

# COWPOKE NEWS

Department of Animal Science, Oklahoma State University  
Fall 2017



# From the Editor

Dear Alumni and Friends:

The department has been very busy this fall. Construction is almost complete on the new freestall barn at the OSU Ferguson Family Dairy Center, as well as on Helms Hall which will provide modern housing for dairy student workers. We are excited about all the opportunities these new buildings will provide our dairy program and students interested in the dairy industry.

We have two new faculty members; Dr. Darren Hagen, a big-data genomics specialist, and Dr. Janeen Salak-Johnson, an animal behavior and well-being specialist. Several new staff members have joined our department as well.

Our students received various awards throughout the semester, and we couldn't be prouder of them. During Homecoming, the OSU Dairy Science Club won 1st place in the Sea of Orange Parade and 1st place in the overall sweepstakes competition. The 2017 OSU Horse Judging Team was named AQHA Reserve World Champions and All American Quarter Horse Congress Champions, and the 2017 OSU Livestock Judging Team recently earned the title of National Champions! Congratulations!

Writers for this edition of Cowpoke News include Julianna Albrecht (ANSI student), Rebekah Alford (ANSI communications specialist), Brittany Lippy (ANSI student), Carrie Jansen (student success coordinator), and Justin Leonard (ANSI student). A special thanks to the writers, and to Lesleigh Dexter and Kathy Ratzlaff for all of their help.

We are making slight changes to the release dates of the Cowpoke News. The upcoming research edition will be published this spring and will cover all research activities for the 2017 year. We hope you enjoy reading about our department in this edition of Cowpoke News!

Best Wishes,  
Rebekah Alford

## Cowpoke News

Cowpoke News is published three times a year by the Department of Animal Science within the Division of Agricultural Sciences and Natural Resources (DASNR) at Oklahoma State University. We strive to keep students, alumni and friends of the department informed about our activities and successes. Cowpoke News is distributed through both e-mail and mail and is available 24/7 on the Department of Animal Science website at <http://www.ansi.okstate.edu/about/publications>. To subscribe, e-mail us at [cowpokenews@okstate.edu](mailto:cowpokenews@okstate.edu) or mail in your request to Rebekah Alford. Please give us your full name and either your e-mail or mailing address.

## About our Department

The Department of Animal Science offers two majors to students; animal science and food science. It is one of the largest departments on campus with more than 1,000 undergraduate students, but with a small town feel, a caring attitude and a commitment to every student. Learn more about us on our website!

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Photo by Todd Johnson

## 4 Food Science: What is That?

Oklahoma State University students pursue degrees in food science, a field covering various areas from farm to fork.



Photo by Rebekah Alford

## 6 Haste Ye Back

Jack Drummond explores his family's roots and gains international experience through a study abroad trip to Scotland.



Photo by Clint Rusk

## 8 Oh, the Places You'll Go

Interested in study abroad? Here are some student insights and tips to help you along your way.



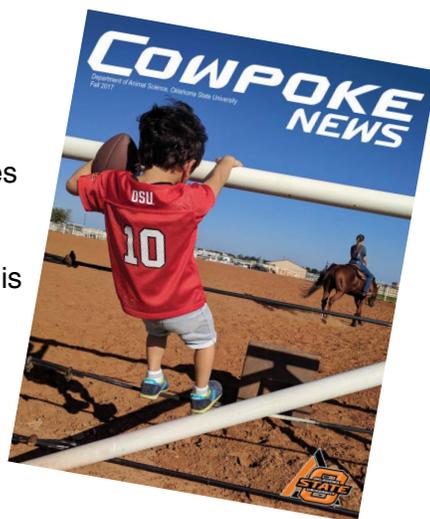
Photo by Todd Johnson

## 9 The Undeclared

Making life altering decisions isn't easy, but maybe the outcome isn't as fixed as you think.

## On the Cover

A young OSU fan enjoyed watching students ride horses at the Cline Equine Center during the 2017 CASNR Homecoming celebrations this October. Read more about Homecoming on page 20. (Photo by Rebekah Alford)



**10** Ferguson Family Dairy Center: New Facilities Create New Possibilities

**12** Dylan Steeley Gains Equine Industry Experience

**13** Elizabeth DeSocio helps ASGSA Host Time-Honored Events

**14** Meeks Chosen as Marketing Ambassador

**15** Grand Champion Truckload at the National Barrow Show

**16** OSU Judging Teams: 2017 AQHA Reserve World Champions, 2017 National Livestock Judging Champions

**18** Top 20 Freshmen, Job Positions Available, Equine Center Updates

**19** How-To Clinic, Healthy Certified, Hires & Departures

**20** Homecoming Celebrations, Septemberfest & Cookouts

**21** Discover New Zealand

**22** Animal Science Weekend Schedule

**23** Sponsors



Dr. Ranjith Ramanathan teaching students in his food science class (Photo by Todd Johnson)

# Food Science: What is that?

*Oklahoma State University students pursue degrees in food science, a field covering various areas from farm to fork.*

*Written by Julianna Albrecht*

How does safe, nutritious food get to the shelves at the store? Why is some coffee decaf? How was rocky road ice cream invented? Why are chicken nuggets shaped like ovals? The answer to each of these consumer questions is food science.

Food science is offered as a major in the Department of Animal Science with options including industry, safety, science, and meat science. Currently, 34 undergraduate students major in food science at Oklahoma State University.

“The food science major is multidisciplinary,” said Dr. Ranjith Ramanathan, OSU assistant professor in animal science. “It encompasses food chemistry, food microbiology, and the business, mathematics and communication behind these concepts.”

“I was exposed to food science and food chemistry at the University of Connecticut,” Dr. Ramanathan said. “Then I saw a position open at Oklahoma State which allowed me to

teach food science, which I am very passionate about.”

Dr. Ramanathan currently teaches Fundamentals of Food Science, Food Chemistry I, Food Chemistry II, Analysis of Food Products, and Advanced Food Chemistry. Other classes offered to food science students include Quality Analysis, Food Microbiology, and Introduction to Food Science. Introduction to Food Science focuses on the food industry from the producer to consumer and the current U.S. and world food situations.

Charley Rayfield, a food science junior, said, “Intro to Food Science was just one of those classes that really opened my eyes to what is really out there for food science and how the industry truly impacts everyone’s lives.”

Abby Bechtold, a food science senior, said outside of the classroom, students can participate in the Meat Science Association and Food Science Club, two animal science

student organizations which focus on food science. Her favorite memory as a student in the Department of Animal Science is judging on the 2016 meats team, she said.

“Had food science not been a major offered in the animal science department, I don’t think that I would have taken the class to be on the meats team,” said Bechtold. “Some of my best friends and favorite college memories have come from being a part of that team.”

