

## CHAD A. STAHL, Ph.D.

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### **EDUCATION**

2000-2004 University of Missouri, Columbia, MO.  
Doctor of Philosophy in Animal Science (Meat Science/Muscle Biology)  
Graduation: May 2004  
Dr. Eric P. Berg, mentor  
  
Dissertation Title: "Growth parameters, carcass merit, and meat quality of market hogs fed creatine monohydrate."  
  
1994-1998 Purdue University, West Lafayette, IN.  
Bachelor of Science in Animal Science

### **EMPLOYMENT**

<u>Date</u>	<u>Position</u>	<u>Company/Employer</u>
July 2005-Present	Adjunct Faculty	Northwest Iowa Community College
May 2004-Present	CEO	Food Animal Consultation & Testing Services
Oct. 2004-Feb. 2005	Program Administrator	SIG International
Jan. 2000-May 2004	Graduate Fellow	University of Missouri-Columbia

### **F.A.C.T.S. EMPLOYERS/COLLABORATORS**

Monsanto Choice Genetics	Woudstra Meat Market
Newsham Genetics	Niman Ranch Foods
Tri-Oak Foods	National Pork Board
National Swine Registry	Iowa Pork Producers Association
Choice Genetics	Penn State University
Protein Solutions	Michigan State University
Texas A & M University	Ohio State University
Templar Research Group	Northwest Iowa Community College
Hormel Foods	PORK Magazine
SiouxPreme Packing Company	Smithfield Foods- <i>Pending</i>
Premium Iowa Pork	South Dakota State University- <i>Pending</i>
Hypor USA- <i>Pending</i>	

## **MEMBERSHIPS AND COMMITTEE ASSIGNMENTS**

American Society of Animal Science  
American Meat Science Association  
Iowa Meat Processors Association-Pending  
Board Member, Sioux County Pork Producers  
Producer Education Advisory Team, Iowa Pork Producers Association  
Pork Quality Solutions Team, National Pork Board  
Producer Education Advisory Team, National Pork Board  
Pork 101 Planning Committee, American Meat Science Association-Pending  
Pork 100 Planning Committee, American Meat Science Association-Pending

## **PUBLICATION SUMMARY**

Refereed Publications:	9	Book Chapters:	1
Submitted Publications:	0	Manuals & Tutorial Guides:	4
Papers in Preparation:	3	Popular Press Articles:	6
Abstracts:	32		

## **PUBLICATIONS**

### **Refereed Publications (in preparation):**

3. Newman, D.J., T.B. Schmidt, E.L. Walker, **C.A. Stahl**, G.K. Rentfrow, D.L. Meyer, V.L. Pierce, M.R. Ellerseick, and E.P. Berg. 2006. Instrument prediction of pork carcass composition.
2. Newman, D.J., E.L. Walker, T.B. Schmidt, D.L. Meyer, **C.A. Stahl**, G.K. Rentfrow, V.L. Pierce, M.R. Ellerseick, and E.P. Berg. 2005. Evaluation of current United States pork industry carcass grading equipment.
1. **Stahl, C.A.** and E.P. Berg. The use of creatine monohydrate as a means of improving the belly/bacon quality of market hogs fed 4.5 g/ton Paylean<sup>®</sup>.

### **Refereed Publications:**

9. **Stahl, C.A.**, M.S. Carlson-Shannon, B.R. Wiegand, D.L. Meyer, T.B. Schmidt, and E.P. Berg. The influence of creatine and a high glycemic carbohydrate on the growth performance and meat quality of market hogs fed ractopamine hydrochloride. Accepted to Meat Sci. (6/06).
8. **Stahl, C.A.**, H. Heymann, and E.P. Berg. 2006. Pork quality attributes associated with carcass bilateral variation. J. Anim. Sci. 84:456-462.

