Howdy!

Unbelievably it is already May. While many of us are welcoming summer and the associated outdoor activities, the month of May marks a much greater significance for others. By the end of the month, there will be nearly 9,000 new card carrying, diploma waving Aggies.

I realize, that A&M today is drastically different from the one many of knew and still love. While I personally do not care for many of the changes, I am grateful there are those with the wisdom and vision to keep Texas A&M where it belongs, on the forefront. I am willing to sacrifice some cherished traditions if that is what is required to keep A&M on the cutting edge and gaining worldwide prominence instead of languishing behind, wallowing in the past. Aggies expect excellence from all who wear the Ring, we should accept nothing less from the university those Rings represent.

One tradition I am not willing to sacrifice nor compromise is Aggie Muster. We owe Allison, Risha, Holly and the others who worked so diligently a sincere “Thank you” for organizing and hosting one of the best Musters Abilene has held in many years. Over 215 people including 20 members of the Class of ‘19 were in attendance this year. I can think of no better insight of what an Aggie is expected to be than the one provided by Lt. Col. Yates in his Muster address. He did a fantastic job of articulating what Aggies are and the traits true Aggies must exhibit in order to honor those who have build a difficult legacy to follow. I wish the 8,891 Aggies who will proudly receive their sheep skins this month could have heard Nick’s words. If they had, there would be no doubt as to the expectations that accompany their degree. They would have a clear and concise understanding of what is expected of them both personally and professionally. They would know why true Aggies hold certain values so dearly. They would know that they inherited a responsibility to uphold a legacy of honor, duty and commitment that was hard earned and comprise the core values that are expected of all who graduate from a little College on the Brazos, a College named Texas A&M.

Gig ’em

J. Clay Deatherage ’84
2015 Abilene A&M Club Calendar

May, 2015

May 3 - Fish Scholarship Interviews D1 Sports
May 6 - Regular Club Meeting - Dr. Jonathan Coopersmith, Speaker
May 21 - Board of Directors Meeting
May 21 - Aggie Happy Hour - Firehouse Bar & Grill

June, 2015

June 1 - White Belt Scholarship Application Postmark Date
June 3 - Regular Club Meeting
June 16 - Coach’s Night - Abilene Women’s Club
June 18 - Board of Directors Meeting
June 18 - Aggie Happy Hour, Winery at Willow Creek

July, 2015

July 1 - Regular Club Meeting
July 4 - Independence Day!
July - Board of Directors Meeting
July 16 - Aggie Happy Hour

Scholarship Interviews May 3rd
Recipients will be introduced next month!

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RESIDENTIAL / COMMERCIAL
Introducing our May Speaker

Dr. Jonathan C. Coopersmith

Jonathan Coopersmith has had the honor of teaching the history of technology and modern European History at Texas A&M University since 1988. For the last three years, he was elected to the Executive Committee of the Faculty Senate.

As an Associate Professor, he just published FAXED: The Rise and Fall of the Fax Machine, whose research took him to Japan, France, Switzerland, Italy, and Great Britain as well as throughout the United States. His current research is on fraudulent and frothy firms in emerging technologies and the normality of failure in technology. He has taught at Tokyo Institute of Technology on a Fulbright scholarship and had postgraduate fellowships at Stanford University, MIT, and Moscow State University.

Dr. Coopersmith received his D.Phil from Oxford University and B.A. from Princeton University. He is the proud father of two native Texans and the designated feeder for their cat.

Welcome to Abilene, Jonathan
COLLEGE STATION – Beef with reasonable marbling and juicy taste is preferred among consumers, and industry leaders continue to monitor how to consistently produce a product with these traits. A recent research article addresses the biology and biochemistry of beef marbling and its effects on production systems, carcass and fat quality.

“‘We need fat in beef to improve the eating experience,’” said Dr. Stephen Smith, a Texas A&M AgriLife Research scientist and Regents Professor in the department of animal science at Texas A&M University. “‘We can increase the fat and marbling throughout the production cycle, but for many years there’s been this perception among consumers that too much fat in ground beef isn’t a good thing. Against conventional wisdom, ground beef of all kinds actually is healthy for you.’”

“In our research, we examined young cattle just before they marbled, and were primarily looking at genes related to fatty acid composition,” Smith said. “‘We’ve always had a strong interest in the monounsaturated fatty acid, oleic acid, which is abundant in olive oil and is a healthful fatty acid. We start out the marbling article relating how increasing the amount of fat in beef is definitely related to palatability. So we want to increase the fat content to a certain level to provide a good eating experience.”

In the research article, Smith and Johnson discuss how as more cattle fatten and put down marbling, the fat becomes healthier because there is a replacement of saturated fats with oleic acid. Smith said within the article they describe the published ground—beef studies and how ground beef affects cholesterol in humans. “In most studies, ground beef increased high-density lipoprotein (HDL) cholesterol — the good cholesterol — in men and women,” he said. As fat increases, it is accompanied by a decrease in the proportion of saturated fatty acids and trans-fatty acids with a corresponding increase in oleic acid and other monounsaturated fatty acids.

“The more cattle fatten, (the more) they put down more marbling and the more healthful the beef is,” Smith said.