Rayfield said students across campus and prospective students can have misconceptions about her major.

“Most of the time they think that I want to be a chef, work in nutrition, in the restaurant industry or in the health field,” Rayfield said. “I explain to them that food science is more of the production of food.”

Dr. Ramanathan said when prospective students have misconceptions about food science, he tells them, if they like food and are

passionate about the food industry, then food science might be the right major for them.

“Food science focuses on the science behind baking, nutrition, and other things like foodborne illnesses, food waste, obesity, and other problems that affect the livelihood of the consumers,” he said.

As a prospective student, Rayfield decided to become a food science major after taking a tour of the Robert M. Kerr Food and Agricultural Products Center (FAPC).

“Before I came to campus, I thought that I wanted to be a pre-vet major,” Rayfield said. “But, after Dr. VanOverbeke gave me a tour of FAPC, food science was a major that was really weighing on my mind, and I haven’t looked back since.”

Dr. Ramanathan said the students are lucky to have FAPC on campus because it gives them access to projects and industry professionals most schools do not have. Students also have the opportunity to learn outside of the classroom by participating in research projects and attending educational workshops in FAPC.

“Food science students are more science-based thinkers, and they are curious to learn new things like product development and other parts of the industry beyond just meat science,” Dr. Ramanathan said. “They are eager to be involved in different projects and opportunities for hands-on experiences.”

Food science students can conduct research through various programs offered on campus, including the undergraduate research scholars program offered by the Department of Animal Science.

“I have been involved with the undergraduate research scholar program since my sophomore year,” Bechtold said. “The research that we do is very prevalent in the industry. Some of the research has even been published.”

Rayfield said her research opportunities have helped her make industry connections.

“I have worked with Dr. Jadeja in the food microbiology lab on some particular meat grinder contamination studies,” Rayfield said. “Dr. Jadeja conducts these projects for different Oklahoma companies.”

The OSU food science faculty have links to places and people across the country, she said.

“Dr. Jadeja is traveling constantly doing audits at other companies,” Rayfield said. “This networking gives us an advantage over students from other universities when looking for jobs or internships.”

OSU’s food science program offers certification and training, like Food Safety Modernization Act and Hazard Analysis and Critical Control Points.

“FSMA and HACCP training and certification are built into the curriculum of the courses that students have to take,” Dr. Ramanathan said. “Most companies require their employees to have these certifications,

so companies really like that our students are already certified.”

One of the benefits of working in the food industry is job security, said Dr. Ramanathan. For each food science graduate, there are around six to seven job opportunities.

Dr. Ramanathan said, since everyone eats food, there will always be a need for good food science professionals.

“The demands are growing in what people need from food,” Dr. Ramanathan said, “like a growing population of older people, a rise in obesity, and a growing population that needs a safe food supply with little food waste.”

Rayfield said studying something that impacts everyone in the world is rewarding.

“I can do my part in feeding a growing population by ensuring that everything we put out is to the highest standards and is safe for every person,” Rayfield said. “Food scientists can truly make a difference in the world.”



# HASTE YE BACK

*Animal science student explores his family's roots and gains international experience through a study abroad trip to Scotland.*

Written by Rebekah Alford

Jack Drummond's family has lived in Oklahoma for several generations. In fact, they have been in Oklahoma since before it was even a state. The family bought their first ranch land in 1907, but began leasing land in Hominy, Oklahoma, during the 1880's.

Jack is now a senior majoring in animal science with a production option at Oklahoma State University. When he made the move to Stillwater to begin college, he already knew he wanted to follow in his family's footsteps by taking a study abroad trip.

"I did a lot of research myself," said Jack. "My father pushed me to study abroad. I'm the youngest of four, and two of my older siblings have studied abroad and they both recommended it, too."

Oklahoma State University offers study abroad programs to locations all across the world. Choosing a location

might be difficult for some, but Jack knew exactly where he wanted to go.

"My family is historically from Scotland, and I have wanted to go there my entire life," said Jack. "It's just a beautiful country, with pretty similar culture and customs to here."

Jack met with his advisor to discuss what classes would transfer back to OSU. He also went to the Study Abroad Office to learn more about his options, which he found extremely helpful.

From January 2017 to June 2017, he lived in Edinburgh, Scotland, for his study abroad experience. His classes included macroeconomics and human geography.

"I'd never thought about human geography," said Jack. "That course kind of opened my eyes to even more cultures and customs and the world that is out there."

Jack found that once he was in Europe, it was easy to explore Scotland and to travel to other countries.

