doctoral student from New Delhi, India, received an Outstanding Graduate Student Paper award in the area of products and processing for his paper, “Effect of chronic heat stress on meat quality parameters of two commercial broiler strains.” His major professor is Dr. Casey Owens.

MARC DEBEER -- DeBeer, a doctoral student from Durban, South Africa, won an award for his research area of nutrition.

HILARY PAVLIDIS -- Pavlidis, a doctoral student from Virginia Beach, won an award for poultry breeding and genetics.

ARIJIT SAHA -- Saha, a doctoral student from New Delhi, India, won an award for poultry products and processing.
DEGREE RECIPIENTS -- From left, Jason Emmert and Jerry Wooley, faculty members in the Department of Poultry Science, both received Honorary American FFA Degrees during the FFA’s national convention held Oct. 26-29 in Louisville, Kentucky.

FAYETTEVILLE, ARK. - Jason Emmert and Jerry Wooley, faculty members in the poultry science department of the University of Arkansas Division of Agriculture, both received Honorary American FFA Degrees during the FFA’s National Convention held in Louisville Oct. 26 - 29.

The National FFA Board of Directors receives nominations from its FFA membership and awards individuals “who have gone beyond the valuable daily contributions to make an extraordinary long-term difference in the lives of students, inspiring confidence in a new generation of agriculturists.”

Emmert and Wooley have served on the National FFA Poultry Judging Career Development Event (CDE) Committee for seven and five years, respectively. Emmert was recently named superintendent of the event.

Throughout the school year, both faculty members travel around the state teaching interested high school students how to judge poultry through a series of hands-on workshops.

In conjunction with Division of Agriculture’s Cooperative Extension Service, Emmert and Wooley hosted over 30 high school agriculture teachers for a two-day workshop this summer, which covered the rules and techniques used in poultry judging. Emmert is also working on a web site to further assist students and educators in poultry judging curriculum and hopes to make poultry judging a part of each high school’s agriculture program.

Emmert serves as the coach of the U of A’s poultry judging team and has twice led his team to first place honors at the National Collegiate Poultry Judging Contest, most recently in 2004.

DEGREE RECIPIENTS -- From left, Jason Emmert and Jerry Wooley, faculty members in the Department of Poultry Science, both received Honorary American FFA Degrees during the FFA’s national convention held Oct. 26-29 in Louisville, Kentucky.

FAYETTEVILLE, ARK. - Five University of Arkansas poultry science students were chosen as departmental representatives for the 2005-06 school year.

“The main purpose of the departmental representatives is to help in recruiting students to poultry science,” said Gary Davis, undergraduate recruiter for the department.

Students are Miranda Bowen, a freshman from Springdale; Valerie Brewer, a junior from Prairie Grove; Regina Finley, a sophomore from Searcy; Ashley Swaffar, a junior from Farmington; and Neda Tilley, a junior from Leslie, Ark.

Students are asked to work at recruitment booths, meet with prospective students, attend career fairs as necessary, and, if possible, speak at their former high schools on behalf of the department.

“We are fortunate to have an abundance of outstanding students that could have filled these positions. The five chosen were selected because of their abilities in the area of public speaking and their availability to attend events,” said Davis.

Representatives will be trained to communicate with high school students about majoring in poultry science, which includes information on scholarships, internship opportunities and careers. Students will also be trained to give building tours and host industry personnel on campus.

“I’m looking forward to working with these five young ladies. I think they will all be an asset to our recruitment program,” said Davis.

CORRECTION NOTICE:

In the last issue of Partners, Volume 13 no 2, it was stated that the Poultry Federation held the Poultry Festival in Little Rock for the first time ever in June 2005. According to Tommy Goodwin, former faculty member at the University of Arkansas, some of the very earliest Poultry Festivals took place in Little Rock rather than Hot Springs. Thank you Dr. Goodwin for the information. We’re terribly sorry for the error.
UA Poultry Extension Faculty Member Hosts Culinary Science Short Course

WE’RE ALWAYS COOKING IN POULTRY SCIENCE -- A student (left) from Tyson Foods, Inc., works on perfecting his sauce mixture as his instructor, Chef Suzie Stephens, watches during a week-long culinary class held at the Center of Excellence for Poultry Science test kitchen.