7. Schmidt, T.B., KC, Olson, D. L. Meyer, M. M. Brandt, G. K. Rentfrow, **C. A. Stahl**, and E. P. Berg. 2005. Effect of lipoic acid supplementation on finishing steer growth performance, carcass merit, beef tenderness, and beef retail display properties. *Prof. Anim. Sci.* 21:480-485.
6. Schmidt, T.B., K. C. Olson, M.L. Linville, J.H. Clark, D. L. McNamara, M.M. Brandt, **C.A. Stahl**, G.K. Rentfrow, and E.P. Berg. 2005. Effect of dry matter intake restriction on growth performance and carcass merit of finishing steers. *Prof. Anim. Sci.:* 21:332-338.
5. Meyer, D.L., M. S. Kerley, E. L. Walker, D. H. Keisler, V. L. Pierce, T. B. Schmidt, **C. A. Stahl**, M. L. Linville, and E. P. Berg. 2005. Ultrasonic growth curve analysis, final carcass measurements, and shear force data in early weaned versus traditional weaned beef steers. *J. Anim. Sci.* 83:2752-2761.
4. Rentfrow, G.K., M.L. Linville, **C.A. Stahl**, K.C. Olson, and E.P. Berg. 2004. The affects of  $\alpha$ -lipoic acid on beef longissimus bloom time. *J. Anim. Sci.* 82: 3034-3037.
3. **Stahl, C.A.**, M.W. Greenwood, and E.P. Berg. 2003. Growth parameters and carcass quality of broilers (0-6 weeks of age) fed a corn-soybean diet supplemented with creatine monohydrate. *International Journal of Poultry Sci.* 2 (6): 404-408.
2. **Stahl, C.A.** and E.P. Berg. 2002. Growth parameters and meat quality of finishing hogs supplemented creatine monohydrate and a high glycemic carbohydrate for the last 30 d of production. *Meat Science*, 64, 169-174.
1. **Stahl, C.A.**, G.L. Allee, and E.P. Berg. 2001. Creatine monohydrate supplementation in swine finishing diets and fresh pork quality. II. Commercial Applications. *J. Anim. Sci.* 79:3081-3086.

### **Abstracts:**

32. Newman, D.J., T.B. Schmidt, E.L. Walker, **C.A. Stahl**, G.K. Rentfrow, D.L. Meyer, V.L. Pierce, M.R. Ellerseick, and E.P. Berg. 2006. Instrument prediction of pork carcass composition. (Presented at the Midwest Section of ASAS, Abstract # 239).
31. Newman, D.J., E.L. Walker, T.B. Schmidt, D.L. Meyer, **C.A. Stahl**, G.K. Rentfrow, V.L. Pierce, M.R. Ellerseick, and E.P. Berg. 2005. Evaluation of current United States pork industry carcass grading equipment. Submitted to *Proc. 51st International Congress of Meat Science & Technology* (Baltimore, Maryland).
30. Schmidt, T.B., K. C. Olson, M.L. Linville, J.H. Clark, **C.A. Stahl**, D.L. McNamara, G.K. Rentfrow, and E.P. Berg. 2005. Effect of intake restriction on energy balance and retention of N and P by beef steers. (Presented at the Midwest Section of ASAS, Abstract # 254).

