CURRICULUM VITAE FOR EXTENSION EDUCATOR FACULTY

University of Idaho

NAME: Jessie Van Buren DATE: November 1, 2023

RANK OR TITLE: Associate Extension Educator

DEPARTMENT: University of Idaho Extension, Latah County

OFFICE LOCATION: 200 S Almon St OFFICE PHONE: 208-883-2267

Suite 201 **FAX:** 208-882-8505

Moscow, ID 83843 **EMAIL:** jvanburen@uidaho.edu **WEB:** www.uidaho.edu/extension/county/latah/4-h

DATE OF FIRST EMPLOYMENT AT UI: April 4, 2016

DATE OF TENURE: Untenured

DATE OF PRESENT RANK OR TITLE: August 1, 2022

EDUCATION BEYOND HIGH SCHOOL:

Degrees:

M.S. 2021. Animal Science, Meat Science Specialization. University of Idaho, Moscow, Idaho. B.S. 2019. Animal and Veterinary Science, Pre-Health Professions Studies Minor. University of Idaho, Moscow, Idaho.

Additional Coursework for Credit:

Ph.D. Candidate. 2021-Present. Animal Physiology, Meat Science Specialization. University of Idaho, Moscow, Idaho.

Certificates and Licenses:

Heart Saver First Aid CPR AED (Adult, Child, and Infant) Certified. 2023.

Beef Quality Assurance Certified. 2023.

Hazard Analysis Critical Control Points Certified. 2020.

EXPERIENCE:

Teaching, Extension and Research Appointments:

Associate Extension Educator. University of Idaho, Moscow, Idaho. 2022-Present.

Graduate Research Assistant. University of Idaho, Moscow, Idaho. 2019-Present.

Graduate Teaching Assistant. University of Idaho, Moscow, Idaho. 2019-2022.

Undergraduate Research Assistant. University of Idaho, Moscow, Idaho. 2016-2019.

Undergraduate Teaching Assistant. University of Idaho, Moscow, Idaho. 2017-2018.

Academic Success Tutor. University of Idaho, Moscow, Idaho. 2016-2018.

Academic Administrative Appointments:

Non-Academic Employment including Armed Forces:

Lazy J-V Cattle, Owner. Lewiston, Idaho. 2008-Present.

Van Buren Ranch, LLC, Records Keeper. Lewiston, Idaho. 2008-Present.

USDA National Agriculture Statistics Service, Student Trainee. Olympia, Washington. 2017-2018.

Viral Science, Inc., Lab Intern. Moscow, Idaho. 2015.

Consulting:

Marble Technologies, Contractor. Remote. 2021-2023.

Meat Sci Guy, Contractor. Remote. 2022.

TEACHING ACCOMPLISHMENTS:

Areas of Specialization: Livestock Production, Animal Science, Meat Science

Courses Taught:

University of Idaho:

The Science of Animal Husbandry (Teaching Assistant/Guest Lecturer), AVS 110 (3 credits). 2020-2022.

The Science of Animal Husbandry Lab, AVS 110L (1 credit). 2020-2022.

Physiology of Reproduction (Laboratory Section), AVS 452 (3 credits). 2019-2021.

Interns/Students Advised:

- 1 AmeriCorps Intern, Latah County 4-H. 2023.
- 5 graduate students, University of Idaho Meat Science Research Lab. 2021-2022.
- 8 undergraduate students, University of Idaho Meat Science Research Lab. 2021-2022.

Materials Developed:

Workbooks, Manuals:

Van Buren, J.B. 2018. Beef Project Calendar Through the 4-H Year.

Webpages:

Video Productions:

Van Buren, J.B. and J.A. Nasados. 2021. University of Idaho Meats Lab Tour. Presented at the 4-H and FFA Youth Livestock Series, Virtual.

Van Buren, J.B. and D. Mauer. 2021. USDA Meat Inspections. Presented at the 4-H and FFA Youth Livestock Series, Virtual.

Van Buren, J.B. and M.J. Colle. 2021. Goat Carcass Evaluation. Presented at the 4-H and FFA Youth Goat Field Day, Virtual.

Van Buren, J.B. and M.J. Colle. 2021. Swine Carcass Evaluation. Presented at the 4-H and FFA Youth Swine Field Day, Virtual.

Van Buren, J.B. and M.J. Colle. 2021. Beef Carcass Evaluation. Presented at the 4-H and FFA Youth Beef Field Day, Virtual.

Displays and Posters:

Powerpoint/Slide Presentations:

Van Buren, J.B. April 2023. The Meats We Eat.

Van Buren, J.B. March 2023. The Basics of Livestock Evaluation.

Van Buren, J.B., and B.S. Epperson. February 2023. Lamb/Goat Meat Consumption.

Van Buren, J.B. November 2022. Idaho 4-H.

Van Buren, J.B., S.M. Jepsen, B.S. Epperson, and M.L. Heimbuch. May 2022. By-Products, Bacon, and Beyond.

Van Buren, J.B. May 2022. Showing a Beef Project.

Van Buren, J.B. August 2021. Beef: Live Animal and Carcass Evaluation.

Van Buren, J.B., S.M. Jepsen, B.S. Epperson, and M.L. Heimbuch. June 2021. Tough or Tender: The Science behind Beef Palatability.

Van Buren, J.B. March 2021. Swine Meat Quality.

Van Buren, J.B. March 2021. Beef Meat Quality.

Van Buren, J.B. May 2020. 4-H Market Projects: Evaluation, Quality Assurance, Final Product.