UA Poultry Extension Faculty Member Hosts Culinary Science Short Course

FAYETTEVILLE, ARK. -- The poultry science department at the University of Arkansas is conducting a series of five-day basic culinary arts classes for professional food scientists.

The Culinary Experience for Product Developers short course will satisfy 40 hours of the 120 hours of hands-on culinary training required to become a Certified Culinary Scientists (CCS). The course was organized by Dr. John Marcy, a food scientist and extension specialist in the poultry science department, and is sponsored by the Cooperative Extension Service, U of A Division of Agriculture.

Only 10 persons nationwide have met the CCS requirements set forth by the Research Chefs Association (RCA), Marcy said.

“For a land-grant university to be doing this is a pretty good thing,” said Marcy. The only other places offering CCS classes are culinary schools in California, New York, Rhode Island and Chicago. Some 60 Tyson Foods employees involved in product development are expected to enroll in the classes here.

Marcy said most basic cooking methods will be taught during the five-day class by chefs Suzie Stephens and Morgan Stout. The class will include meat cooking methods of stewing, braising, roasting, grilling, sautéing, pan-frying and baking, Marcy said, plus garnish and plate presentation.

“The cooking methods relate to the quality of the dining experience,” said Marcy.

The food industry is moving to a more culinary driven field, said Marcy. Processors employ culinary artists to design products. It is important that product developers have a culinary arts background as well as a food science background, he said.

A CCS is an experienced food scientist who has learned culinary arts in order to enhance product development skills, according to the RCA.

CCS certification requires a bachelor’s degree in food science or a related area, three years in research and development and other requirements. Information about CCS and the RCA is available online at www.culinology.com.

The most recent class in 2005 was open to product developers outside of Tyson Foods and was held Nov. 28-Dec. 2. Another open class is being planned for May 2006.
FAYETTEVILLE, ARK. -- Steven C. Ricke, a professor of poultry science at Texas A&M University, will be the first holder of the new Donald “Buddy” Wray Chair in Food Safety and director of the Center for Food Safety in the Institute of Food Science and Engineering at the University of Arkansas.

Greg Weidemann, dean of the Dale Bumpers College of Agricultural, Food and Life Sciences and associate vice president of the U of A System’s Division of Agriculture, announced the appointment today. He said Ricke will join the faculty in January.

“Dr. Ricke is one of the leading young scientists in the fields of food safety and microbiology,” Weidemann said. “He has an excellent track record of working with colleagues in a variety of disciplines to address food safety issues.”

Weidemann added that the Center for Food Safety is designed to facilitate cooperation by University scientists, other agencies and the food industry. “Working together is essential to developing, delivering and implementing new information and technology that will lead to safer products for consumers,” he said.

The center is a unit of the U of A System’s statewide Division of Agriculture.

Ricke said, “I look forward to the tremendous opportunities in this appointment for developing an outstanding program that will represent the cutting edge of food safety and microbiology.”

The Donald “Buddy” Wray Chair in Food Safety is supported by a $3 million endowment provided by matching gifts from Tyson Foods and a fund created from the Walton Family Charitable Support Foundation’s $300 million gift to the University in 2002.

Investment earnings from the endowment will be used to support Ricke’s teaching and research in the Department of Food Science and the Center of Excellence for Poultry Science as well as the Center for Food Safety.

Wray, who retired in 2000 as Tyson Foods president and chief operating officer, is a 1959 graduate of the U of A with a degree in agriculture. He has served as industry advisor to the USDA Food Safety Consortium, which funds research at the U of A, Iowa State University and Kansas State University.