29. **Stahl, C.A.**, G. Rentfrow, and E.P. Berg. 2004. The use of creatine as a means of improving the belly/bacon quality of market hogs fed 4.5 g/ton Paylean<sup>®</sup>. (Submitted to the National Section of ASAS).
28. Schmidt, T.B., K. C. Olson, **C. A. Stahl**, M. M. Brandt, D. L. McNamara, M. L. Linville, D. Kemp, and E. P. Berg. 2003. Effect of dietary lipoic acid on growth performance and carcass characteristics of finishing steers. (Presented at the Midwest Section of ASAS, Abstract # 110).
27. Schmidt, T.B., K. C. Olson, M. L. Linville, M. M. Brandt, **C. A. Stahl**, D. L. McNamara, G. Rentfrow, and E. P. Berg. 2003. Effect of limit-feeding on performance and carcass merit of finishing steers. (Presented at the Midwest Section of ASAS, Abstract # 261).
26. Schmidt, T.B., M. M. Brandt, K. C. Olson, D. L. McNamara, **C. A. Stahl**, D. J. Newman, G. K. Rentfrow, D. Kemp, and E. P. Berg. 2003. Effect of supplemental dietary lipoic acid on the color and shelf-life of beef longissimus muscle. (Presented at the Midwest Section of ASAS, Abstract # 111).
25. McNamara, D.L., E.L. Walker, M.S. Kerley, D.H. Keisler, V.L. Pierce, T.B. Schmidt, **C. A. Stahl**, M.L. Linville, E.P. Berg. 2003. Growth curve analysis of early versus traditional weaned beef steers. (Submitted to Midwest Section of ASAS, Abstract # 100).
24. **Stahl, C.A.**, M.S. Carlson, D.L. McNamara, T.B. Schmidt, D.J. Newman, C. M. Schultz Kaster, and E.P. Berg. 2003. The influence of creatine and a high glycemic carbohydrate on the growth performance and meat quality of market hogs fed ractopamine hydrochloride. (Submitted to 56<sup>th</sup> Recip. Meat Confr.).
23. **Stahl, C.A.**, M.S. Carlson, D.L. McNamara, T.B. Schmidt, D.J. Newman, C. M. Schultz Kaster, and E.P. Berg. 2003. Growth parameters and carcass merit of market hogs supplemented creatine monohydrate in conjunction with ractopamine hydrochloride (Paylean<sup>®</sup>) and a high glycemic carbohydrate. (Presented at the National Section of ASAS, Abstract # 544).
22. **Stahl, C.A.**, B.R. Wiegand, M.S. Carlson, D.L. McNamara, T.B. Schmidt, and E.P. Berg. 2003. The influence of dietary protein on market barrows and gilts supplemented creatine monohydrate in conjunction with a high glycemic carbohydrate. (Presented at the National Section of ASAS, Abstract # W75).
21. Linville, M.L., K.C. Olson, **C.A. Stahl**, D.L. McNamara, T.B. Schmidt, G.R. Rentfrow, E.L. McFadin, D.K. Davis and E.P. Berg. 2003. Effect of limit-feeding on performance, carcass merit, and digestion by finishing steers. (Presented at the Midwest Section of ASAS, Abstract # 339).

20. McNamara, D.L., E.L. McFadin, M.S. Kerley, D.H. Keisler, V.L. Pierce, **C.A. Stahl**, T.B. Schmidt, M.L. Linville and E.P. Berg. 2003. Influence of weaning age and implant strategy on serum concentrations of leptin in cattle. (Presented at the Midwest Section of ASAS, Abstract # 112).
19. **Stahl, C.A.**, M.L. Linville, G.K. Rentfrow, G.L. Allee, and E.P. Berg. 2002. Growth and meat quality of finishing hogs supplemented creatine monohydrate and a high glycemic carbohydrate 30 d pre-harvest. Proc. 55<sup>th</sup> Recip. Meat Confr. 55:36.
18. **Stahl, C.A.**, M.L. Linville, G.K. Rentfrow, G.L. Allee, and E.P. Berg. 2002. Growth and meat quality of finishing hogs supplemented creatine monohydrate and a high glycemic carbohydrate 30 d pre-harvest. J. Anim. Sci. 80 (Suppl. 1):127.
17. Schmidt, T.B., **C.A. Stahl**, D.L. McNamara, G.K. Rentfrow, and E.P. Berg. 2002. The effect of alpha-lipoic acid on shelf life and Warner-Bratzler shear force values of fresh pork. J. Anim. Sci. 80 (Suppl. 1):127.
16. Schmidt, T.B., **C.A. Stahl**, D.L. McNamara, G.K. Rentfrow, and E.P. Berg. 2002. The effect of alpha-lipoic acid on shelf life and Warner-Bratzler shear force values of fresh pork. Proc. 55<sup>th</sup> Recip. Meat Confr. 55:48.
15. Rentfrow, G.K., M.L. Linville, **C.A. Stahl**, K.C. Olson, and E.P. Berg. 2002. The affects of  $\alpha$ -lipoic acid on beef longissimus bloom time. J. Anim. Sci. 80 (Suppl. 1):127.
14. Spencer, J.D., **C.A. Stahl**, A.M. Gaines, D.C. Kendall, G. Yi, J.W. Frank, E.P. Berg, D.J. Jones and G.L. Allee. 2001. The efficacy of Paylean (ractopamine hydrochloride) addition to late-finishing swine diets in a controlled cycling hot environment. J. Anim. Sci. 80 (Suppl. 2):189.
13. Rentfrow, G.K., K.R. Maddock, **C.A. Stahl**, M.L. Linville, T.E. Sauber, G.L. Allee, and E.P. Berg. 2001. The influence of diets containing conventional corn, conventional corn and choice white grease, high oil corn, or high oil, high oleic corn on belly/bacon quality. J. Anim. Sci. 79 (Suppl. 1):442.
12. Norman, J.L., C.L. Lorenzen, **C.A. Stahl**, G.K. Rentfrow, E.P. Berg, and H. Heymann. 2001. In-home consumer acceptance of boneless pork loins varying in color. J. Anim. Sci. 79 (Suppl. 1):18.
11. Lorenzen, C.L., J.L. Norman, G.K. Rentfrow, **C.A. Stahl**, E.P. Berg, and M.R. Ellersieck. 2001. Variation in color and pH measurements throughout boneless pork loins. J. Anim. Sci. 79 (Suppl. 1):18.
10. Maddock, K.R., E.P. Berg, **C.A. Stahl**, M.L. Linville, and J.A. Carroll. 2001. The effects of alpha lipoic acid (LA) on performance and health of weaned neonatal pigs. J. Anim. Sci. 79 (Suppl. 1):398.