According to the research, the relationship between fat and overall palatability “underscores the importance of grain feeding and intramuscular lipid in beef quality.” The conclusions were that, even at these high levels of fat intake, ground beef had no negative effects on lipoprotein cholesterol metabolism in men and women, and ground beef naturally enriched in oleic acid had positive health benefits. “We hope to convince everyone in the beef production chain, all the way from producers to retailers, that healthy fat in beef not only improves flavor, but you can modify the animal naturally so that the beef contains more oleic acid,” Smith said. “This provides a very palatable product that, even though it contains a relatively high level of fat, is not going to have a negative impact on cholesterol metabolism in humans.”

Happy Grilling Ags! This information was excerpted from an article published by Blair Fannin. The full article can be read at: http://today.agrilife.org/2015/03/26/marbling-research-shows-healthy-fat-in-beef-has-benefits/
**Did You Know**

Holly Reedy is leaving Abilene for Aggieland for what may be everyone’s dream job. Holly will be taking a job at A&M as the football events coordinator.

In the short time that Holly has been active in our club she has been instrumental in getting quality speakers for our monthly meetings, an active Board member and a stereotypical Good Ag that was always willing to help our Club. We know the Athletic department has made the best possible choice for the position.

A little background on Holly who’s Aggie roots run deep. Her grandfather’s camera was used to take a famous Aggie picture that we revere to this day. He set the timer and then joined the group to be included in the photograph. What photo? The one taken of Aggies in front of the tunnel on Corregidor in 1946 to document the muster held there by General Moore in 1942.

While at A&M she was Aggie dance team assistant coordinator, and Lead office assistant for football recruiting. After graduation her position with Lone Star Sports & Entertainment had her working with the Houston Texans prior to accepting a position with D1 Sports in Abilene.

Holly is married to Clay Reedy who will be finishing his studies as a physical therapist. We will let Holly get settled and hopefully she will be the speaker for one of our monthly meeting. **Best of luck to you both come back and visit soon!**

Roxanne Schoen
Coach’s Night 2015

Abilene A&M Club invites you to join us for Coach’s Night

Tuesday, June 16, 2015

6:00 pm Prime Rib Dinner, Silent Auction & Good Bull Social

Guest Speaker: Coach Jeff Banks

Abilene Women’s Club, 3425 South 14th Street, Abilene, Texas 79605

Cost: $35 Per Person Before June 12, $50 At The Door
Century Sponsor's Packages Available

For Reservations and Information, Contact Nick Arrott, (214) 683-6154

GOOD BULL

The 2015 scholarship applications are out. We will award a total of 18 scholarships this year including 5 for white belts. Fish interviews will be held on Sunday, May 3rd.

Billy Berny is working hard on our ad sales for the newsletter & Aggie football broadcasts. If you would like an add, give him a call. Our graphic designer is working hard, the new & revised adds will be up next month.

Got any Good Bull? Send it to us!
Abilene A&M Club Silver Taps

Capt. Wallar Overton ‘61
Holly Nash Spencer ‘82
Mr. Raymond A McDaniel, Jr. ‘55

Prayers and Concerns

Raymond McDaniel Family
David, Sarah & Grant Spencer
Robert Adams ‘75
Please keep these Aggies in your prayers.

Memorial Contributions

There are many ways to honor departed family members and friends. Should you select a memorial contribution that embodies the Aggie Spirit as a method to celebrate the life of a loved one, the Abilene A&M Club will consider it an honor to help ensure your wishes are met.

Local Club options include the Senior Ring & Boot Fund, the Freshman Scholarship Fund and the Class of ‘43 White Belt Scholarship Fund. If your preference is one of the numerous organizations on campus or an affiliate of the Aggie network, please do not hesitate to contact us for assistance.
BE INVOLVED - DON'T BE A TWO PERCENTER

MAIL NEWSLETTER TO
☐ Home
☐ Work

NAME (PLEASE PRINT)

Spouse's Full Name (if Applic.)
Spouse's Class

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Work E-mail

ANNUAL DUES:
☐ $35/yr Individual
☐ $35/yr Aggie couple

I WANT TO HELP WITH:
☐ Scholarship Selections
☐ Muster
☐ French Fry Booth
☐ Golf Tournament
☐ Board of Directors

OPTIONAL REVEILLE DONATIONS:
(above & beyond dues)
☐ $25
☐ $50
☐ $100

GOLDEN REVEILLE DONATIONS:
☐ $250
☐ $500

I WISH TO BE ACKNOWLEDGED:
☒ in the Newsletter $75.00/yr
☒ on Aggie Football Radio $400.00/yr
☒ at the Golf Tournament

TOTAL PAID: $______

STATEMENT OF PURPOSE: Primary functions of the Abilene A&M Club are serving as the focus of all organized alumni activity in the Abilene area, and providing scholarship funds for deserving area students who are attending Texas A&M. The Club currently offers scholarships funded by your Membership Dues, Reveille Donations, Newsletter Sponsorships, the Aggie French Fry Booth at the West Texas Fair, A&M Football on radio and the annual Golf Tournament. Donations may also be made directly to the Abilene Community Foundation Texas A&M University Scholarship Fund (tax-deductible) which is a perpetual fund using only the income generated for scholarships.

BECOME A MEMBER TODAY!