

# RMC 2017

## RECIPROCAL MEAT CONFERENCE

Sunday, June 18, 2017

Texas A&M University

## Today at RMC

10 a.m.-5 p.m.

- Undergraduate Quiz Bowl Competition

11 a.m. -5 p.m.

- General ePoster Viewing

12-5 p.m.

- RMC Career Fair

6-11 p.m.

- Welcome Reception

7:15 p.m.

- Student Research ePoster Competition Awards

7:30 p.m.

- Quiz Bowl Finals

9 p.m.

- Student Mentor Networking Program

10 p.m. - Midnight

- Nightly Hotspot at The Backyard

## Students class bacon, hot dogs, sausage in Friday competition

By CONNOR GUYTON  
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Eighty students competed in Friday afternoon's Processed Meats Competition, placing and answering questions about Sliced Bacon, Hot Dogs, Center Cut Ham Slices, Coarse Ground Smoked Sausage, Smoked Bone-in Pork Chops and Summer Sausage. Retail ID, Keep/Cull, and Defects were also parts of the competition.

Most of the participants had never judged processed meats before, even if they had other judging experience. Madison Ainsley, a junior at Texas Tech University, began horse judging in elementary school and has also judged wool and meats.

"Processed meats judging is a completely different world," Ainsley explained. "I've never seen most of those cuts before outside of when I'm eating a hotdog in a park. Meat judging is very straight forward - we look at lean to fat



Students visually inspect a link of smoked sausage during the Processed Meats Competition. (Katie Friederichs, AMSA)

ratios, muscling, quality issues. Today, we were looking at specifications for the products - certain sizes and shapes, even distributions of fat and spices and pepper. It's very different."

The Processed Meats Judging competition was added as part of the Reciprocal Meat Conference last year. Rachel Adams, youth programs coordinator for the American Meat Science Association

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## Iron Chef competition features beef coulotte dishes

By KATIE FRIEDERICHS  
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The Iron Chef Competition took place Friday at the Rosenthal Meat Center, sponsored by Smithfield Foods.

Homer Robertson from Granbury, Texas and multiple World Champion Beef coulotte and hominy were the featured meat and side dish. Teams were given an hour to come up with a recipe and teams and given the secret ingredients. Teams were given an hour to come up with a recipe and

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## REMINDERS

• A new reciprocity session (not listed in the Pocket Guide) has been added to Monday's schedule. In the last month, the price spread between the cut-out value of Choice and Select beef carcasses has exceeded previous records by over 20% with the spread topping \$30/cwt this past week. Drs. McKenna and Howard will discuss the

factors that have led to this value difference between Choice and Select from 4-5 p.m. in MSC Room 2502.

• Any silent auction items that haven't been turned in to the Student Board of Directors can be taken to Room 2402 or taken directly to the Silent Auction table.

• The George Bush Presidential Library

and Museum is a federal facility and weapons are not allowed in the building. All visitors entering the library must pass through a security check with a metal detector. All bags will be x-rayed and possibly searched by security staff. Attendees are encouraged to leave purses, bags, and weapons (lethal or not) in their hotel room or vehicle.



Jeff Robe checks his beef coulotte while it smokes on a Weber smoker during the Iron Chef Competition. **(Katie Friederichs, AMSA)**

## IRON CHEF

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ingredients needed. Following this, two students from each team were given a \$100 gift card donated by H-E-B to buy needed ingredients for their team.

Julianna Albrecht, Oklahoma State University senior said, "As a first-year RMC attendee, this competition was a great way to meet students from other universities, as well as incorporate food science and cooking techniques in such a fun activity."

After teams prepared their recipe, students presented to a panel of judges and each dish

was scored on presentation and taste. Following judging, RMC attendees were invited to taste team's dishes and vote for the People's Choice Award. Awards will be presented at the Tuesday morning opening session.

Austin Egolf, Iowa State University senior said, "The competition was a great way to learn from other students. It was a lot of fun to come up with our recipe because of the creativity and different experiences from team members."

The 2017 Iron Chef Competition featured product donations by H-E-B, Stockyards, Legg's Old Plantation Seasonings, Weber and UltraSource.

## PROCESSED

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tion, explained. Processed meats was chosen for the competition because it's a large part of the industry that sees less attention than whole meat cuts in judging competitions.

The competition is designed to allow students of all skill levels to compete. Students who have been on a meat judging team in the past competed on the Expert level, while students who are new to meat judging competed as Novices. The team division was eliminated from this year's event to encourage participation from smaller schools who do not have established judging



Competitors make notes about each piece of meat in order to answer questions on them later. **(Katie Friederichs, AMSA)**

programs.

For Emily Benjumea, a senior from University of Arkansas, Friday's competition was the first time she had participated in any kind of judging competition.

"I didn't know everything I was supposed to be looking for," she explained. "If I participated in another processed meat competition, I would review the questions from today to have a

better idea of what to look for in each category."

For example, in the summer sausage class, questions included which sausage had the most obvious air pockets, highest lean-to-fat ratios or the loosest casing.

Adams said that reasons are not included in the processed meats competition because there are not a standard set of terms used in processed meats.

Awards for the Processed Meats Judging Competition will be presented on Tuesday morning during the 7:30 a.m. opening general session in Rudder Auditorium.

The competition featured product donations from Kraft-Heinz, Hormel Foods and Tyson.