9. **Stahl, C.A.**, M.L. Linville, K.R. Maddock, T.E. Sauber, G.L. Allee, and E.P. Berg. 2001. Diets containing conventional corn, conventional corn and choice white grease, high oil corn, or high oil, high oleic corn will influence the fatty acid profile of fresh pork adipose tissue. *J. Anim. Sci.* 79 (Suppl. 1):441.
8. **Stahl, C.A.**, E.P. Berg, W.R. Lamberson, and T.J. Safranski. 2001. Development of a Quality Lean Index for ranking pork carcasses in a contest setting. *J. Anim. Sci.* 79 (Suppl. 2):62.
7. **Stahl, C.A.**, M.L. Linville, M. Swaney-Stueve, K.R. Maddock, G.L. Allee, and E.P. Berg. 2000. Pork carcass quality attributes associated with side-to-side variation. *Proc. 53<sup>rd</sup> Recip. Meat Confr.* 53:137.
6. Berg, E.P., M.L. Linville, **C.A. Stahl**, K.R. Maddock, G.L. Allee. 2000. Does creatine monohydrate supplemented to swine finishing rations effect pork quality? *Proc. 53rd Recip. Meats Confr.* 53:124.
5. Berg, E.P., M.L. Linville, **C.A. Stahl**, K.R. Maddock, G.L. Allee. 2000. Does creatine monohydrate supplemented to swine finishing rations effect pork quality? *J. Anim. Sci.* 78 (Suppl. 1):158.
4. **Stahl, C.A.**, M.L. Linville, M. Swaney-Stueve, K.R. Maddock, G.L. Allee, and E.P. Berg. 2000. Pork carcass quality attributes associated with side-to-side variation. *J. Anim. Sci.* 78 (Suppl. 1):158.
3. Maddock, K.R., E.P. Berg, M.E. Zannelli, L.A. Beausong, **C.A. Stahl**, M.L. Linville, and J.A. Carroll. 2000. Supplemental alpha-lipoic acid and neonatal health and performance in weaned pigs. *J. Anim. Sci.* 78 (Suppl. 1):183.
2. Felton, E.E.D., C.L. Lorenzen, **C.A. Stahl**, M.S. Kerley, S.D. Soderlund, and F.N. Owens. 2000. Dietary fat source alters beef carcass tocopherol and fatty acid profiles. *J. Anim. Sci.* 79 (Suppl. 2):127.
1. Eggert, J.M., **C.A. Stahl**, M.A. Latour, B.T. Richert, D.E. Gerrard, J.C. Forrest, B.C. Bowker, E.J. Wynveen, J.E. Hammelman, and A.P. Schinckel. 1999. Effects of corn, conjugated linoleic acid (CLA) and duration of storage on the shelf-life of fresh pork. *J. Anim. Sci.* 77 (Suppl. 1):169.