Van Buren, J.B. March 2020. Beef Project Calendar Through the 4-H Year.

Non-Credit Classes, Presentations, Workshops, Seminars, Invited Lectures, etc.:

Van Buren, J.B. October 2023. Idaho 4-H. Guest Lecture for University of Idaho Ag Education 180. Moscow, Idaho.

Logan, J., **J.B. Van Buren**, M. Knott, and J. Morrow. September 2023. Animal Exhibitor Meeting. Presented at the Latah County Fair. Moscow, Idaho.

Van Buren, J.B., and K.C. Ryan. September 2023. Clipping a Beef Project. Lewiston, Idaho.

- Van Buren, J.B., and C. Moulaison. July 2023. Stomp Rockets. Presented at the Troy Library Summer Reading Program. Troy, Idaho.
- Vinci, D., and **J.B. Van Buren**. July 2023. Sheep Evaluation. Presented at Latah County Livestock Judging Series, Moscow, Idaho.
- Van Buren, J.B., and D.J.C. Wilson. July 2023. Stomp Rockets (5). Presented at the 4-H CL₂N Camp. Tensed, Idaho.
- Van Buren, J.B., and K.C. Ryan. July 2023. Washing and Clipping a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Lewiston, Idaho.
- Oliver, K.F., and **J.B. Van Buren**. June 2023. Beef Evaluation. Presented at Latah County Livestock Judging Series, Moscow, Idaho.
- Van Buren, J.B. May 2023. The Basics of Livestock Evaluation. Presented at Latah County Livestock Judging Series, Moscow, Idaho.
- Van Buren, J.B. April 2023. The Meats We Eat. Presented at the Benewah County Livestock Class. St. Maries, Idaho.
- Doumit, S. and J.B. Van Buren. April 2023. Practice Horse Judging. Moscow, Idaho.
- Van Buren, J.B., and B.S. Epperson. March 2023. Beef Cut Identification (4). Presented at the 4-H and FFA Youth Beef Field Day. Moscow, Idaho.
- Van Buren, J.B., and A. Cochran. March 2023. The Basics of Livestock Evaluation. Presented at the 4-H and FFA Youth Sheep/Goat Field Day, Asotin, Washington.
- Van Buren, J.B., and B.S. Epperson. March 2023. Lamb/Goat Meat Consumption (4). Presented at the 4-H and FFA Youth Sheep/Goat Field Day, Asotin, Washington.
- Van Buren, J.B., J. Floch, and M. Thompson. March 2023. ZSuite Resources for Leaders (2). Presented at Super Saturday, Lewiston, Idaho.
- Van Buren, J.B. November 2022. Idaho 4-H. Guest Lecture for University of Idaho Ag Education 180. Moscow, Idaho.
- Van Buren, J.B. September 2022. Beef Showmanship Orientation. Presented at the Nez Perce County Fair. Lewiston, Idaho.
- Logan, J., J.B. Van Buren, M. Knott, and A. Saralecos. September 2022. Animal Exhibitor Meeting. Presented at the Latah County Fair. Moscow, Idaho.
- Van Buren, J.B., and K.C. Ryan. July 2022. Washing and Clipping a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Lewiston, Idaho.
- Van Buren, J.B., and D.J.C. Wilson. July 2022. Straw Rockets and Paper Airplanes. Presented at the 4-H CL₂N Camp. Tensed, Idaho.
- Van Buren, J.B., B.S. Epperson, and M.L. Heimbuch. June 2022. By-Products, Bacon, and Beyond. Presented at the Idaho 4-H State Teen Association Convention. Moscow, Idaho.
- Van Buren, J.B., and B.S. Epperson. June 2022. Tough or Tender: The Science Behind Beef Palatability. Presented at the Young Cattle Producers Conference. Pocatello, Idaho.
- Van Buren, J.B., S.M. Jepsen, B.S. Epperson, and M.L. Heimbuch. May 2022. By-Products, Bacon, and Beyond. Presented at the Grangeville Middle School College Tour, Moscow, Idaho.
- Van Buren, J.B. May 2022. Showing a Beef Project. Presented at the 4-H and FFA Night, Intermountain Feed. Lewiston, Idaho.
- Van Buren, J.B., S.M. Jepsen, B.S. Epperson, and M.L. Heimbuch. April 2022. Tough or Tender: Training the Trainers. Presented at the University of Idaho Extension In-Service Training. Moscow, Idaho.
- Van Buren, J.B., and M.L. Heimbuch. March 2022. Tough or Tender: The Science behind Beef Palatability. Presented at the 4-H and FFA Youth Beef Field Day. Moscow, Idaho.
- Van Buren, J.B., and S.M. Jepsen. March 2022. By-Products and Bacon. Presented at the 4-H and FFA Youth Swine Field Day, Asotin, Washington.
- Van Buren, J.B. March 2022. Tough or Tender: The Science behind Beef Palatability. Presented at the Beef Education Day, Jerome, Idaho.
- Van Buren, J.B., S.M. Jepsen, B.S. Epperson, and M.L. Heimbuch. October 2021. Tough or Tender: The Science behind Beef Palatability. Presented at the Kamiah Middle School College Tour. Moscow, Idaho.
- Jepsen, S.M., and **J.B. Van Buren**. September 2021. Pork: Processing, Preparing, and Cooking. Presented at the Farm to Table Series, Latah County Fair. Moscow, Idaho.
- Nasados, J.A., and **J.B. Van Buren**. September 2021. Lamb: Processing, Preparing, and Cooking. Presented at the Farm to Table Series, Latah County Fair. Moscow, Idaho.

