

ADSA Student Affiliate Division Schedule of Events

Monday, July 24

- 9:00 a.m. – 3:30 p.m. SAD Tour of USDA Dairy Research Facilities (Buses depart from Convention Center)
- 4:00 p.m. – 5:00 p.m. SAD Officers and Advisor Meeting, Convention Center, Room 301
- 5:30 p.m. – 6:30 p.m. SAD Club Welcome and Orientation, Convention Center, Room 301
- 9:00 a.m. – 4:00 p.m. Dairy Foods Workshop - Role of Lactic Acid Development in Cheese Flavor Development, Convention Center, Room 318
- 6:30 p.m. Opening Session, Convention Center, Ballrooms 1 - 4
- 8:00 p.m. – 9:30 p.m. SAD Milk Where's Your Mustache Display during Opening Reception , Convention Center, Ballrooms 1 – 4.

Tuesday, July 25

- 8:00 a.m. – 8:45 a.m. Student Dairy Clubs Set-up Exhibits, Convention Center, Exhibit Hall AB
- 8:45 a.m. – 9:30 a.m. Student Affiliate Division Business Meeting, Convention Center, Room 301
- 9:30 a.m. – 10:30 a.m. Student Affiliate Judging of Yearbooks, Scrapbooks, and Annual Reports, Convention Center, Room 302/303
- 9:30 a.m. – 10:30 a.m. Interviews for Outstanding Student Award, Convention Center, Room 302/303
- 9:30 a.m. – 10:30 a.m. Student Activities Symposium, Convention Center, Room 301
- 11:00 a.m. – noon Student Affiliate Division Dairy Foods Undergraduate Paper Presentations, Convention Center, Room 301
- 1:00 p.m. – 2:45 p.m. Student Affiliate Division Production Undergraduate Paper Presentations, Convention Center, Room 301
- 3:00 p.m. – 5:00 p.m. Student Affiliate Division Original Research/Independent Study Paper Presentations, Convention Center, Room 301
- 5:00 p.m. – 6:30 p.m. Staff Club Exhibits during Technology/Industry Forum Reception in Exhibit Hall, Convention Center, Room 301
- 8:00 p.m. – 11:00 p.m. Undergraduate Student Mixer and Dance, Convention Center, Outdoor Terrace

Wednesday, July 26

- 8:30 a.m. – 10:00 a.m. Student Affiliate Division Business Meeting - Election of Officers, Convention Center, Room 301
- 10:00 a.m. – 11:30 a.m. Student Careers Symposium, Convention Center, Room 301
- 12:00 noon – 2:00 p.m. Student Awards Luncheon, Convention Center, Room 302/303
- 2:00 p.m. – 3:00 p.m. Pictures, Convention Center, Room 302/303
- 2:00 p.m. – 3:30 p.m. Student Affiliate Division Committee Meeting Old & New Officers and Advisors, Convention Center, Room 301
- 2:00 p.m. – 5:00 p.m. Open to Attend Scientific Sessions
- 5:00 p.m. – 6:00 p.m. Tear-down Exhibit Booths, Convention Center, Exhibit Hall AB
- 6:00 p.m. – 10:00 p.m. ADSA Awards Ceremony, Ice Cream Social and Foundation Auction, Hyatt Regency, Constellation Ballroom

Thursday, July 27

Open to attend Scientific Sessions

Student Affiliate Division Activities

SAD Tour of USDA Dairy Research Farm

Buses depart at 9:00 a.m. for the tour of the Beltsville Agricultural Research Center. Presentations during the tour include: Dairy Research in the New Millennium, Abortions in Cattle - Neosporosis, Recent Advances in Mastitis Research, Meat Quality and Safety, Mitigation of Nutrient, Pathogen, and Odor Problems, and Breeding Forage Soybeans. The cost of the tour is \$10 and includes a box lunch (sandwich, salad, and cookie). Register early for this tour, as space is limited.

SAD Milk Where's Your Mustache Display

For the 2nd year in a row, SAD chapters will be painting milk mustaches and taking pictures, with a \$5.00 donation to support the SAD programs and activities. Chapters are needed to work the display booth.