### **Manuals, Books and Chapters:**

5. **Stahl, C.A.** and T.J. Fangman. 2006. Humane Euthanization: Important factors to consider when using a captive bolt stunning device. National Pork Board.
4. **Stahl, C.A.**. 2004. Trucker Quality Assurance™ Facilitator Manual and Interactive CD-ROM (Senior Author and Editor).

3. **Stahl, C.A.** 2004. Trucker Quality Assurance™ Participant Manual (Senior Author and Editor).
2. Berg, E.P. and **C.A. Stahl.** 2004. *Pork: Inspection/Processing/Marketing.* In: Encyclopedia of Animal Science. Marcel Dekker, Inc. New York, NY.
1. **Stahl, C.A.** and G. Rentfrow. 2002. National Pork Board's Retail Marketers Guide to Pork Quality "Meat Science for the Meat Marketer". (114 slide interactive PowerPoint presentation)

## **POPULAR PRESS ARTICLES**

- **Seedstock Edge**, Lafayette, IN. October, 2007. *Driving for Quality-National Swine Registry's muscle-quality EPD program promotes purebred breeders and pork quality.*
- **Seedstock Edge**, Lafayette, IN. September, 2007. *A step ahead – For Emily Arkfeld, it's more than just the NJSS.*
- **PORK Magazine**, Lenexa, KS. *I Don't Have Time For This-The Relationship Between Poor Handling and Pork Quality.* November, 2006.
- **Iowa Farmer Today**, Shannon, IL. March 23, 2006. *Poor Handling of Pigs Has Implications.*
- **Columbia Missourian**, Columbia, MO. Sept. 25, 2002. *Choice Chops: The supplement creatine is being used to increase muscle growth in pigs, which in turn can produce juicier pork cuts.*
- **Columbia Daily Tribune**, Columbia, MO. Aug. 27, 2002. *Muscle supplement yields more pork chops: MU research on creatine to be published.*

## **TEACHING EXPERIENCE**

### **NORTHWEST IOWA COMMUNITY COLLEGE**

Served as instructor for the following class:

- **Essentials of Nutrition and Diet Therapy.** Summer 2005, 2006, 2007.  
Responsible for pre- and post class preparation, lecture, and laboratory instruction.

### **UNIVERSITY OF MISSOURI**

Served as co-instructor for the following class:

- **Introduction to Animal Agriculture (ANSC 65).** Fall 2003; Winter 2004.  
Responsible for pre- and post class preparation, lecture, and laboratory instruction.

Served as teaching assistant for the following classes:

- **Biochemistry and Physiology of Muscle as a Food (ANSC 301).** Fall 1999, 2000.  
Responsible for pre- and post class preparation.
- **Principles of Meat Science (ANSC 204).** Fall 2000.  
Responsible for laboratory instruction (three 2-hour lab sections/wk).
- **Introduction to Animal Agriculture (ANSC 65).** Fall 2000, 2002; Spring 2001, 2003.  
Responsible for laboratory instruction (two 2-hour lab sections/wk).

Served as a guest lecturer for the following classes:

- **Animal Science (ANSC 11)**
  - Lecture: *Current Meat Quality Issues*
  - Lecture: *Opportunities in Meat Science*
- **Introduction to Animal Science (ANSC 65)**
  - Lecture: *Live Appraisal of the Market Hog*
  - Lecture: *Swine Carcass Evaluation and Necropsy*
- **Principles of Meat Science (ANSC 204)**
  - Lecture: *Carcass Anatomy*
- **Biochemistry and Physiology of Muscle as a Food (ANSC 301)**
  - Lecture: *The Use of Ractopamine Hydrochloride in Swine Finishing Diets*
  - Lecture: *Muscle Hypertrophy*
  - Lecture: *Why Study Muscle?*
- **Live Animal and Meat Evaluation (ANSC 104)**
  - Lecture: *Pork Carcass Grading, Fabrication, and Pricing*
  - Lecture: *Live Appraisal of the Market Hog Using Real-Time Ultrasound*
- **Swine Production Management (ANSC 355)**
  - Lecture: *Pork Carcass Fabrication*
  - Lecture: *Instrumentation to Measure Pork Quality*
  - Lecture: *Ensuring the Consumer Appeal of “Your” Pork Products*
- **Junior Seminar (ANSC 210)**
  - Lecture: *Graduate Opportunities in Meat Science*

## **STUDENT MENTORING: HONORS AND AWARDS**

Currently serving as a student mentor for the following student:

- Emily Arkfeld; Dunbar, NE

### **2007**

National FFA Agriscience Student of the Year, October, 2007.