Ricke grew up on a dairy and grain farm near Bingham, IL. He has B.S. and M.S. degrees from the University of Illinois and a doctorate from the University of Wisconsin with a co-major in animal science and bacteriology. He held a USDA post-doctorate position in microbiology at North Carolina State University from 1989 to 1992. He joined the Texas A&M poultry science faculty in 1992 and rose to the rank of professor in 2004.

In addition to teaching and research duties in poultry science, Ricke is also a professor of veterinary pathobiology in the College of Veterinary Medicine and a member of the graduate molecular and environmental science faculty, the graduate nutrition faculty, the institute of molecular pathogenesis, the graduate food science and technology faculty, and the center of food safety in the Institute of Food Science and Engineering at Texas A&M.

Ricke received the Poultry Science Association National Research Award in 1999 and the title of Faculty Fellow of the Texas Agricultural Experiment Station in 2003. His publications include 153 research articles in refereed journals and 37 review papers and book chapters. He is editor in chief for Bioresource Technology and has been a member of the editorial board of the Journal of Food Protection and three other scientific journals.

Ricke teaches undergraduate and graduate students and has been the major professor for over 20 students who received M.S. and Ph.D. degrees. One of his students, Dr. Young Min Kwon, is now a UA poultry science faculty member and was recently awarded a $541,368 grant from the National Institutes of Health for research on Salmonella enteritidis.

Salmonella enteritidis, a bacterium that causes more than half of the food-borne illness cases in the United States, has been the major focus of Ricke’s research. His research team recently reported findings that led to dietary changes for laying hens to prevent Salmonella enteritidis infection during molting, which is a periodic shedding of feathers.

Ricke will have offices in both the Center of Excellence for Poultry Science and in the food science department.
DISPLAYING OUR HISTORY-- To help mark the 100th Anniversary of the Bumpers College of Agricultural, Food and Life Sciences, departments were asked to construct a history display in their area of study. With the help of numerous faculty members, the above display of a 1920s incubator was constructed.

FAYETTEVILLE, ARK. -- Dr. David Andrews restored and loaned his father’s (M.D. Andrews) incubator, which was originally used at the Loanoke Fruit & Poultry Farm.

Other faculty and staff members helping with the display were Nick Anthony, who provided the eggs (real ones, with blown-out centers), Kevin Tinsley who constructed the fence surrounding the display, Casey Owens who provided the feeder, feed sacks, thermometer, cartons, and egg scale, Susan Watkins who provided the waterers, Diana Bisbee who provided the straw and Howard Lester and the Feed Mill Crew for providing the labor to transport the display. The display will remain on the second floor for several months in the Center of Excellence for Poultry Science. Please stop by and visit at your convenience.

Thanks are also in order to faculty member Dustan Clark for providing all of the antique medications, books and poultry health instruments located in the glass display case (not pictured) on the first floor of the building. Dr. Clark has made a hobby of collecting antique items in the area of poultry health and was kind enough to loan part of his collection to the department to use for this special event.

Finally, posters highlighting awards and honors received by our poultry faculty was posted in the display case located on the first floor of the building across from the computer laboratory. There were also three “Poultry milestones at the U of A” posters printed and displayed with the incubator. Karen Eskew was in charge of coordinating the historical displays for the building.

ATTENDEE - Dr. Walter Bottje, department head and Director of the Center of Excellence for Poultry Science, attended an Avian Flu Conference in November.

WASHINGTON, D.C. -- Avian flu has exploded into the media spotlight and national governments and international health bodies are working to develop policy responses and coordinate experts and officials.

On November 30th, Dr. Walter Bottje, the Center of Excellence for Poultry Science director, traveled to Washington D.C. to attend a conference hosted by Cornell University and the Woodrow Wilson Center. Participants who attended the conference serve in the areas of public health, animal health and wildlife management communities.

