

Agriculture TOURS



Tour 1

West Texas A&M University- Paul Engler College of Ag/Natural Resources (Meat Lab/Beef Carcass Cloning Project)

The newly constructed West Texas A&M University Meat Laboratory, completed in 2018 consists of 4,550 square feet, housing a harvest floor, hot carcass cooler, aging cooler, fabrication floor, test kitchen, smokehouse, and retail sales area. Students are allowed to harvest, fabricate and produce further-processed and value-added beef products. WTAMU has modern, state-of-the-art research facilities including the 60-pen Research Feedlot, Food Safety Laboratory, Environmental Science Laboratory, and Meat Laboratory. In addition, they are located in the middle of an incredible “natural laboratory” of commercial feedyards in which they have the opportunity to perform further applied research in real-world settings.

Schedule

7:30 a.m. - Depart Hotel

Lunch on Tour

3:00 p.m. - Return to Hotel

CONTACT

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Tour 2

American Quarter Horse Association Hall of Fame and Museum/ Timber Creek Veterinary Clinic

Tour of the American Quarter Horse headquarters, including office building, and museum highlighting all aspects of AQHA's organizational services and programs. Spend time reflecting the at the Wall of Honor Plaza, honoring and memorializing the horses and people who've paved the way for the American Quarter Horse.

Timber Creek Veterinary Clinic in Canyon, is owned and operated by Dr. Greg Veneklasen, DVM who specializes in equine embryo transfer and freezing and storing equine embryos. Dr. Veneklasen is worldly known for his specialization in all types of performance horse embryo work. Dr. Veneklasen will conduct a complete tour of his clinic along with a live demonstration of equine embryo flushing and freezing.

Schedule

7:30 a.m. - Depart Hotel
Lunch on Tour
3:00 p.m. - Return to Hotel



CONTACT

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Tour 3

Caviness Beef Packers has been family owned and operated for over 55 years and is currently led by 2nd and 3rd generation family members. Caviness remains as one of the most relationship oriented companies in the beef industry. The business has grown from harvesting a handful of cattle, in the early days, to 1,800 head processed each day. Today, the company operates two processing locations. Their headquarters is located in Hereford and their additional facility in Amarillo. The company markets beef products worldwide.

Schedule

7:30 a.m. - Depart Hotel

Lunch on Tour

3:00 p.m. - Return to Hotel

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