Overall Champion-Greater Nebraska Science and Engineering Fair, Nebraska City, Nebraska. March, 2007.

Champion (Zoology Division 4)-80<sup>th</sup> National FFA Convention Agriscience Fair, Indianapolis, IN.

Champion-National Agricultural Proficiency Award (Swine Entrepreneurship) 80<sup>th</sup> National FFA Convention Agriscience Fair, Indianapolis, IN.

### **2006**

Second Place- Nebraska FFA State Convention. April, 2006.

First Place – Greater Nebraska Science and Engineering Fair, Nebraska City, Nebraska. March, 2006.

Qualification for the Intel International Science and Engineering Fair in Indianapolis, Indiana. 2006.

Fourth Place - Intel International Science and Engineering Fair - Zoology Division May 12, 2006.

### **2005**

Fourth Place - Zoology Division II - National FFA Agriscience Fair, October 28, 2005.

National Junior Swine Association Outstanding Member of the Year Award Scholarship Intermediate Division, December 2005.

FFA Proficiency Award/ Food Science and Technology Proficiency Award.

## **EXTENSION AND SERVICE EXPERIENCE**

Invited speaker, Niman Ranch Tech Services Training Seminar (Producer Husbandry Issues)

Invited speaker, Choice Connections Pig Compassion Seminar

Invited speaker, World Pork Expo (Capture of Meat Quality Data-Pig Industry Assn. of Japan)

Invited speaker, 2<sup>nd</sup> Annual Protein Sources Nursery/Finishing Meeting (Understanding TQA)

Invited speaker, Niman Ranch Winter Meeting (Protecting & Maintaining Your Niche)

Invited speaker, Iowa Pork Congress (Pork Quality: Protecting & Maintaining Your Niche)

Invited speaker, National Pork Board Professional Managers Conferences (SWAP & Necropsy)

Invited speaker, Iowa Pork Regional Conferences (On-Farm Factors Influencing Pork Quality)

## **2004**

Invited speaker, Missouri Pork Institute  
Official judge, Missouri 4-H Congress (Interview for National 4-H Congress)  
Official judge, Missouri Meat Processors Cured Meat Contest (Uncooked Sausages)  
Invited speaker and official judge, Central Missouri Livestock Camp  
Invited speaker, Missouri Pigs to Plate Symposium

## **2003**

Official judge, Premier Stockman 4-H/FFA Meat and Livestock Evaluation Contest  
Official judge, Mizzou Collegiate Cattlewomen Great Grill-Off  
Official data collector, Missouri State Fair Swine Carcass Show  
Livestock showmanship consultant and official instructor, Hallsville Missouri 4-H Swine Club  
Official judge, National Animal Sciences Quadrathlon (Written Exam)  
Official judge, Troy County Missouri Swine Carcass Show  
Invited speaker, Missouri Veterinarians College (Lecture: *Pork Carcass Cutout and Pricing*)  
Invited speaker and official judge, Lafayette County Animal Evaluation Clinic

## **2002**

Instructor, Missouri State 4-H Livestock Workshop  
Co-coordinator, Missouri University Quadrathlon (Meat Science Laboratory Practicum)  
Invited speaker, Missouri Beef Cattleman's College (Lecture: *Yield and Quality Grading*)  
Invited speaker, Missouri Veterinarian's College (Lecture: *Pork Carcass Cutout and Pricing*)  
Cooler superintendent, Northeast District FFA Meat Evaluation Contest  
Official judge, Whitley County Swine Preview Show (Showmanship Judge, 148 Individuals)  
Pork 101 committee (member), World Pork Expo (Live Animal and Carcass Evaluation)  
Official data collector, Missouri State Fair Pork Carcass Show  
Official judge, Cooper County Missouri Pork Carcass Show  
Invited speaker, MBIC Cattlemen's College (Lecture: *Adding Value to the Beef Forequarter*)