The meeting featured panelists from government, academia, and the private sector, and explored how these communities are addressing current developments in the field while identifying the opportunities for and obstacles to more integrated responses.

CONGRATULATIONS TO POULTRY SCIENCE FRESHMAN KYLE AVEY OF SPRINGDALE

At the National FFA Convention held in Louisville Oct. 2005, freshman poultry science major Kyle Avey of Springdale took 2nd place individually in the nation for poultry judging. Kyle competed with his former alma mater, Springdale High School, which took first place nationally as a team.
This issue we’re highlighting the Breeder Farm Employees and their contribution to Poultry

THE BREEDER FARM CREW -- From left to right, Judy England (farm manager), Tom Chick, Jennifer Medley, Laura Chick, Chris Medley, Keith Tinsley, Dale Kirby, Ray Billings, Colton Bramwell and Debra Hamilton (not pictured: Kevin Tinsley, Brian Harvey and Brenda Lee).

FAYETTEVILLE, ARK. -- The University of Arkansas breeder farm employees work hard together to assist faculty members and industry partners with their research. Their work day is spent assisting with research projects, which may include the areas of nutrition, feed additives, feed management, behavior, lighting, breed comparisons and more.

Judy England is the farm manager and the facilities at the breeder farm include an office/quality assurance building, two breeder houses, a pullet house and a complete shower-in facility to maintain biosecurity.

The UA Department of Poultry Science is proud of our breeder farm crew and is proud to highlight them in this issue of Partners. Be watching the next issue for another poultry crew highlight.

Burascos establish Scholarship Fund

FAYETTEVILLE, ARK. -- Long-time poultry department supporters and alum Shannon and Carmen Burasco recently established a scholarship fund for the benefit of the Department of Poultry Science in the Dale Bumpers College of Agricultural, Food and Life Sciences at the University of Arkansas. This gift from the Burascos will go to deserving students with an interest in a profession related to poultry science.

The department would like to thank Shannon and Carmen for their generosity and genuine interest in our program.

Shannon is currently serving on the Board of Directors for the U of A’s Poultry Science Alumni Organization.

SCHOLARSHIP ESTABLISHED -- From left, Carmen Burasco and Shannon Burasco, husband and wife, have established a scholarship in the Department of Poultry Science at the University of Arkansas. Both are well-known in the poultry industry and have been long-term supporters of the program.

Waldroup Hosts Visiting Professor from Turkey

VISITING PROFESSOR -- Dr. Park Waldroup, left, hosts Dr. Pınar Şaçıklı who is a faculty member from the Department of Animal Nutrition and Nutritional Diseases at Ankara University in Turkey. Dr. Şaçıklı will be in the United States for another four months.

PSGA Names New Officers

The Poultry Science Graduate Association (PSGA) recently elected new officers to lead its organization for the fall 2005 and spring 2006 semesters. They are as follows:

Thilakar Rathinam
President

Savannah Henderson
Vice President

Farrah Madison
Secretary

Jack Higgins
Treasurer

Advisors for the club are Robert Wideman, Jr., and Young Min Kwon. The club sponsors several symposiums, service projects and workshops throughout the year.
FACULTY NOTABLES:

Walter Bottje was an invited guest at several universities in China Nov. 13-19. Bottje gave several presentations on our poultry program during his visit.

Keith Bramwell was an invited speaker at the Small Commercial Flock workshop held at Heifer International, in Perryville, Ark. Oct. 24-26; at the ACAV 2005 Symposia in Florianopolis, Brazil, Oct., 27-29, and at Hatchery Breeder Clinic on November 30 in Toronto, Canada.