Dairy Foods Undergraduate Paper Presentations

Please note the earlier time of presentation! Due to an increased number of abstracts, the Dairy Foods papers will be held before lunch, 11:00 a.m. - noon.

Undergraduate Student Mixer and Dance

Make plans to attend this event located at the Outdoor Terrace on the Baltimore Convention Center. While overlooking the city, you can dance, converse, drink, and snack while meeting with old and new friends. The dance will begin at 8:00 p.m. and end at 11:00 p.m. Be sure to indicate whether or not you will be attending on the registration form.

SAD Awards Luncheon

Awards will be presented for the following categories: Outstanding Student, Chapter, Advisor, Yearbook, and Web Site. Student Paper Presentation Award winners, the Genevieve Christen Award winner, and scholarship winners will be recognized. Luncheon tickets are \$20.00 for adults and students.

Student Affiliate Division

Dairy Foods Undergraduate Paper Presentations

Tuesday, 11:00 a.m. – 12:00 noon
Room: 301

**Abstract
Time Number**

11:00	SAD1	Is milk really the problem? Lactose intolerance products. M Browning* ¹ , ¹ Virginia Tech, Blacksburg.
11:15	SAD2	Can milk-fat fight cancer?. J.L. Lannes* ¹ , ¹ Louisiana State University, Baton Rouge.
11:30	SAD3	Lacticin 3147: a new approach to pathogen control. D. W. Koontz*, The Pennsylvania State University, University Park.

11:45 SAD4 Salmonella: Are dairy products a concern for foodborne illness?. M. Miller*, University of Kentucky.

Dairy Production Undergraduate Paper Presentations

Tuesday, 1:00 p.m. – 2:45 p.m.
Room: 301

Time	Abstract Number	
1:00	SAD5	Feeding and management practices for the transition dairy cow. J.D. Brixey*, California Polytechnic State University, Dairy Science Department, San Luis Obispo, CA.
1:15	SAD6	Efficacy of an <i>Escherichia coli</i> J5 bacterin in the prevention of coliform mastitis in dairy cattle. M.L. Telfer* ¹ , ¹ University of Wisconsin - River Falls.
1:30	SAD7	Uncommon problems with common pests. I.A. Norris* ¹ , ¹ Louisiana State University, Baton Rouge.
1:45	SAD8	Nutritional considerations for the close-up dry cow. S. Oak*, University of Kentucky, Lexington.
2:00	SAD9	Effective cow-side antibiotic testing in milk. J. M. Middour, The Pennsylvania State University, University Park.
2:15	SAD10	The effects of bovine somatotropin on dairy cattle. L. Wright*, Virginia Tech, Blacksburg.
2:30	SAD11	Retained fetal membranes in cattle: causes and treatments. B MacKie*, Washington State University, Pullman.

Original Research/Independent Study Paper Presentations

Tuesday, 3:00 p.m. – 5:00 p.m.
Room: 301

Time	Abstract Number	
3:00	SAD12	Garlic as a nutritional adjunct in cheese. C. A. Boeneke ¹ , J. P. Istre* ¹ , Jason Istre ¹ , A. B. Nichols ¹ , and D. T. Do ¹ , ¹ Louisiana State University.
3:15	SAD13	FlyCracker as a Natural House and Stable Fly Larvae Control; Duration of Effectiveness as a Larvicide. S.E. Bedgar* ¹ , T.M. Moreland ² , D.L. Owings ³ , and J. Saunders ⁴ , ¹ University of Maryland at College Park, ² University of Maryland, Agriculture Experiment Station, ³ Virginia/Maryland Regional School of Veterinary Medicine, ⁴ Biospherics Inc.
3:30	SAD14	Processing method to improve the aesthetic quality of skim milk. C.M. Pinto and S.K. Sharma*, Cornell University, Ithaca, NY/USA.
3:45	SAD15	Comparison of bovine serum (LifeLine) versus colostrum on the efficiency of IgG absorption and attainment of passive immunity in newborn dairy bull calves. B. Branek* ¹ , M. Cattell ² , and J. Quigley ³ , ¹ Chadron State College; Chadron, NE, ² Dairy Research and Technology; Loveland, CO, ³ APC, Inc.; Ames, IA.
4:00	SAD16	Using process control to monitor bulk tank somatic cell count. D. A. Schreiner* and P. L. Ruegg, University of Wisconsin-Madison, Madison, WI.
4:15	SAD17	Effectiveness of tempering barley with yeast culture and fibrolytic enzymes for lactating dairy cows. D.B. Carlson*, J.W. Schroeder, M.S. Laubach, D.E. Schimek, W.L. Keller, and C.S. Park, North Dakota State University, Fargo.
4:30	SAD18	Effect of estradiol cypionate in early postpartum dairy cattle. . J M Haughian*, R Sartori, J N Guenther, A Gumen, and M C Wiltbank, University of Wisconsin, Madison.