## **2001**

Official judge, Missouri Meat Processors Cured Meat Contest (Jerky Products)  
Co-coordinator, Missouri Youth Livestock Grading and Judging Workshop  
Official judge, Lafayette County Missouri Swine Carcass Show  
Official judge, Warrenton County Missouri Swine Carcass Show  
Co-coordinator and instructor, Foot to Fork: Adventures in Pork Quality  
Invited speaker, Missouri Pork Producers Association (Lecture: *Quality Lean Index*)  
Co-coordinator, Missouri University Quadrathlon (Meat Science Laboratory Practicum)  
Panel of judges (member), National Animal Sciences Quadrathlon (Oral Presentations)  
Invited speaker, Missouri University Extension and Education Meetings (Lecture: *Pork Quality*)  
Invited speaker, Missouri Pork Institute (Lecture: *Carcass Cutout*)  
Official judge, Nevada County Missouri Swine Carcass Show  
Invited speaker, National Pork Board Quality Solutions Meeting (Lecture Topic: *Creatine*)  
Official data collector, Missouri State Fair Pork Carcass Show  
Selected official, Whitley County Indiana 4-H Swine Show  
Invited speaker, MBIC Cattlemen's College (Lecture: *Beef Grading, Pricing, and Grids*)

## **2000**

Official judge, Missouri Meat Processors Cured Meat Contest (Cooked Sausages)  
Cooler superintendent, Northeast District FFA Meat Evaluation Contest  
Official judge, Lafayette County Missouri Swine Carcass Show  
Co-coordinator, National Animal Sciences Quadrathlon (Swine Laboratory Practicum)  
Invited speaker, Missouri Pork Institute (Lecture: *Pork Carcass Fabrication and Pricing*)  
Pork 101 committee (member), World Pork Expo (Pork Chop Consumer Taste Panel)  
Official judge, St. Genevieve County Missouri Swine Show  
Selected official, Missouri State Fair Swine Show  
Official data collector, Missouri State Fair Swine Carcass Show  
Invited committee member, Boone County Extension 4-H Livestock Workshop (Swine Judge)

## **1997-1999**

Pork 101 committee (member), World Pork Expo (Pork Chop Consumer Taste Panel)  
Invited speaker, Whitley County Indiana 4-H Swine Meeting (Lecture: *Pork Pricing Systems*)  
Official judge, Buffalo County Missouri Swine Carcass Show  
Invited speaker, Whitley County Indiana 4-H Swine Meeting (Lecture: *Carcass Fabrication*)

## **SCHOLARSHIPS, HONORS, AND AWARDS**

- N'West Iowa's Top 20 Leaders Under 40, 2007
- Dr. Daniel E. Brady Graduate Fellowship, 2003
- Elanco Animal Health Graduate Student Stipend, 2002
- NPPC Swine Industry Award for Innovation: Education Category, 2001
- F.B. Miller Graduate Fellowship, 2000/2001, 2001/2002, 2002/2003
- John Henry Hinkle Memorial Scholarship, 1997/1998, 1998/1999
- Marquardt Scholarship, 1996/1997, 1997/1998

## **RESEARCH GRANTS**

### **Non-Funded**

1. Developing a nutritional strategy that decreases the load out and transport stress of heavily muscled pigs. 2002. \$8,291. PI: Dr. Eric Berg  
(Written and submitted by C.A. Stahl)

### **Funded**

2. The use of creatine monohydrate and a high glycemic carbohydrate as a means of improving the intramuscular fat content and belly/bacon quality of market hogs fed 4.5 g/ton Paylean®. 2003. \$1,748. PI: Dr. Eric Berg  
(Written and submitted by C.A. Stahl)
1. Mid-Mo Consumer Education Workshop: Increasing repeat purchases and alleviating concerns regarding beef production agriculture. Submitted to the Missouri Beef Industry

Council. 2002. \$13,619. PI: Dr. Eric Berg; Co-PI: Dr. K.C. Olson  
(Written and submitted by C.A. Stahl)