



# Animal Sciences News

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## Week of April 24, 2011

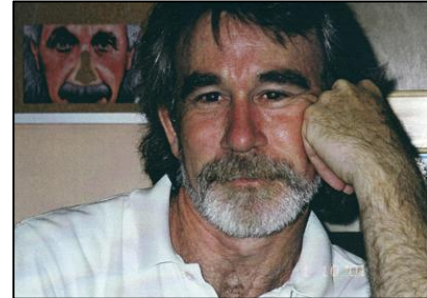
### Animal Sciences Seminar Guest Speaker

Speaker: Dr. Alan Conley, Professor, B.VSc., M.S., Ph.D.  
Dept. of Population Health and Reproduction  
School of Veterinary Medicine  
University of California-Davis

Topic: Steroidogenesis and Reproduction:  
Rules are Made to be Broken

Date/Time: Friday, April 29, 2011; 3:00 – 4:00 p.m.

Location: Hultz Hall 104



Dr. Alan J. Conley obtained his Ph.D. from Iowa State University in Reproductive Physiology in 1988. After postdoctoral fellowships at UT-Southwestern Medical School and the USDA Meat Animal Research Center, he spent 2½ years as an Assistant Professor of animal sciences at NDSU. He left NDSU in 1995 and joined the UC-Davis faculty of Veterinary Medicine. Throughout his professional career, he has been consistently interested in hormonal effects on animal reproduction and, more recently, has focused his efforts on aromatase cytochrome P450 and the effect of xenobiotics on hormone metabolism and signaling. He has been a very productive scientist, as attested to by his numerous publications, particularly in recent years. He has proven that he is a good collaborator and team player. He has participated in the "Reproductive Toxicology" program grant (P.I. Bill Lasley) and published a co-authored article on TCDD-induced down-regulation of estradiol.

### Animal Sciences Graduate Student Organization Election

The ASGSO met Tuesday, April 26, and elected officers for the coming year. They are: President – Jim Magolski, Vice President – Leticia (Ely) Camacho, and Secretary – Christen Jackson. The new officers will assume their roles following the June meeting.



### **Maddock Visits Aspindza, Georgia**

Robert Maddock, Associate Professor in the Department of Animal Sciences, participated in a USAID project through the Farmer to Farmer program to assist ranchers and meat processors in the Republic of Georgia. Rob was in Georgia for two weeks, from March 14 to 25, meeting with ranchers and a small meat processor to improve sanitation and develop new meat products using existing resources and technology. The project was conducted in the Aspindza region of Georgia, which is a very rural and mountainous area.



While in Georgia Rob stayed with a host family and was able to experience the diverse Georgian culture, of which wine making is very important.



<http://es.wikipedia.org/wiki/>

The John Ogonowski and Doug Bereuter Farmer-to-Farmer (FTF) Program provides voluntary technical assistance to farmers, farm groups, and agribusinesses in developing and transitional countries to promote sustainable improvements in food security and agricultural processing, production, and marketing. The program relies on the expertise of volunteers from U.S. farms, Land Grant universities, cooperatives, private agribusinesses, and non-profit farm organizations to respond to the local needs of host-country farmers and organizations.

### **Livestock Spotlight – Sheep Unit – Skip Anderson, Herdsman**

This is a group of five-year-olds from Moorhead Head Start who visited the Sheep Unit on Monday, April 25. It's always fun to show the many things we are doing here.



**BBQ Boot Camps Dish Out Knowledge – David Newman with Ellen Crawford, NDSU Ag Communication**  
BBQ Boot Camps offer information on grilling, food safety practices and what’s happening in the beef, pork and lamb industries.

If you’re looking for a new way to grill your favorite meat or want to learn about different meat cuts, the BBQ Boot Camp can help.

Faculty from North Dakota State University’s Animal Sciences Department and the NDSU Extension Service have teamed up to hold BBQ Boot Camps throughout the state this year. The first will be from 3 to 7 p.m. April 30 at the Fargodome.

The BBQ Boot Camps introduce participants to grilling methods, including smoking and cooking with gas and charcoal; describe the merits of various meat cuts; and explain how cooking temperatures, humidity and the composition of the meat from different animal species can affect barbecuing success. Participants also learn about nutrition, food safety and techniques such as using rubs, marinades and seasonings.

Plus, faculty share information on current topics in the pork, beef and lamb industries and report on related research, teaching and Extension activities at NDSU.

“Our goal is to close the gap of knowledge between producers and consumers,” says BBQ Boot Camp coordinator David Newman, an assistant professor in NDSU’s Animal Sciences Department and the Extension swine specialist.

The sessions wrap up with a full meal that gives participants a chance to sample a large variety of barbecued meat.

The dates and locations for this year’s other BBQ Boot Camps are (these will run from 5 to 8 p.m.):

- May 17 – Watford City
- May 19 - Mandan
- July 13 – Devils Lake
- July 14 – Grand Forks
- July 19 – Fessenden
- July 21 – Towner
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The registration fee is \$30 for individuals and \$50 for couples. The fee includes a book with information and recipes, and a meat thermometer.

For more information or to register, go to <http://www.ndsu.edu/bbqbootcamp>. Preregistration is required.

To learn more about the April 30 camp, contact Corineah Williams in the Cass County Extension office at (701) 241-5700.