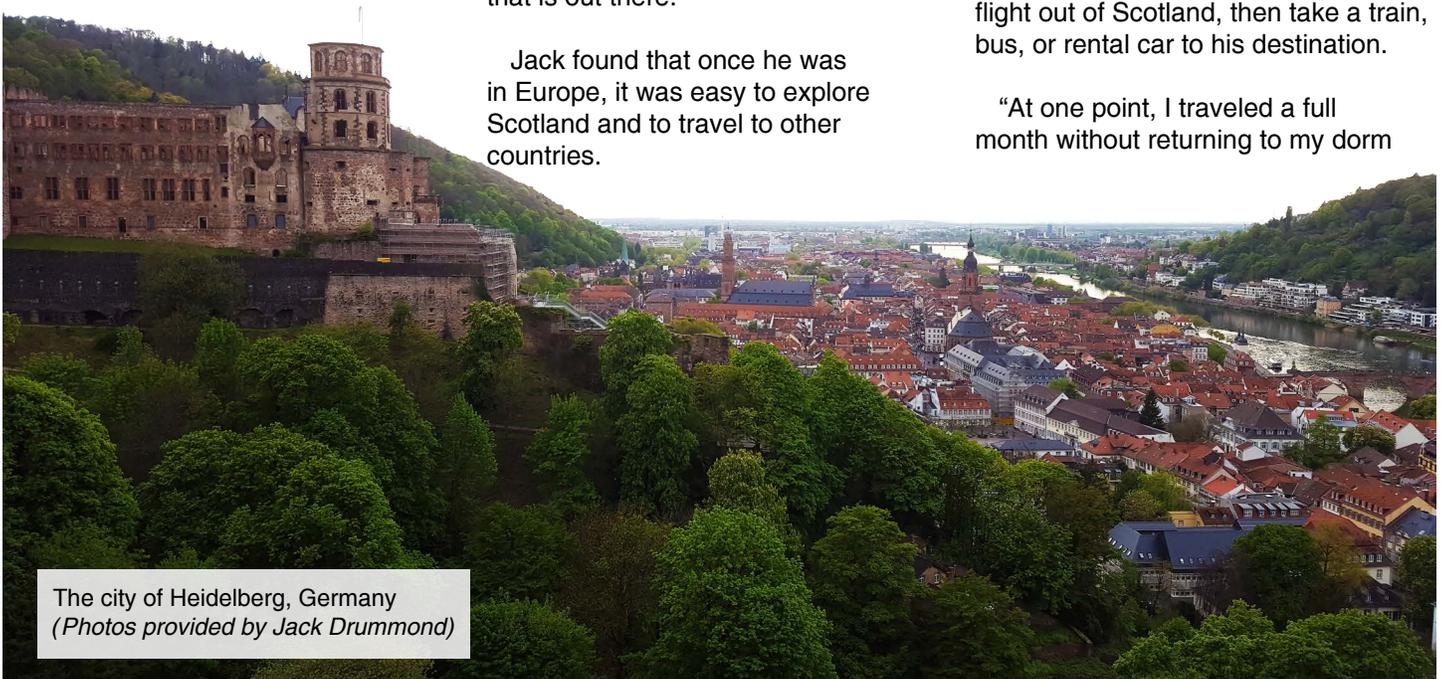


Jack Drummond in the Scottish Highlands outside of Oban

"My favorite part of the trip was the ability to travel," said Jack. "I had classes throughout the week, but every Friday, Saturday, Sunday, and Monday I would be able to travel. I went from Iceland to the Czech Republic."

When traveling, Jack would take a flight out of Scotland, then take a train, bus, or rental car to his destination.

"At one point, I traveled a full month without returning to my dorm



The city of Heidelberg, Germany  
(Photos provided by Jack Drummond)



L to R: Nick Baker, Britney Baxter, Ian Stewart, Saskia Olczak, Danny Laue, Amanda Schneider, Jack Drummond, and Kaylee Jerman

room, living out of a backpack,” said Jack. “On that trip, I took a flight to Geneva, Switzerland, wound up in Rome, Italy, traveled to Frankfurt, then Heidelberg. From Heidelberg, I took a train to Zurich, then continued down the line to Innsbruck, Austria. Once in Austria, I went to Triol, went through Liechtenstein, and then back to Switzerland. Then I took a 10 hour bus ride to France. From Paris, I flew to London and stayed a few days, then back to Edinburgh.”

By the end of his study abroad trip, Jack had visited 13 different countries, including Iceland, Ireland, Wales, England, Scotland, and Austria. Most of his traveling was done alone, but he was also able to travel with friends he met along the way.

“I always found it very easy to meet new people,” said Jack. “Often times, I would travel to a city on a whim, find a hostel to stay in, then make friends with my roommates and travel throughout the city with them.”

Jack would travel with the people he met for the duration of a trip, but in some of his travel companions he found life-long friends.

“In Iceland, my roommates and I became tight-knit. I still keep up with each of them today,” said Jack. “Two are Americans, two are Dutch, two are from Belgium, one is from Germany, and one is from Spain.”

“Other than that experience, I was never shy to meet new people and include them in my travels. I found that people in Europe and people in the U.S. are very similar, despite different languages and cultures, and when you give them a chance, they will not disappoint you or try to exploit you.”

Though he enjoyed all of his travels, Jack did have a few favorite places.

“If I had to move outside of the United States, I’d move probably to Ireland,” said Jack. “It is one of the most beautiful countries I’ve ever been to. It is green, has nice people, and just an awesome culture. After that, probably Iceland, except for it’s pretty cold.”

Jack said he would highly recommend a study abroad trip.

“I think everyone should try their best to do it,” said Jack. “It’s well worth the investment.”



L to R: Fort Augustus (Scotland), Sistine Chapel (Vatican City), Eiffel Tower (Paris, France)

## Jack's Favorite Travel Spots

**England:** I preferred Stonehenge, and the occasional Castle.

**Ireland:** I loved the Dingle Peninsula.

**Wales:** I spent many days in the Snowdonia National Park.

**Zurich:** I gorged myself at Zeughauskeller, a restaurant.

**Geneva:** I spent my days near the United Nations headquarters and in the Museum of the Red Cross and Red Crescent.

**Czech Republic:** I stayed in Prague. We frequented the cold war museums and memorials.

**Germany:** We were able to see a piece of the Berlin Wall on a free walking tour. In Heidelberg, I covered the whole city afoot and was able to eat great food.

**Portugal:** I sat on the beach, eating good food and relaxing.

**Iceland:** I saw glaciers, black sand beaches, some of the most breathtaking scenery, the Northern Lights, and spent a piece of every day in a natural hot spring.

**Italy:** I visited the Catacombs, Coliseum, Palatine Hill, and many other hot spots. I took in the scenery, but never skipped a nice Italian meal.

**Vatican City:** I enjoyed a walking tour through the city, ending in Saint Peter's Basilica. We climbed to the top of Saint Peter's Basilica Dome.

**France:** I stuck around Paris, visiting the Eiffel Tower and the Arc de Triumph. I ate and walked a ton here.

**Austria:** I spent my time in the country side, rode dirt bikes, and did many other high adventure sports.

**Scotland:** My favorite places outside of Edinburgh were Isle of Mull and Isle of Skye. Within Edinburgh, I loved the City Center, the Royal Mile, Edinburgh Castle, and North Bridge Street. My friends and I climbed Authors Seat early every other week and visited the oldest pub in Scotland, The Sheep Heid Inn.

# Oh, the Places You Will Go

*Written by Brittany Lippy*

Every year, Oklahoma State University offers students the opportunity to study abroad in another country. Students are interested in studying abroad for various reasons. Some want to simply see the world, others want to learn about different cultures, and some want to look at agriculture on a global level. Students receive various benefits from studying abroad, including receiving course credit, building relationships with other students in the college and across the world, and gaining a different perspective on the world.

Students can travel abroad for one week, two weeks, a semester, or a full academic year. These trips are offered at a university, college, and department level. The College of Agricultural Sciences and Natural Resources (CASNR) offers various programs with an agricultural focus in countries such as Mexico, Honduras, Costa Rica, the Czech Republic, Japan, Thailand, Australia, New Zealand, Brazil, and Peru.

Approximately 30% of all CASNR students participate in some sort of international experience before graduation. Students that choose to participate in a study abroad trip will travel their host country exploring the unique culture, cuisine, and sights that the country has to offer.



*Photo provided by Jessie Payne*

Jessie Payne (*pictured left*) is a sophomore in food science. She traveled to Italy during Spring Break 2017. "I loved getting to see all the architecture that Italy had to offer. I learned so much about the cultural differences between our countries, especially what is considered polite and impolite. I even learned a bit of Italian!"