4:45 SAD19 Changes in amino acid composition of milk replacer fed bull calves from birth to 105 kg. J.M. Kelsey*, M.C. Diaz, D.A. Ross, and M.E. Van Amburgh, Cornell University, Ithaca, NY.

ASAS/B&B/NCBA Collegiate Livestock Leadership Program

Collegiate Livestock Leaders Institute

“Developing Leaders for the livestock industry who understand how to use science to improve animal agriculture...”

Sponsored by *ASAS, National Block and Bridle Club, NCBA* and the *home institutions* of the ten undergraduate students who have been selected to attend the Institute.

Focus: Provide an integrated overview of science applications in the beef industry. The objective of this program is to develop future livestock industry leaders by exposure to and interaction with thought leaders in national commodity and scientific organizations.

The 2000 class includes the following undergraduate livestock leaders:

Chad Green, University of Wyoming
Glyn Harrell Evans, Mississippi State University
Kevin Harvative, Pennsylvania State University
Janna Dunbar, Kansas State University
Leon Legleiter, University of Missouri-Columbia
Trae’ Ottmers, Texas A&M University
Brad Ramsey, Virginia Tech
Kelly Rouse, Montana State University
Brian Shuter, Purdue University
Jennifer Smith, Colorado State University

Monday, July 24, 2000

p.m.. Students arrive – Meeting registration

Tuesday, July 25, 2000

a.m./p.m. Attend Industry/Tech Forum sessions

7:00 p.m. Initiation Dinner

Keynote speaker: Dr. Harlan Ritchie, Michigan State University

Wednesday, July 26, 2000

8:00 a.m. – 11:30 a.m.

The Beef Industry in the 21st Century
The Role of Pharmaceutical Companies. Dr. Ken Odde, Pfizer Animal Health
Application of Technology. Dr. Roger Wyse, Burrill Group
Utilization of Biotechnology. Dr. Steve Kappes, USDA-ARS, Beltsville
Beef safety. Dr. Rod Bowling, Future Beef Corporation

12:00 Lunch

2:30 p.m. Integration and Structural Changes. Dr. Glen Dolezal, Excel Corporation
Adoption of Electronic Technology and Information Management. Dr. Jim Gibb, eMerge Technologies
Science on the Ranch. Lee Leachman, Leachman Cattle Co.

7:00 p.m. Bioethics in the Industry. Dr. Temple Grandin, Colorado State University and Dr. Bernie Rollin, Colorado State University

The final presentation will be designed to initiate thought regarding bioethics and animal welfare. This particular session will revolve around developing a particular issue for the purpose of allowing the students to assume a position regarding this issue. They will be assigned to work together on a brief defense/perspective of their position – presented orally the next day. The exercise will be designed to create an opportunity for assimilation of presented material, critical thinking, group interaction and objective defense of position.

Evening Introductory (rough-draft) presentation of formulated position regarding assigned bioethic/animal welfare topic.

Thursday, July 27, 2000

a.m.. Attend ASAS/ADSA Sessions
p.m. Attend ASAS/ADSA Sessions
7:00 p.m. Attend ASAS Awards Ceremony (students will be recognized), Sheraton Hotel, Chesapeake Ballroom
Immediately following ASAS Ice Cream Social students will present a preliminary brief defense/perspective of assigned position on bioethics to their peers.

Friday, July 28, 2000

a.m. Attend ASAS/ADSA Sessions
11:30 a.m. Provide bioethics position presentations to ASAS Board, Sheraton Hotel, Severn 1
Luncheon Formal Conclusion of ASAS Module