

NEWS RELEASE

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# **Beef Fabrication is the Topic of OCA Cattlemen's College Session 4; Register Today for the 66<sup>th</sup> OCA Convention and Trade Show**

OKLAHOMA CITY, Okla., June 25, 2018 – The 66<sup>th</sup> Annual Oklahoma Cattlemen's Association Convention and Trade Show, will feature five sessions of Cattlemen's College. The event will be held July 20 and 21 at the Embassy Suites in Norman, Okla.

Today, we highlight Cattlemen's College, Session 4 with the topic of beef fabrication. The featured speakers are Dr. Gretchen Mafi and Jake Nelson.

"This session is a must see in my books. Beef Fabrication will be the main topic and the speakers for the session are knowledgeable and energetic," said Weston Givens, President of the Oklahoma Cattlemen's Association.

Dr. Gretchen Mafi is a Professor and the Ralph & Leila Boulware Endowed Chair in the Department of Animal Science at Oklahoma State University, where she conducts research and teaches undergraduate and graduate courses in meat science. Gretchen teaches three meat science courses each semester at OSU, along with her advising and research responsibilities. She conducts research in the area of meat cutability and quality, with over 60 published articles in scientific journals. Also, Gretchen coaches the Oklahoma State Meat Judging Team and Meat Evaluation Team. Gretchen received the Merrick Foundation Teaching Award for the American Free Enterprise System awarded by Oklahoma State University in 2015, as well as the Award of Excellence in Teaching from the OSU College of Agricultural Sciences and Natural Resources. Gretchen and her husband, Jeff Mafi reside on their farm in Coyle, OK, raising purebred Angus Cattle.

Dr. Jake Nelson is the Meat Processing Specialist as well as the Facilities Coordinator for the Robert M. Kerr Food & Agricultural Products Center (FAPC) on the campus of Oklahoma State University in Stillwater; Jake has been employed at the FAPC for 21 years. Nelson participates in a variety of FAPC projects and activities by serving as a team member to address and supply the regulatory, technical, food safety, and processing needs of the Oklahoma and regional meat and poultry processing industries. Additionally, Jake teaches the processed meats course at OSU, and he currently leads the famous Beef Checkoff funded Beef Quality Summit (BQS) program at OSU. Nelson served on the National Cattlemen's Beef Association's Beef Innovations Group during the development and implementation of the Chuck-roll and Round initiatives. Jake attended Eastern Oklahoma State College and Oklahoma State University where he studied meat science, animal science, and food science. While

a student at OSU he met his future wife in the old Meat Laboratory, and Jake and Renee' and their daughter, Emma reside in Stillwater, OK.

“There a total of five Cattlemen’s College sessions spread throughout the 2-day event. The convention atmosphere will be exciting as we are building the convention around a Route 66 theme to celebrate the 66<sup>th</sup> Annual event.”

In addition to a large, in-door trade show; convention will also include discussion around OCA policy and an OCA General Business meeting. The final event of convention is the awards banquet where outstanding cattlemen and their accomplishments will be recognized and celebrated.

OCA Convention registration is now open. To register, visit [www.okcattlemen.org](http://www.okcattlemen.org)

The OCA is the trusted voice of the Oklahoma Cattle Industry. OCA is the only voice that speaks solely for the cattlemen of Oklahoma and represents beef producers in all 77 counties across the state. The OCA officers, board of directors and membership encourages you to join us in our advocacy efforts to ensure less government intervention, lower taxes and a better bottom line. For more information about OCA membership, the theft reward program or activities call 405-235-4391 or visit [www.okcattlemen.org](http://www.okcattlemen.org).

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