Victoria Coleman, a junior in animal science, studied abroad in Ireland during the summer of 2016. This trip was led by Dr. Leon Spicer, a professor in the Department of Animal Science. She traveled with a group of students to various locations around Ireland focusing on the different segments of the livestock industry. The group was able to tour farms, as well as the UCD Veterinarian Hospital (*pictured right*).

Victoria's favorite part was getting to tour Thoroughbred stud farms Coolmore and Kildangan and then getting to see the horses they bred race.

There are various scholarships available for students interested in studying abroad through offerings within the department, college, and university.



*Photo provided by Victoria Coleman*

Studying abroad offers students endless, unique opportunities that will expand their horizons. If you are interested in studying abroad, visit with the Study Abroad office, talk to your advisor, or visit with our student success coordinator, Carrie Jansen. Information sessions are available for each trip offered through the department and the college.

# The Undeclared

*Making life altering decisions isn't easy, but maybe the outcome isn't as fixed as you think.*

Written by Carrie Jansen

“What do you want to with your life?” is a daunting question at any age, but it can be especially challenging for high school and college age students. With 87 majors and more than 200 academic options at Oklahoma State University, navigating through the decision of what major to choose can be overwhelming.

According to the Inside Higher Ed website, as many as 80 percent of students change their major at one point in their college career and many students will change two or three times. The U.S. Department of Labor also estimates that the average person changes career fields two or three times during their professional career. All of this indicates that if you are not sure what you want to do, you are not alone!

As students begin the process of choosing where to begin their academic career or if they are looking

to change their major, there are a few things to remember. First, choosing a major does not mean you are choosing a career. A major is simply an area or discipline a student plans to study while in college.

While many students plan to have a career that utilizes their major, a study completed by the Washington Post in 2013 estimates that only 27 percent of people with college degrees are in a job that directly relates to their major.

Second, it is important to choose something you enjoy. If a student is interested and likes what they study, they are more likely to be successful. Insider Higher Ed reports students who changed their major were an average of 4.85 percent more likely to graduate than students who did not change their major.

Fortunately, OSU has resources for students who are considering

changing their major. University College Advising suggests these five steps:

## **Narrow down your options**

Obtain a list of all majors offered, crossing out those of little interest and highlighting those that are appealing.

## **Know yourself**

Consider your strengths and weaknesses. Evaluate your values, interests, skills, personality, and desired lifestyle.

## **Visit Career Services or a career consultant within your department or college**

Visit with a career expert for further information on majors, salaries, internships, etc.

## **Consult available resources**

Research assessments online for free career and future job projections.

## **See an academic advisor**

Your advisor will assist you in selecting classes to explore your options and interests.

Students may also wish to talk with professionals who are in a field in which the student is interested. Gaining first-hand information can help students discern if they are truly interested and, if they are, what steps to take to attain that goal.

One final thought, perhaps instead of asking “What do you want to do for the rest of your life?” we should ask students “What problem do you want to solve?” If students are passionate about finding a solution to a major issue facing our world, we should encourage them to pursue knowledge that can help solve it.



Photo by Rebekah Alford



# Ferguson Family Dairy Center

## New Facilities Create New Possibilities

Written by Rebekah Alford

Two new buildings are nearly complete at the OSU Ferguson Family Dairy Center; the freestall barn and the dairy student housing building. Construction is finishing up the final details and the facilities will be ready by Christmas break.

The freestall barn will hold approximately 100 head of cattle and will accommodate both Jersey and Holstein cows. A walkway will take cows to the milking parlor, and a scale will allow staff to weigh individual cows each day to monitor their weight gain or loss.

“The unique part about this new freestall barn is that it is set up to house half Jerseys, half Holsteins,” said Dr. Leon Spicer, OSU professor in animal science. “So half the freestall loafing area is set up for the smaller Jerseys and the other half is set up for the Holsteins. It is going to be a unique setting. Our whole milking herd will be able to be housed in the freestall barn.”

The freestall barn will include an Insentec feeding system, with 16 feeders and two waterers. This system will be able to record the feed and water intake for up to 32 cows. A data center will collect information from the Insentec system daily.

“There will be some opportunities to compare and contrast Holstein versus Jerseys in terms of managing feed efficiency, and then for the Insentec feeders, we could theoretically put Jerseys and Holsteins in there and be able to compare directly Jersey/Holstein interactions,” said Dr. Spicer. “A lot of where research funding can be obtained is feed additives. In theory, we would be able to evaluate the benefit of adding a feed additive to Jersey versus Holstein to see if efficiencies are more improved in one breed versus the other.”

In addition, the freestall barn has a calf managing area, a freshening cow stall, and a maternity section. When cows are near term, they will

be moved to the maternity area where staff can keep a close eye on them in case they need assistance. Newborn calves can be taken directly to a cleanup/warming stall where they will be provided with care by the staff.

“We try to get colostrum into each calf within 12 hours of birth, so this facility is set up so we will be able to do that quite easily,” said Dr. Spicer.



Insentec Feeding System

The facility also features innovations that will help keep the cattle cleaner, healthier, and more comfortable, as well as help the staff save on time and labor.

“The waste management part will be drastically better for us,” said David Jones, OSU Dairy Center herd manager, “because we can flush the lanes instead of scraping and hauling the manure on the fields everyday.”

The freestall barn will also have a brush that the cows can walk under and a state-of-the-art temperature control system to keep them comfortable. Cooling fans, ventilation, and a mist system will help keep animals cool during the hot summer months. The building also has roll-up sides that can be raised in the summer and secured down in the winter.

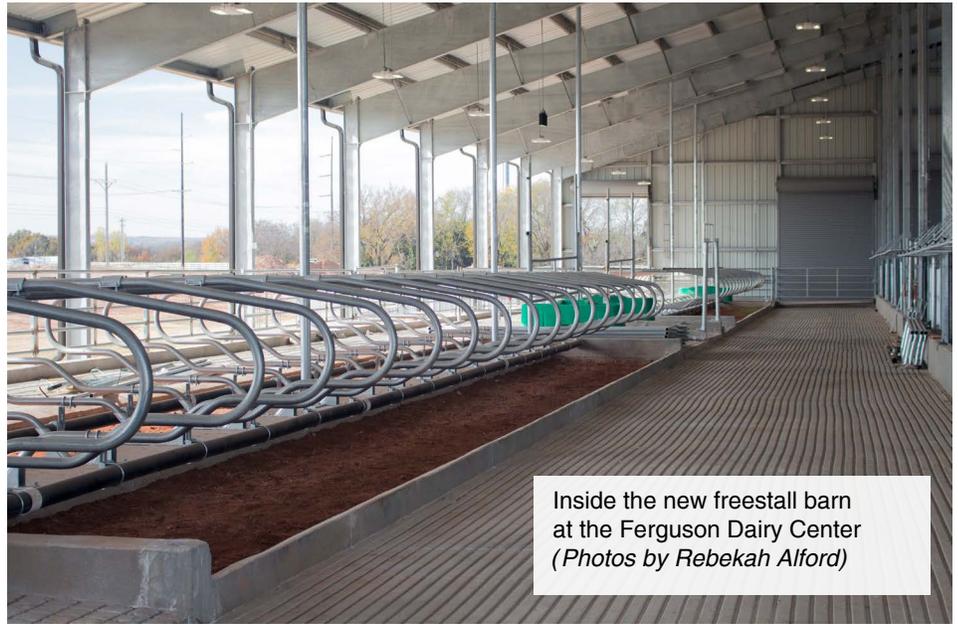
“The cows will remain comfortable year round,” said Dr. Spicer. “We are hopeful that this will also increase the amount of milk production.”