- Nasados, J.A., and **J.B. Van Buren**. September 2021. Beef: Processing, Preparing, and Cooking. Presented at the Farm to Table Series, Latah County Fair. Moscow, Idaho.
- Van Buren, J.B. August 2021. Beef: Live Animal and Carcass Evaluation. Presented at the Ring to Rail Series, Lake County Oregon 4-H. Online via Zoom.
- Van Buren, J.B., and K.C. Ryan. July 2021. Washing, Clipping, and Fitting a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Lewiston, Idaho.
- Van Buren, J.B., S.M. Jepsen, B.S. Epperson, and M.L. Heimbuch. June 2021. Tough or Tender: The Science behind Beef Palatability. Presented at the Idaho 4-H State Teen Association Convention. Moscow, Idaho.
- Van Buren, J.B. March 2021. Swine Meat Quality. Presented at the 4-H and FFA Youth Swine Field Day. Online via Zoom.
- Van Buren, J.B. March 2021. Beef Meat Quality. Presented at the 4-H and FFA Youth Beef Field Day. Online via Zoom.
- Van Buren, J.B., and K.C. Ryan. July 2020. Washing, Clipping, and Fitting a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Lewiston, Idaho.
- Van Buren, J.B. May 2020. 4-H Market Projects: Evaluation, Quality Assurance, Final Product. Presented at the Clearwater County 4-H Meeting. Online via Zoom.
- Van Buren, J.B., and K.C. Ryan. March 2020. Stocker Feeder Project Calendar Through the 4-H Year. Presented at the 4-H and FFA Youth Beef Field Day. Lewiston, Idaho.
- Van Buren, J.B., and K.C. Ryan. July 2019. Clipping, Fitting, and Showing a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Lewiston, Idaho.
- Van Buren, J.B., and K.C. Ryan. April 2018. Clipping, Fitting, and Showing a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Asotin, Washington.
- Van Buren, J.B., and K.C. Ryan. April 2017. Clipping, Fitting, and Showing a Beef Project. Presented at the 4-H and FFA Youth Beef Clinic. Asotin, Washington.

Teaching Honors and Awards:

Graduate Student Teaching Award Nominee. 2022. College of Graduate Studies, University of Idaho. Graduate Teaching Award. 2021. College of Agriculture and Life Sciences, University of Idaho. Graduate Teaching Award. 2021. Animal, Veterinary, and Food Sciences Department, University of Idaho.

SCHOLARSHIP ACCOMPLISHMENTS:

Publications, Exhibitions, Performances, Recitals:

Peer Reviewed/Evaluated/Refereed:

Books:

Book Chapters:

Journals:

- Heimbuch, M.L., J.B. Van Buren, B.S. Epperson, S.M. Jepsen, K.F. Oliver, J.A. Nasados, D.A. Vinci, M. Larson, D.E. Konetchy, W.J. Price, K.R. Vierck, J.F. Legako, K. Loomas, K. Insausti, P.D. Bass, and M.J. Colle. 2023. Evaluation of growth, meat quality and sensory characteristics of wool, hair, and composite lambs. Journal of Animal Science. 101. doi:10.1093.jas.skad076.
- Jepsen, S.M., J.B. Van Buren, B.S. Epperson, M.L. Heimbuch, K.F. Oliver, J.A. Nasados, M.J. Colle, D.I. Clark, and P.D. Bass. 2023. Muscle profiling of the Biceps femoris, Gluteus accessorius, and Gluteus medius comprising the beef top sirloin butt. Meat and Muscle Biology. 7:1-8. doi: 10.22175.mmb.15717.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, J.A. Church, W.J. Price, P.D. Bass, and M.J. Colle. 2023. Utilization of natural antioxidants to extend shelf life of beef steaks. Meat and Muscle Biology. *Accepted*.
- Van Buren, J.B., K.J. Puga, K.C. Hoffman, J.A. Nasados, P.D. Bass, and M.J. Colle. 2023. Water binders in beef patties increase yield and extend shelf life. Translational Animal Science. doi: 10.1093/tas/txad091.