Gisela Erf gave an invited presentation at the National Vitiligo Foundation meeting on “Animal model for autoimmune vitiligo: the Smyth line chicken”. National Vitiligo Foundation Meeting, Fort Worth, TX (8/4-8/6/2005). Erf also presented a paper at the International Pigment Cell Research meeting in Washington, DC (Erf, G.F., H.D. Wijesekera, B.R. Lockhart, and A.L. Golden. 2005. Antioxidant capacity and oxidative stress in the local environment of feather-melanocytes in vitiliginous Smyth line chickens. Pigment Cell Res. 18 (Suppl. 1):69.). She was recently selected as a member of the Program Selection Committee for the 2006 meeting of the Pan-American Society for Pigment Cell Research and she was elected as a member of a newly formed network on Animal Models for Pigment Cell Research, which includes 40 researchers from the Pan-American, European, Japanese and Societies for Pigment Cell Research.

Frank Jones coordinated the International Short Course on Modern Poultry Production at the Center of Excellence for Poultry Science Sept. 26 – 30. Yanbin Li visited China Agricultural University, Beijing, China and met with Professor Maohua Wang, College of Information and Electrical Engineering, and Professor Changxin Wu, College of Animal Science and Technology to discuss the research collaboration on biosensors for screening of avian flu viruses, Sept. 19-20, 2005. Li also visited Zhejiang University, Hangzhou, China, to conduct research on biosensors for detection of pesticide residues in foods in collaboration with Prof. Yibin Ying and Prof. Jiangping Wang, College of Biosystems Engineering and Food Science, Sept. 25-27. Li gave an invited presentation on “Biosensors for rapid detection of food borne pathogens” at the Workshop on Food Quality and Safety, sponsored by USDA (US Department of Agriculture) and China MOST (Ministry of Science and Technology), Beijing, China, Sept. 20-24, 2005. Li also gave an invited presentation on “Biosensors and their applications in agriculture and food” at the World Agriculture Congress 2005: Agricultural Information Forum, Beijing, China, Sept. 15-17, 2005. In October, Li gave a presentation on “Impedance biosensor for detection of multiple food borne pathogens” at the Food Safety Consortium 2005 Annual Meeting, Oct.2-4, 2005, Manhattan, KS.

John Marcy coordinated a Departmental Seminar on Culinary Training for Product Developers for the Food Science Dept. and their Industry Advisory Board, at the University of Tennessee on Nov. 11th. He also conducted his third and fourth weeks of culinary school in the months of October and November, respectively.

Park Waldroup gave invited presentations on the challenges in broiler nutrition at the 12th International Symposium on Animal Nutrition, held in Kaposvar, Hungary on Oct 12. Waldroup also gave an invited presentations titled “Striving for a feed conversion of 1.00 --The challenges we need to overcome” and “Maximizing poultry performance in the face of low cost competition” at a conference held in Dunboyne, Ireland, on Oct. 18-19.

Susan Watkins was an invited speaker at the following events in October: The Maple Leaf/Cold Springs Turkey Grower meeting, in London, Ontario; the Annual Charleston Farm Show, Charleston, Ark.: the U.S. Poultry and Egg Production and Health Seminar, in Memphis, Tenn.; the Pennsylvania Poultry Production Seminar, in Harrisburg, PA and the Poultry Service Industry Workshop, in Banff, Alberta.

Jerry Wooley served as a poultry judge at the following events in September and October: the Clay, Ouachita, Randolph, Greene, Perry, Stone, Cleburne, Carroll, Garland, Clark, Van Buren, Columbia and Conway County Fairs. Wooley also conducted the 4-H Poultry Judging Contest at the Arkansas-Oklahoma Fair in Fort Smith.

STUDENT NOTABLES:

Abani Pradhan, a PhD student working with Yanbin Li, won the first prize ($250) of the Graduate Students Poster Contest during the Food Safety Consortium 2005 Annual Meeting, October 2-4, 2005, in Manhattan, KS. The title of Pradhan’s poster was “Interactive predictive modeling of pathogen kinetics, heat and mass transfer for thermal inactivation of Listeria in ready-to-eat poultry products.”