“I believe we may get as much as 3,000 lbs. of milk more per year in this barn versus our old facility,” said David Jones, “so not only will it make it easier for us, better for the cows, but it should make us more profitable as well.”

The new fully-furnished student housing, Helms Hall, will also be completed soon. This modern housing is offered to students who work at the dairy. It is intended to create an affordable living solution and prevent long distance, early morning commutes for the students.

“We are excited about the possibility that students will be comfortable and right there on the facility,” said Dr. Spicer.

The new freestall barn and student housing will provide great improvements to our OSU dairy program. Students will be able to benefit from these facilities for many years. The Ferguson Family Dairy Center Grand Opening will be held April 5th, 2018, kicking off the Animal Science Weekend festivities.



Inside the new freestall barn at the Ferguson Dairy Center  
(Photos by Rebekah Alford)



# Thank You

These new facilities were made possible by donations, primarily from the Ferguson Family. Naming opportunities are still available for areas in Helms Hall and the freestall barn. Please visit <http://osugiving.com/yourpassion/dairy> or contact the OSU Foundation at 405.385.5656 for more information.

A special thank you to the following donors who provided generous contributions:

- Ferguson Family
- Armbrust Family
- Dunford Family
- Haddad Family
- Liddy Family
- Meng Foundation
- Shelley Family

# Dylan Steeley Gains Equine Industry Experience

Written by Justin Leonard

Dylan Steeley, a senior at Oklahoma State University majoring in animal science with a business option, came to OSU from Owasso, Oklahoma. In the Department of Animal Science, Steeley has been able to pursue his passion for the equine industry.

Steeley works at the Charles and Linda Cline Equine Teaching Center as an intern during the school year. There, he starts colts and teaches them the skills necessary to be successful working horses.

The past two summers, he traveled to Weldon, Colorado, for an internship at Silver Spur Ranches where he worked roughly 2,500 yearling steers and 500 cow/calf pairs.

“It was a cool experience,” Steeley said, “getting to go into some new country and seeing other ways of doing things.”

Steeley had a string of five horses for this summer experience and said he only used the same horse once or twice per week. One of those horses

was from the OSU Cline Equine Center.

Steeley took a 2014 gray mare sired by OSU Silver War Gun said Natalie Baker, herd manager at the equine center.

“This mare is one of the last offspring we have that has the famous OSU Sonny’s Slider in her pedigree,” Baker said.

Baker enjoys working with Steeley and said, “Dylan is a great example of a true OSU Cowboy.”

He has a quiet approach to his work and accomplishes a lot with his horse projects, she said.

After college, Steeley plans to either work on a ranch similar to the Silver Spur Ranch or train horses.

The OSU Department of Animal Science is proud to have Steeley and cannot wait to see where his passion for equine takes him.

## About Our Equine Center

The Charles and Linda Cline Equine Teaching Center is a state-of-the-art equine teaching facility located on approximately 60 acres adjacent to the Totusek Arena. The facility has a teaching barn, small indoor arena, classrooms, feed and tack rooms, a wash rack, and treatment area.

The Equine Center has approximately 65 head of horses in its inventory. These horses are used for a variety of activities encompassing research, teaching, and extension. The goal is for every horse to be used in some activity.

All broodmares and stallions have been secured through donations or raised from donated stock. Each year, some of the mares are bred to the top sires in the industry, again on a donation basis, in an effort to raise high-quality horses as replacements for use in class and for sale.



Dylan Steeley  
(Photo by Justin Leonard)



Dylan Steeley at Silver Spur Ranches  
(Photo provided by Dylan Steeley)

# Elizabeth DeSocio helps ASGSA Host Time-Honored Events

Written by Rebekah Alford

Elizabeth DeSocio grew up rodeoing and raising American Quarter Horses in Wichita, Kansas. She lived on her family's farm, which produces sorghum, wheat, and corn. When it came time to pick a university to continue her education, her agricultural background led her to Oklahoma State University.

"OSU puts an incredible emphasis on their agricultural programs, which was important to me," said DeSocio. "I also fell in love with the campus and atmosphere. People were so friendly."

She has been a part of Stillwater and OSU for the past six years. DeSocio received a bachelor's degree in animal science with an option in production from the OSU Department of Animal Science in 2016. During her undergraduate years, she interned/ worked with the Sedgwick County Zoo, Oklahoma City Equine Clinic, Alpine Animal Hospital, and Cactus Feeders. She also served as a college ambassador for the College of Agricultural Sciences and Natural Resources (CASNR) and conference chair for the Future Collegiate Leadership Conference.

"I knew I wanted to pursue a career in the beef industry and quickly realized to make the impact and conduct the work I wanted, I needed to continue my education," said DeSocio. "I felt like I wasn't done learning."

DeSocio is currently pursuing a master's degree in animal science with a focus on ruminant nutrition. Her personal interest is specific to feedlot nutrition and livestock health. DeSocio said that she loves the culture of Stillwater.

"Stillwater gives you the large university experience in a small town, the best of both worlds," said DeSocio. "It has basically become my second

home. I love that our faculty and our staff know the students.

"They remember your birthday, know when you have a tough exam, and basically want to be part of your life. You truly do not receive this type of attention from any other department or university that I have ever visited. Our faculty and staff want nothing more than for every student that comes through our doors to succeed in whatever goals they are pursuing."

In addition to being a graduate student, DeSocio also works as a research and teaching assistant

and is vice-president of the Animal Science Graduate Student Association (ASGSA). The ASGSA hosts two events each year; SMOKARAMA and the Totusek Lectureship.

"SMOKARAMA is an event that the graduate students put on to basically encourage interaction between our faculty and graduate students," said DeSocio. "We usually play games such as volleyball. It can get pretty intense!"