- Lancaster, J.M., J.H. Smart, J.B. Van Buren, B.J. Buseman, T.M. Weber, K. Insausti, J.A. Nasados, B. Glaze, W.J. Price, M.J. Colle, and P.D. Bass. 2022. Assessment of dry-aged beef from commercial aging locations across the United States. International Journal of Gastronomy and Food Science. doi: 10.1016/j.ijgfs.2022.100466.
- Lancaster, J.M., T.M. Weber, **J.B. Van Buren**, J.H. Smart, B.J. Buseman, J.A. Nasados, G.K. Murdoch, W.J. Price, M.J. Colle, and P.D. Bass. 2022. Beef carcass size and aging time effects on yield and color characteristics of top round steaks. Meat and Muscle Biology. 6(1):1-9. doi: 10.22175/mmb.13219.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, J.A. Church, W.J. Price, P.D. Bass, and M.J. Colle. 2022. Extending the shelf-life of beef steaks using acerola cherry powder and rosemary extract. Meat and Muscle Biology. 6(1):1-10. doi: 10.22175/mmb.13217.
- Buseman, B.J., T.M. Weber, J.A. Nasados, P.D. Bass, **J.B. Van Buren**, J.M. Lancaster, J.H. Smart, M.E. Doumit, G.K. Murdoch, W.J. Price, K. Insausti, and M.J. Colle. 2020. Free calcium concentration, calpain-2 activity, and final product tenderness of electrically stimulated beef. Meat and Muscle Biology. 4(1). doi: 10.22175/mmb.10635.
- Salove, K.C., M.J. Colle, J.A. Nasados, S. Gray, J. Rogers, J.B. Van Buren, K.J. Puga, G.K. Murdoch, R.P. Richard, and M.E. Doumit. 2020. Relationship between heifer carcass maturity and beef quality characteristics. Translational Animal Science. 4:1-10. doi: 10.1093/tas/txaa017.
- Weber, T.M., B.J. Buseman, J.A. Nasados, J.M. Lancaster, **J.B. Van Buren**, J.H. Smart, P.D. Bass, G.K. Murdoch, K. Insausti, and M.J. Colle. 2020. Assessing outcomes of genetic selection panels to predict marbling in crossbred beef cattle. Translational Animal Science. 4(2):1238-1246. doi: 10.1093/tas/txaa077.
- Weber, T.M., M.J. Colle, G.K. Murdoch, B.J. Buseman, J.M. Lancaster, **J.B. Van Buren**, J.A. Nasados, and P.D. Bass. 2020. Using genetic panels to predict tenderness in beef cattle. Meat and Muscle Biology. 4(1). doi: 10.22175/mmb.9549.
- Colle, M.J., J.A. Nasados, J.M. Rogers, D.M. Kerby, M.M. Colle, **J.B. Van Buren**, R.P. Richard, G.K. Murdoch, C.J. Williams, and M.E. Doumit. 2018. Strategies to improve beef tenderness by activating calpain-2 earlier postmortem. Meat Science. 135:36-41. doi: 10.1016/j.meatsci.2017.08.008.

In Preparation:

- Epperson, B.S., **J.B. Van Buren**, M.L. Heimbuch, K.F. Oliver, S.M. Jepsen, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. Identifying alternative beef cuts suitable for use as beef finger steaks. *In preparation*.
- Guo, Y., B.S. Epperson, M.L. Heimbuch, S.M. Jepsen, C. Shaw, M. Wootton, **J.B. Van Buren**, J.A. Nasados, J. Piaskowski, P.D. Bass, and M.J. Colle. Impact of an alternative fabrication method on top round meat quality from heavy weight beef carcasses. *In preparation*.
- Jepsen, S.M., **J.B. Van Buren**, B.S. Epperson, M.L. Heimbuch, J.A. Nasados, M.J. Colle, and P.D. Bass. Alternative fabrication and muscle profiling of the beef top sirloin butt. *In preparation*.
- Lancaster, J.M., J.H. Smart, **J.B. Van Buren**, B.J. Buseman, T.M. Weber, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. Impact of beef carcass size and aging period on tenderness and sensory characteristics of top round subprimals. *In preparation*.
- Lancaster, J.M., J.H. Smart, **J.B. Van Buren**, B.J. Buseman, T.M. Weber, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. Consumer acceptability of top round steaks from varying beef carcass sizes and aging periods. *In preparation*.
- Lancaster, J.M., J.H. Smart, J.B. Van Buren, B.J. Buseman, T.M. Weber, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. Development and utilization of trained taste panel to describe dry-aged beef flavors. *In preparation*.
- Smart, J.H., J. Williams, J.M. Lancaster, **J.B. Van Buren**, B.J. Buseman, T.M. Weber, K. Insausti, J.A. Nasados, M.J. Colle, and P.D. Bass. Survey of microbiota on commercially available dryaged beef. *In preparation*.
- Van Buren, J.B., M.L. Heimbuch, B.S. Epperson, S.M. Jepsen, K.F. Oliver, J.A. Nasados, P.D. Bass, and M.J. Colle. Extending the shelf-life of previously frozen beef using acerola cherry powder and rosemary extract. *In preparation*.
- Van Buren, J.B., B.S. Epperson, M. Wootton, C. Shaw, J.A. Nasados, P.D. Bass, and M.J. Colle. Youth livestock exhibitors experience sampling lamb, goat, and beef. *In preparation*.

Extension Publications:

Professional Meeting Abstracts and Proceedings:

- Guo, Y., B.S. Epperson, M.L. Heimbuch, S.M. Jepsen, J.B. Van Buren, C. Shaw, M. Wootton, J.A. Nasados, J. Piaskowski, P.D. Bass, and M.J. Colle. 2023. Impact of an alternative fabrication method on the initial temperature and pH decline of the top round from heavy weight beef carcasses. Proc. 2023 Reciprocal Meat Conf., 108.
- Shaw, C., B.S. Epperson, M. Wootton, Y. Guo, J.A. Nasados, P.D. Bass, I. Popova, **J.B. Van Buren**, and M.J. Colle. 2023. Effects of a novel, non-allergenic mustard extract on beef patty shelf-stability. Proc. 2023 Reciprocal Meat Conf., 27.
- Epperson, B.S., **J.B. Van Buren**, M.L. Heimbuch, K.F. Oliver, S.M. Jepsen, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. 2022. Identifying alternative beef cuts suitable for use as beef finger steaks. Proc. 2022 Reciprocal Meat Conf., 20.
- Heimbuch, M.L., J.B. Van Buren, B.S. Epperson, K.F. Oliver, S.M. Jepsen, J.A. Nasados, D.A. Vinci, W.J. Price, K.R. Vierck, D.E. Konetchy, P.D. Bass, and M.J. Colle. 2022. Evaluation of growth, meat quality, and sensory characteristics of wool, hair, and composite lambs. Proc. 2022 Pacific Northwest Animal Nutrition Conf.
- Heimbuch, M.L., J.B. Van Buren, B.S. Epperson, K.F. Oliver, S.M. Jepsen, J.A. Nasados, D.A. Vinci, W.J. Price, K.R. Vierck, D.E. Konetchy, P.D. Bass, and M.J. Colle. 2022. Evaluation of growth, meat quality, and sensory characteristics of wool, hair, and composite lambs. Proc. 2022 Reciprocal Meat Conf., 61.
- Jepsen, S.M., **J.B. Van Buren**, B.S. Epperson, M.L. Heimbuch, J.A. Nasados, M.J. Colle, and P.D. Bass. 2022. Alternative fabrication and muscle profiling of the beef top sirloin butt. Proc. 2022 Reciprocal Meat Conf., 110.
- Oliver, K.F., **J.B. Van Buren**, J.B. Hall, M.L. Heimbuch, S. Jepsen, B. Epperson, J.A. Nasados, P.D. Bass, and M.J. Colle. 2022. Impact of maternal nutrition on postnatal growth of crossbred beef steers. Proc. 2022 Pacific Northwest Animal Nutrition Conf.
- Van Buren, J.B., K.J. Puga, K.C. Hoffman, J.A. Nasados, P.D. Bass, and M.J. Colle. 2022. Water binders in beef patties increase yield and extend shelf life. Proc. 2022 Reciprocal Meat Conf., 18.
- Epperson, B.S., K.J. Puga, **J.B. Van Buren**, J.A. Nasados, B.J. Buseman, J.M. Lancaster, K. Smith, P.D. Bass, K. Inausti, and M.J. Colle. 2021. Alternative merchandising strategy of the beef top round. Proc. 2021 Reciprocal Meat Conf., 1.
- Lancaster, J.M., J.H. Smart, B.J. Buseman, T.M. Weber, J.B. Van Buren, J.A. Nasados, G.K. Murdoch, W.J. Price, M.J. Colle, and P.D. Bass. 2021. Assessment of dry-aged beef from commercial aging locations across the United States. Proc. 2021 American Society of Animal Science Midwest Section Meeting, 32.
- Lancaster, J.M., J.H. Smart, **J.B. Van Buren**, B.S. Epperson, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. 2021. Descriptive assessment of dry-aged beef from commercial aging locations across the United States. Proc. 2021 Reciprocal Meat Conf., 57.
- Oliver, K.F., **J.B. Van Buren**, J.B. Hall, M.L. Heimbuch, J.A. Nasados, P.D. Bass, and M.J. Colle. 2021. Impact of maternal nutrition on postnatal growth and carcass traits of crossbred beef steers. Proc. 2021 Reciprocal Meat Conf., 64.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, P.D. Bass, and M.J. Colle. 2021. Extending the shelf-life of beef bone-in short rib steaks using acerola cherry powder and rosemary extract. Proc. 2021 American Society of Animal Science Midwest Section Meeting, 26.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, P.D. Bass, and M.J. Colle. 2021. Extending the shelf-life of beef bone-in short rib steaks using combinations of acerola cherry powder and rosemary extract. Proc. 2021 Reciprocal Meat Conf., 44.
- Buseman, B.J., T.M. Weber, J.A. Nasados, P.D. Bass, **J.B. Van Buren**, J.M. Lancaster, J.H. Smart, M.E. Doumit, G.K. Murdoch, W.J. Price, K. Insauti, and M.J. Colle. 2020. Free calcium concentration, calpain-2 activity and final product tenderness of electrically stimulated beef. Proc. 2020 International Congress of Meat Science and Technology and Reciprocal Meat Conf., 110.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, P.D. Bass, and M.J. Colle. 2020. Extending the shelf-life of beef chuck roll steaks using acerola cherry powder

- and rosemary extract. Proc. 2020 International Congress of Meat Science and Technology and Reciprocal Meat Conf., 120.
- Weber, T. M., B.J. Buseman, J.A. Nasados, J.M. Lancaster, **J.B. Van Buren**, J.H. Smart, G.K. Murdoch, K. Insausti, P.D. Bass, and M.J. Colle. 2020. Assessing outcomes of genetic selection panels to predict marbling in crossbred beef cattle. Proc. 2020 International Congress of Meat Science and Technology and Reciprocal Meat Conf., 155.
- Puga, K.J., J.B. Van Buren, J.A. Nasados, B.J. Buseman, P.D. Bass, K. Insausti, and M.J. Colle. 2019. Alternative merchandising strategy of the top round. Proc. 2019 Reciprocal Meat Conf., 167.
- Salove, K.C., M.J. Colle, J.M. Rogers, S.J. Gray, D.M. Kerby, **J.B. Van Buren**, K.J. Puga, J.A. Nasados, R.P. Richard, and M.E. Doumit. 2017. Relationship between heifer carcass maturity and beef palatability. Proc. 2017 Reciprocal Meat Conf., 93.

