

## Tarleton State Meat Science

September 2025

### Meat Science September Newsletter

#### Meat Judging

The Tarleton State Meat Judging Team traveled to Pennsylvania this month to compete in the Eastern National Intercollegiate Meat Judging Contest. While in PA, they were able to see a few local staples like Hershey and Philadelphia. They also were able to practice in Smucker's Meat Processing where they evaluated prime beef to help prepare them for the contest.

In October, the team will travel to the American Royal in Omaha, Nebraska, as well as the Cargill High Plains Contest in Friona, Texas. Additionally, they are working vigorously to prepare for the national championship which will be held on November 16 in Dakota City, Nebraska.



#### Chili Cookoff

The Tarleton Meat Science program is hosting a chili cookoff on November 8<sup>th</sup> at the TSU Agriculture Center. There will be three divisions: high school, collegiate, and seasoned (anyone who would like to compete). Entries are now open and are due by November 1, 2025.

Interested in tasting the chili, but not cooking? The Meat Science group will be selling tasting spoons and bowls for \$5 for anyone to vote on the People's Choice awarded chili. For more information, please contact Mrs. Kara Blackwell at [kblackwell@tarleton.edu](mailto:kblackwell@tarleton.edu).

**TARLETON STATE AG CENTER**  
1091 CR 518, STEPHENVILLE, TX 76401

**SCHEDULE:**  
CHECK IN: 9AM  
COOKS MEETING: 9:45AM  
PEOPLE'S CHOICE: 11AM  
TURN IN: 12PM

**DIVISIONS:**  
HIGH SCHOOL: \$20  
COLLEGIATE: \$40  
SEASONED: \$60  
BEANS OR NO BEANS

**ENTRIES DUE SATURDAY, NOV 1**  
-CAN COOK MEAT AND DICE UP AT HOME,  
BUT MUST ASSEMBLE CHILI ON SITE  
-NO ELECTRICITY HOOK UP

**CHILI COOKOFF**  
TARLETON MEAT SCIENCE  
NOV 8, 2025

FOR MORE INFO EMAIL: [KBLACKWELL@TARLETON.EDU](mailto:kblackwell@tarleton.edu)

## Meat Lab Production

With the meat lab operational, Texan Meats has been producing beef, pork, and lamb. These carcasses have allowed students in several Tarleton State meat science courses to learn how to harvest, fabricate, and further process several meat items. This past month students have learned how to make summer sausage, link sausage and how to cure bacon.

These products and more from Texan Meats are available in The Purple Tractor for purchase. The purchase of these items helps to fund educational opportunities for meat science students, so they have real-world experience before they graduate from Tarleton State.



## Meat Science T-Shirts

The Purple Tractor now carries Tarleton State Meat Science t-shirts in a variety of sizes for \$25. However, Tarleton State students get a 10% discount.

Check them out! Steaks up!



## Research



New research is underway for the Meat Science program. M.S. student Shannon Anderson's project is in collaboration with Texas Tech University and the USDA-Livestock Issues Research Unit and will continue through early November. She will be connecting live beef cattle production with meat quality in a model calf study.