The Totusek Lectureship is held by the ASGSA every year to honor and recognize Dr. Totusek's impact on the





ASGSA members with Dr. Michael Galyean, guest speaker, at the 24th Annual Totusek Lectureship (Photos provided by Elizabeth DeSocio)

beef industry and Oklahoma State University.

“It allows for graduate students, industry leaders, professors from other universities, and people that also have a love for the industry to gather together,” said DeSocio. “During this lecture, the guests are able to interact with each other, as well as our honored speaker. It is important to commemorate and honor the people, such as Dr. Totusek, that paved the way for the beef industry.”

This year, the Totusek Lectureship was held on October 27, 2017, in the O’Club at Boone Pickens Stadium. A social hour and catered dinner preceded a lecture by the guest speaker, Dr. Michael Galyean from Texas Tech University. Approximately 110 people were in attendance.

DeSocio and the other ASGSA members were delighted with the outcome of the 24th Annual Totusek Lectureship. After receiving her master’s degree, DeSocio plans to pursue a career within the cattle feeding industry.

## Meeks Chosen as Marketing Ambassador

*Written by Rebekah Alford*

Carrie Meeks is a sophomore at Oklahoma State University majoring in animal science with an option in ranch operations. Originally from Upland, Indiana, she grew up on a small cattle ranch.

“We originally were a freezer beef operation,” said Meeks. “Through 4-H and FFA, we slowly turned into a cow-calf operation by keeping back my show heifers.”

She heard about the National Cattlemen’s Beef Association (NCBA) convention when she was growing up and was interested by several of the beef industry topics they discussed.

“After attending the Cattle Industry Convention & NCBA Tradeshow, I couldn’t stop telling everyone about my experience,” said Meeks. “The chance to be able to tell others about the value of convention on a larger platform was very enticing.”

She decided to fill out the marketing ambassador application, uncertain about what her chances might be.



*Photo provided by Carrie Meeks*

When she was e-mailed back, she was surprised to learn she was chosen as the Region 4 - 2018 NCBA marketing ambassador.

“I immediately was speechless and then quickly let out a scream of joy,” said Meeks.

She is excited about her position as marketing ambassador and eager to aid the beef cattle industry. After graduation, she plans to attend graduate school. She would like to pursue her passion for beef cattle genetics and research.

# Grand Champion Truckload at the National Barrow Show

Written by Justin Leonard

Every September, hundreds of exhibitors and their hogs gather in Austin, Minnesota, for the National Barrow Show (NBS). The show consists of a junior show for youth age 21 and younger, an open show for exhibitors more than 22-years-old to show their breeding stock, and finally the truckload contest for anyone with a set of six market hogs, three of which must be barrows or castrated males.

This is the first time the Oklahoma State University Swine Research and Education Center has been represented in the truckload contest,

and the team won the title of 2017 NBS Grand Champion.

Mike Paul, chief executive officer of the National Swine Registry and president of National Association of Swine Records, has been attending NBS since he can remember. It is rare for a purebred load to win the champion title; about every 15 years will a purebred load will be champion, Paul said.

This is not the only bit of success the Swine Center has had in recent years. They also raised the Reserve

Champion Yorkshire boar at the 2016 National Swine Registry Fall Classic in Duncan, Oklahoma. The boar sold for \$12,000 to Thompson Brothers and is now called Drain the Swamp.

The OSU Swine Center strives to produce marketable genetics that uphold a brand of excellence, as well as conduct research to benefit the commercial swine industry. This is all done while providing an interactive learning environment for students, faculty, staff, and, most importantly, the consumer.



Swine Center students and faculty  
(Photo by Julianna Albrecht)

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# 2017 AQHA Reserve World Champions

The 2017 OSU Horse Judging Team had a great season, finishing up as the 2017 AQHA Reserve World Champion Team Overall. They were 1st in halter, 3rd in performance, and 3rd in reasons.

“We are so pleased with the team’s hard work, dedication, and passion presented throughout this judging season,” said Marissa Chapa, assistant coach. “We were proud to have these individuals be extremely competitive, with many taking spots in the top ten.”

Kayleigh Crane was 4th individual overall and 6th in performance. Krista Rodney was 6th individual overall, 3rd in halter, and 10th in performance. Mattie Lemmons was 7th individual overall, 7th in halter, 9th in performance, and 1st in reasons. Karli Jones was 8th individual overall and 2nd in halter. Emily Haak was 10th in halter.

This season, the team was also named the All-American Quarter Horse Congress Champions, APHA Reserve Champion Team Overall, and high team overall at the Tulsa State Fair.

The 2017 Horse Judging Team would like to thank their sponsors, Duffy’s Dry Cleaning and Cook Feed and Outdoor, for their support.

The team is coached by Dr. Steven Cooper and Marissa Chapa.

## All American Congress

The 2017 Horse Judging Team was named the 2017 All American Quarter Horse Congress Champions. The team was 1st overall, 1st in halter, 2nd in reasons, and 2nd in performance. They captured many individual placings as well!

Brooke Catterton was 5th in halter, 2nd in performance and 1st individual overall. Krista Rodney was 3rd in halter, 2nd in reasons and 6th individual overall. Mattie Lemmons was 1st in halter and 1st in reasons. Hannah Allaben was 10th in performance. Karli Jones was 6th in performance, 9th in reasons and 4th individual overall. Emily Haak was 8th in reasons.

## APHA World Show

The team competed in the 2017 APHA World Show and were named Reserve Champion Team Overall. The team placed 2nd team overall, 8th and 9th in halter, 2nd and 3rd in performance, and 2nd and 7th in reasons.

Brooke Catterton was 5th overall, Hannah Allaben was 6th overall, Emily Haak was 8th overall, and Kayleigh Crane was 9th overall.

## Tulsa State Fair

The Horse Judging Team also captured the Tulsa State Fair with a first place win overall. The team was 1st team overall, 1st team in reasons, 2nd team in performance, and 2nd team in halter. Many individuals placed amongst the top in all categories.

Krista Rodney was 1st overall, Emily Haak was 3rd overall, Mattie Lemmons was 4th overall, Karli Jones was 8th overall, and Kayleigh Crane 9th overall.

## Arabian Nationals

Five students from the 2016 OSU Horse Judging Team competed in the Arabian Horse Judging Contest (U.S. Nationals) in Tulsa, Oklahoma, on October 27, 2017. They were named high team overall. Taylor Gilbert, Rebecca Janes, Hana Murphy, Dylan Price, and Harlie Sasser composed the team, which was coached by Sarah Schobert..