Research Reports:

New Curricula Developed:

Peer Reviewed/Refereed (in press):

Other:

University of Idaho Extension Impact Statements:

Van Buren, J.B. 2023. Youth livestock exhibitors experience sampling lamb, goat, and beef. https://www.uidaho.edu/-/media/UIdaho-Responsive/Files/Extension/admin/Impacts/2023/50-23-jvanburen-youth-

 $\underline{livestock.pdf?la=en\&hash=C29EA52E0340CB893CA5E527552F338ABFE22B0E}.$

Abstracts and Proceedings:

Research Reports:

- Van Buren, J.B., and P.D. Bass. 2022. Benefits and challenges of heavy weight carcasses producer, packer, retailer, consumer. Tech. Fact Sheet. Submitted to National Cattlemen's Beef Association, Centennial. CO.
- Van Buren, J.B., and P.D. Bass. 2022. Benefits and challenges of heavy weight carcasses producer, packer, retailer, consumer. Tech. White Paper. Submitted to National Cattlemen's Beef Association, Centennial, CO.
- Van Buren, J.B., J.A. Nasados, P.D. Bass, and M.J. Colle. 2022. Extending the shelf-life of frozen beef using combinations of acerola cherry powder and rosemary extract in order to remain competitive in the international market. pp. 1-13. Final report submitted to Idaho Beef Council, Boise, ID.
- Van Buren, J.B., J.A. Nasados, P.D. Bass, and M.J. Colle. 2020. Extending the shelf-life of beef using combinations of acerola cherry powder and rosemary extract in order to remain competitive in the international market. pp. 1-18. Final report submitted to Idaho Beef Council, Boise, ID.

Thesis and Dissertations:

Thesis: Extending the shelf-life of beef steaks using acerola cherry powder and rosemary extract in order to remain competitive in the international market. 2019. University of Idaho.

Scholarly Presentations and Other Creative Activities:

Displays and Posters:

- Guo, Y., B.S. Epperson, M.L. Heimbuch, S.M. Jepsen, **J.B. Van Buren**, C. Shaw, M. Wootton, J.A. Nasados, J. Piaskowski, P.D. Bass, and M.J. Colle. 2023. Impact of an alternative fabrication method on the initial temperature and pH decline of the top round from heavy weight beef carcasses. 2023 Reciprocal Meat Conf.
- Shaw, C., B.S. Epperson, M. Wootton, Y. Guo, J.A. Nasados, P.D. Bass, I. Popova, **J.B. Van Buren**, and M.J. Colle. 2023. Effects of a novel, non-allergenic mustard extract on beef patty shelf-stability. Proc. 2023 Reciprocal Meat Conf.

- Epperson, B.S., **J.B. Van Buren**, M.L. Heimbuch, K.F. Oliver, S.M. Jepsen, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. 2022. Identifying alternative beef cuts suitable for use as beef finger steaks. 2022 Reciprocal Meat Conf.
- Heimbuch, M.L., **J.B. Van Buren**, B.S. Epperson, K.F. Oliver, S.M. Jepsen, J.A. Nasados, D.A. Vinci, W.J. Price, K.R. Vierck, D.E. Konetchy, P.D. Bass, and M.J. Colle. 2022. Evaluation of growth, meat quality, and sensory characteristics of wool, hair, and composite lambs. 2022 Pacific Northwest Animal Nutrition Conf.
- Heimbuch, M.L., **J.B. Van Buren**, B.S. Epperson, K.F. Oliver, S.M. Jepsen, J.A. Nasados, D.A. Vinci, W.J. Price, K.R. Vierck, D.E. Konetchy, P.D. Bass, and M.J. Colle. 2022. Evaluation of growth, meat quality, and sensory characteristics of wool, hair, and composite lambs. 2022 Reciprocal Meat Conf.
- Jepsen, S.M., J.B. Van Buren, B.S. Epperson, M.L. Heimbuch, J.A. Nasados, M.J. Colle, and P.D. Bass. 2022. Alternative fabrication and muscle profiling of the beef top sirloin butt. 2022 Reciprocal Meat Conf.
- Oliver, K.F., **J.B. Van Buren**, J.B. Hall, M.L. Heimbuch, S. Jepsen, B. Epperson, J.A. Nasados, P.D. Bass, and M.J. Colle. 2022. Impact of maternal nutrition on postnatal growth of crossbred beef steers. 2022 Pacific Northwest Animal Nutrition Conf.
- Van Buren, J.B., K.J. Puga, K.C. Hoffman, J.A. Nasados, P.D. Bass, and M.J. Colle. 2022. Water binders in beef patties increase yield and extend shelf life. 2022 Reciprocal Meat Conf.
- Epperson, B.S., K.J. Puga, **J.B. Van Buren**, J.A. Nasados, B.J. Buseman, J.M. Lancaster, K. Smith, P.D. Bass, K. Inausti, and M.J. Colle. 2021. Alternative merchandising strategy of the beef top round. 2021 Reciprocal Meat Conf.
- Lancaster, J.M., J.H. Smart, B.J. Buseman, T.M. Weber, J.B. Van Buren, J.A. Nasados, G.K. Murdoch, W.J. Price, M.J. Colle, and P.D. Bass. 2021. Assessment of dry-aged beef from commercial aging locations across the United States. 2021 American Society of Animal Science Midwest Section Meeting.
- Lancaster, J.M., J.H. Smart, **J.B. Van Buren**, B.S. Epperson, J.A. Nasados, W.J. Price, M.J. Colle, and P.D. Bass. 2021. Descriptive assessment of dry-aged beef from commercial aging locations across the United States. 2021 Reciprocal Meat Conf.
- Oliver, K.F., **J.B. Van Buren**, J.B. Hall, M.L. Heimbuch, J.A. Nasados, P.D. Bass, and M.J. Colle. 2021. Impact of maternal nutrition on postnatal growth and carcass traits of crossbred beef steers. 2021 Reciprocal Meat Conf.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, P.D. Bass, and M.J. Colle. 2021. Extending the shelf-life of beef bone-in short rib steaks using acerola cherry powder and rosemary extract. 2021 American Society of Animal Science Midwest Section Meeting.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, P.D. Bass, and M.J. Colle. 2021. Extending the shelf-life of beef bone-in short rib steaks using combinations of acerola cherry powder and rosemary extract. 2021 Reciprocal Meat Conf.
- Buseman, B.J., T.M. Weber, J.A. Nasados, P.D. Bass, J.B. Van Buren, J.M. Lancaster, J.H. Smart, M.E. Doumit, G.K. Murdoch, W.J. Price, K. Insauti, and M.J. Colle. 2020. Free calcium concentration, calpain-2 activity and final product tenderness of electrically stimulated beef. 2020 International Congress of Meat Science and Technology and Reciprocal Meat Conf.
- Van Buren, J.B., B.J. Buseman, T.M. Weber, J.A. Nasados, J.M. Lancaster, J.H. Smart, P.D. Bass, and M.J. Colle. 2020. Extending the shelf-life of beef chuck roll steaks using acerola cherry powder and rosemary extract. 2020 International Congress of Meat Science and Technology and Reciprocal Meat Conf.
- Weber, T. M., B.J. Buseman, J.A. Nasados, J.M. Lancaster, **J.B. Van Buren**, J.H. Smart, G.K. Murdoch, K. Insausti, P.D. Bass, and M.J. Colle. 2020. Assessing outcomes of genetic selection panels to predict marbling in crossbred beef cattle. 2020 International Congress of Meat Science and Technology and Reciprocal Meat Conf.
- Puga, K.J., **J.B. Van Buren**, J.A. Nasados, B.J. Buseman, P.D. Bass, K. Insausti, and M.J. Colle. 2019. Alternative merchandising strategy of the top round. 2019 Reciprocal Meat Conf.
- Salove, K.C., M.J. Colle, J.M. Rogers, S.J. Gray, D.M. Kerby, J.B. Van Buren, K.J. Puga, J.A. Nasados, R.P. Richard, and M.E. Doumit. 2017. Relationship between heifer carcass maturity and beef palatability. 2017 Reciprocal Meat Conf.

Professional Meeting Papers, Workshops, Presentations:

- Van Buren, J.B. November 2021. University of Idaho Meat Science Research. Presented at the Idaho Cattlewomen Meeting. Sun Valley, Idaho.
- Van Buren, J.B. November 2021. University of Idaho Meat Science Research. Presented at the Idaho Beef Council Board Meeting. Sun Valley, Idaho.
- Van Buren, J.B. November 2018. University of Idaho Meat Science Research Update (subpresentation: Incorporating Water Binding By-Products into Hamburger Patties). Presented at the Idaho Cattle Association Convention. Sun Valley, Idaho.

Patents:

Grants and Contracts:

Awarded:

- Colle, M.J., P.D. Bass, B. Foraker, J.A. Nasados, and **J.B. Van Buren**. 2023. Evaluation of fresh and frozen aging strategies to mitigate supply chain challenges. National Cattlemen's Beef Association. **\$47,829**.
- Van Buren, J.B., M.J. Colle, L. Christensen, M. Small, A. Cochran, B. Wilder, and P.D. Bass. 2023. Beef 101: Pacific Northwest Beginning Rancher Program. USDA NIFA. **\$479,098** (9-15-2023 to 9-14-2026). P.D. Bass will be acting PI.
- Colle, M.J., P.D. Bass, J.A. Nasados, M. McGuire, and **J.B. Van Buren**. 2022. Utilization of an alternative fabrication method to improve meat quality of heavy weight beef carcasses. National Cattlemen's Beef Association. **\$48,104**.
- Colle, M.J., P.D. Bass, J.A. Nasados, and **J.B. Van Buren**. 2021. Extending steak shelf-life of frozen beef using combinations of acerola cherry powder and rosemary extract in order to remain competitive in the international market. Idaho Beef Council. **\$33,811**.

Not Funded:

- Bass, P.D., M.J. Colle, J.A. Nasados, M. McGuire, and **J.B. Van Buren**. 2022. Benefits of extended aging on cull cow beef top rounds. National Cattlemen's Beef Association. **\$49,494**.
- Etienne, X., I. Mayes, **J.B. Van Buren**, J. Wang, T. Raney, and N. Ghimire. 2022. PEARS: Providing Educational Agriculture to Rural Schools. USDA NIFA. **\$224,988**.

In Progress:

- Bass, P.D., M.J. Colle, J.A. Nasados, M. McGuire, and **J.B. Van Buren**. 2022. Benefits of extended aging on lower quality beef top rounds. Idaho Beef Council. **\$36,990**. *In preparation*.
- Bass, P.D., M.J. Colle, J.A. Nasados, B.J. Buseman, and **J.B. Van Buren**. 2022. Improving tenderness of cull cow strip loins and top rounds using electrical stimulation. Idaho Beef Council. **\$45,550**. *In preparation*.

Internal Funding:

Awarded:

- Colle, M.J., **J.B. Van Buren**, P.D. Bass, K. Hoffman, and J.A. Nasados. 2023. University of Idaho, Open Access Publishing Fund. **\$2,000**.
- J.B. Van Buren. 2023. LEGO SPIKE Prime Sets (13, \$399.95 each). UI Extension, Robin Baumgartner. \$5,199.35.
- J.B. Van Buren. 2023. AmeriCorps Intern. UI Extension, Dr. Petty. \$386.