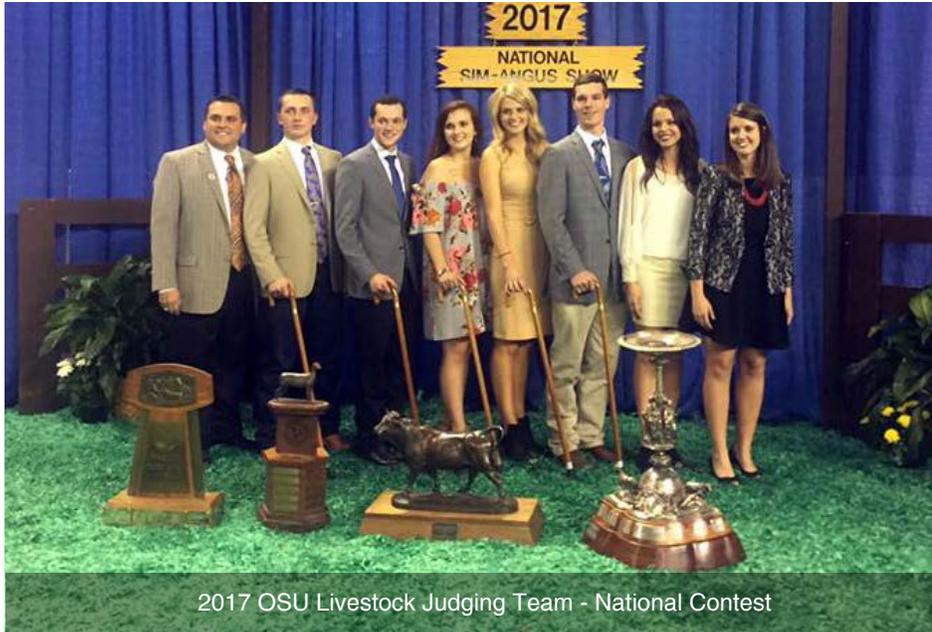
They earned 1st in halter, performance, and reasons before winning the high team overall by 94 points. Hana Murphy was the high individual overall, Dylan Price was the reserve high individual overall, Harlie Sasser was 3rd high individual overall, Rebecca Janes was 10th high individual overall, and Taylor Gilbert was 11th overall. The team came away with many awards, including more than \$3,000 in scholarships.



2017 OSU Horse Judging Team - AQHA World Show

# 2017 National Champions

# Meat Judging



2017 OSU Livestock Judging Team - National Contest

The 2017 OSU Livestock Team was named National Champions at the National contest in Louisville, Kentucky. The team took home the bronze bull on November 14, 2017, with a clean sweep victory. They won every species division and reasons. In addition, Jessie Judge, Faith Onstot, and Hope Onstot were named All-American Individuals.

“This accomplishment adds to the tradition of national championships awarded to OSU Livestock Judging Team members from the past,” said Dr. Blake Bloomberg, team coach and assistant professor of animal science. “In addition to the overall championship, our OSU team was also the contest’s high-scoring team in the reasons, beef cattle, swine, and sheep categories, achieving the rare feat of placing first in the four major divisions. I am so proud of our students and coaches dedication and tireless work ethic.”

Jessie Judge was 1st high individual, 1st in reasons, 1st in hogs, 6th in cattle, and 9th in sheep. Justin Jensen was 2nd high individual, 2nd in reasons, 2nd in hogs, 7th in cattle, and 7th in sheep. Jennifer Bedwell was 4th high individual and 1st in cattle. Brandon Collopy was 10th high individual, 7th in reasons, and 8th in sheep.

“It was truly a bittersweet win for the team,” said Kyndal Reitzenstein, assistant coach. “They have worked so hard and deserve every moment of this National Championship title. For me to say that I am proud of them would be an understatement.”

This season, the team was named high team overall at the Tulsa State Fair, high team overall at the Aksarben Stock Show, 4th team overall at the National Barrow Show, and 4th team overall at American Royal.

The team is coached by Dr. Blake Bloomberg, Ashley Judge, and Kyndal Reitzenstein.

The 2017 OSU Meat Judging Team had a successful season and finished 4th at the Tyson International in Dakota City, Nebraska. The team was 1st in pork judging and placings, as well as second in reasons, lamb judging, and beef judging.

Charley Rayfield was 8th high individual and won beef judging. Charley also was named as a 2017 All-American. Alexandria Schut was 9th high individual, 3rd in placings, and 5th in pork judging. Jera Pipkin won lamb judging and was 2nd in reasons. Brittany Lippy was 2nd in pork judging. Jacob Green was 3rd in the alternates division. Other team members include Wyatt Catron, Jennifer Apple, Hallie Barnes, Corbin Cowles, Ciara Smith, and Gabrielle Strickland.

This season, the team was 3rd high team at the Eastern National, 4th high team at the American Royal, and 5th high team at Cargill High Plains. In the spring, the team was Reserve Champions at the National Western and 1st team overall at the Iowa State Contest.

The team is coached by Dr. Gretchen Mafi and Morgan Pfeiffer.



2017 OSU Meat Judging Team - Tyson International

## Top 20 Freshmen

Animal science students Cody Gingrich, Grant Wilber, Jacob Burch-Konda, and Jordan Cowger were all selected as Top Twenty Freshmen.

The students were chosen for their campus involvement, leadership, service, and scholarship during their freshmen year at OSU. They were selected from over 150 applicants. All recipients of this award were honored at a dinner with OSU President Burns Hargis.

After further interviews, Cody Gingrich, Jacob Burch-Konda, and Jordan Cowger were also selected as Top 10 Freshmen and were recognized during OSU's football game on November 18, 2017.

## Job Positions Available

The Department of Animal Science at Oklahoma State University is seeking applicants for an 11-month, tenure-track position (75% Extension - 25% Research) in the field of ruminant nutrition, specifically focusing on the stocker, receiving, and finishing phases of beef production. This position carries the expectation for excellence in Extension programing and research productivity commensurate with the land grant mission of Oklahoma State University.

A herd manager position is also available at the OSU Swine Center. Responsibilities include supervising the feeding, breeding, and general husbandry of the purebred swine herd, as well as supervising staff.

For more information or to apply, please visit <https://jobs.okstate.edu>.

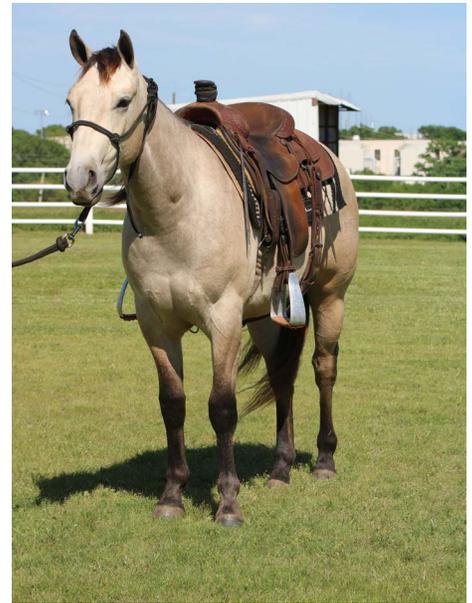
# Equine Center Update

The Charles and Linda Cline Equine Teaching Facility had an exciting spring and summer. For the first time, five students prepped colts raised on the farm for consignment in the Armitage Ranch Cowhorse Classic sale. These students broke and rode the sale horses three to four days each week in the spring semester under guidance from the equine herd manager, Natalie Baker.

Students aided Baker with the day-of preparation and showing of the horses. The four geldings that sold in June averaged an impressive \$5,500 per head. OSU Ima Real Buck (*pictured right*) was sold for \$6,200, making it one of OSU's highest sellers. This success is a great encouragement to those involved at the center and brings great pride to our department.

In March, Kermit and Beverly Batey of Goliad, Texas, donated five broodmares to our herd. These well-bred, colorful mares are a great example of the genetics that will continue to help this program be successful and offer quality offspring for future years.

Additionally, these mares, along with those already at the facility, serve as teaching tools in the spring Breeding



and Foaling course. Students are able to observe and help with foaling a mare, then aid in the re-breeding process.

To compliment these mares, Terry Stuart-Forst of the Stuart Ranch and the Armitage family from the A- Ranch have donated quality genetics so the facility can continue producing cow-bred performance and ranch horses. We recognize the importance and appreciate the generosity of those mentioned above and other donors and alumni who help us continue producing a brand of excellence.



L to R: Natalie Baker, Kermit Batey, and Beverly Batey (*Photos provided by Natalie Baker*)

# How-To Clinic

The Oklahoma State University Horseman's Association held a How-to Clinic for the community and students on November 8, 2017, at the Totusek Arena. Over 130 people were in attendance. Demonstrations from Dr. Amanda Wilson (chiropractor) and Scott Daily (colt-breaking) provided valuable information. A&M Feeds and other vendors gave out very useful tips, product samples, and were extremely generous in their sweepstakes.



# Healthy Certified

Our department has been certified healthy! The certificates are presented to departments on "America's Healthiest Campus" that support a healthier culture for students and employees.



# Hires & Departures

- Darren Hagen joined our faculty this fall as an assistant professor. His focus is in animal genomics. Dr. Hagen and his wife have three children.
- Glynnia Worley joined our department this summer. She is the administrative assistant for ANSI 206 and the graduate student program.
- Arianne Cazzelle has joined our department this summer. She is an accountant in our main office.
- Cindy Cummings has accepted our offer for the accountant II position. She has worked as a VP-profitability systems manager for the last 19 years. Her first day will be November 30, 2017.
- Dr. Janeen Salak-Johnson will join our faculty in late December. Her focus is in animal behavior and well-being.
- Chris Richards, beef extension specialist, started his new position as the director of the field and research service unit for the OSU Division of Agricultural and Natural Resources. He will continue to manage some of our facilities and advise graduate students.
- Jake Walters left our department this summer. Jake joined our department in fall of 2016 as an accountant in our main office.
- Carla Shipley left our department in September of 2017. She was the administrative assistant for ANSI 104, where she worked closely with faculty and students.
- Randall Miller retired from our department in October. He worked at our OSU Dairy Center for 10 years.

# Homecoming Celebrations

Our student organizations did a great job in the 2017 Homecoming competitions. The Swine Club earned 2nd place at the sign competition, Pre-Vet Club tied for 3rd place at the Harvest Carnival, Block and Bridle earned 1st place at the Chili Cook-off, Oklahoma Collegiate Cattlewomen (OCCW) earned 2nd place at the Chili Cook-off and 3rd place in the overall sweepstakes, and the Dairy Science Club won 1st place at the Sea of Orange Parade and 1st place in the overall sweepstakes. Congratulations!

The College of Agricultural and Natural Resources (CASNR) held a Homecoming celebration at the Cline Equine Center on October 13, 2017. The event included food, games, prizes, hayrides, and a tour of the new freestall barn at the Ferguson Dairy Center. Take a look at Homecoming 2017 with our Flickr photo album at <https://flic.kr/s/aHsm7hAFEH>.



# Septemberfest & Cookouts

Students in the Intro to Animal Science class attended Septemberfest on September 9, 2017, where they met with Oklahoma Governor Mary Fallin and Commissioner of Agriculture Jim Reese. The event was hosted by the First Family, the Friends of the Mansion, and the Oklahoma History Center. Students in attendance included Sheridan Carter, Katelyn Jeffries, Ashley Silvers, Chrissy Leclear, Kaleigh Hammond, Deborah Heth, Brooke Williams, Nicole Stevens, Baylee Denson, Gordon Reid Duncan, Darcey Hilburn, and Erin Murphy.

The OSU Department of Animal Science also had 62 students attend this year's Labor Day weekend cookout. This event is held by Dr. Dan Stein and his wife for students who did not or could not travel home over the holiday.



Septemberfest (left) and cookout (right)  
(Photos provided by Dr. Dan Stein)

# Discover New Zealand

## May 13-26, 2018

- Ag Production: beef cattle, dairy cattle, Red Deer, sheep, and fruit orchards
- Natural Resources: nature preserves
- Wildlife Conservation: protecting the Kiwi bird
- Culture and Business: learn about the Maori culture and experience a booming Agri-tourism industry

Contact: Dr. Clint Rusk, Department Head  
101B Animal Science  
405-744-6062





# Thank You!

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Reid Finch, animal science major  
pre-veterinary option, with Hitch,  
the ANSI therapy dog (*Photo by  
Rebekah Alford*)



# #Know Your Options

Our department has a lot to offer anyone considering a degree in animal science or food science, including prominent judging teams, a large number of student organizations, an undergraduate research program, and facilities that other universities cannot provide. We also have one of the largest majors and departmental scholarship offering on campus.

Within our department, a student can earn a Bachelor of Science in Agricultural Sciences and Natural Resources (BSAG) in animal science or food science. With each degree, you have the opportunity to select a degree option (predefined emphasis area) so that your plan of study meets your needs.

There are eight study options within the animal science degree: biotechnology, production, pre-vet (or pre-med), business (or pre-law), livestock merchandising, ranch operations, animal science/agricultural communications dual major, and animal science/agricultural education dual major.

Food science contains four study options: food science, food industry, meat science, and food safety. Learn more about our degree options on our website!