In Progress:

J.B. Van Buren. 2023. NAE4-HYDP Conference Scholarship. IAE4-HP. \$250. Submitted.

In-kind and Industry Support:

Awarded:

- J.B. Van Buren. 2023a. 4-H/FFA Beef Field Day. Nez Perce County Cattle Producers Association. \$250.
- J.B. Van Buren. 2023. 4-H/FFA Livestock Field Days. Nez Perce County Farm Bureau. \$500.
- J.B. Van Buren. 2023. Latah County 4-H (livestock ambassadors). Golden Go-4's. \$159.82.
- J.B. Van Buren. 2023. Latah County 4-H (quilting). Palouse Patchers. \$100.
- J.B. Van Buren. 2023. Latah County 4-H (shooting sports, plant science, or livestock). Townsend Family. \$250.

Not Funded:

In Progress:

J.B. Van Buren. 2023b. 4-H/FFA Beef Field Day. Nez Perce County Cattle Producers Association. \$250.

Scholarship Honors and Awards:

Gamma Sigma Delta Outstanding Graduate Research Student Award Nominee. 2022. College of Agriculture and Life Sciences, University of Idaho.

Outstanding Graduate Research Student Award. 2022. Animal, Veterinary, and Food Sciences Department, University of Idaho.

PhD Student ePoster Competition Participant. 2022. American Meat Science Association.

Master Student ePoster Competition Participant. 2021. American Meat Science Association.

Graduate Student Oral Competition Participant. 2021. Midwest Section American Society of Animal Science.

SERVICE:

Major Committee Assignments:

International:

National:

Regional:

State:

Idaho State Teen Association Convention Steering Committee. 2022-Present.

University of Idaho:

College:

Extension:

4-H Youth Development Priority Extension Theme group. 2022-Present.

District:

Super Saturday Planning Committee. 2023.

CL₂N 4-H Camp Planning Committee. 2022-Present.

Livestock Field Days (Sheep/Goat, Beef) Planning Committee. 2023.

Livestock Field Days (Swine, Beef) Planning Committee. 2022.

Virtual Livestock Field Days (Beef, Swine, Sheep, Goat) Planning Committee. 2021.

County/Local:

Latah County 4-H Leaders Council (Advisor). 2022-Present.

Latah County 4-H Animal Project Leaders Committee (Advisor). 2022-Present.

Latah County 4-H Horse Leaders Committee (Advisor). 2022-Present.

Latah County Livestock Market Animal Sale Committee (Non-Voting member). 2022-Present.

Latah County Fairboard (Non-Voting member). 2022-Present.

Professional and Scholarly Organizations:

National Association of Extension 4-H Youth Development Professionals (NAE4-HYDP). 2022-Present.

• NAE4-HYDP Animal Science Working Group. 2023.

Idaho Association of Extension 4-H Professionals (IAE4-HP). 2022-Present.

National Cattlemen's Beef Association. 2017-Present.

Idaho Cattle Association. 2015-Present.

Nez Perce County Cattle Producers. 2015-Present.

- Membership Coordinator. 2022.
- Public Lands Liaison. 2020-2021.

American Meat Science Association. 2020-Present.

Women's Meat Industry Network. 2021-Present.

Animal, Veterinary, and Food Sciences Graduate Student Association. 2019-Present.

American Society of Animal Science. 2020-2022.

Student Idaho Cattle Association. 2015-2019.

- President. 2018-2019.
- Secretary. 2017-2018.

Outreach Service:

Classes, Workshops, Seminars, Share Fairs and Tours Organized:

Nasados, J.A., and J.B. Van Buren. 2023. Latah County Carcass Contest & Skill-a-Thon.

Van Buren, J.B. 2023. Nez Perce County Fair Large Animal Round Robin.

Van Buren, J.B. 2023. Latah County Fair Livestock Judging Contest.

Van Buren, J.B. 2023. Latah County Fair Large Animal Round Robin.

Van Buren, J.B., and E. Powell. 2023. Latah County Fair Style Review.

Van Buren, J.B., and E. Powell. 2023. Latah County 4-H Fashion Review.

Van Buren, J.B. 2023. Latah County 4-H Horse Show - Showmanship Only.

Knott, M., J.B. Van Buren, and S. Doumit. 2023. Fair Fun Fridays (3 workshops).

Van Buren, J.B., and T. Johnson. 2023. Cloverbud Activity Extravaganza.

Van Buren, J.B. 2023. Latah County 4-H Dog Show.

Van Buren, J.B. 2023. Latah County 4-H Cat Show.

Van Buren, J.B., and N. Richmond. 2023. Small Animal Showmanship Clinic.

Van Buren, J.B. 2023. 4-H/FFA Beef Clipping Day.

Van Buren, J.B. 2023. Latah County 4-H/FFA Sheep & Goat Weigh-in.

Van Buren, J.B., and J. Stanley. 2023. WSU Wildlife Tour - Raptor Club and Bear Research Facility.

Van Buren, J.B., and J. Stanley. 2023. UI Athletics and Gritman Medical Center Tour.

Van Buren, J.B., and J. Stanley. 2023. UI Wildlife Tour – Aquaculture Research Institute and CNR Wildlife.

Van Buren, J.B. 2023. UI Animal Farms Tour - Monson Barn, Beef Unit, Sheep Unit, and Dairy Unit.

Van Buren, J.B., and J. Stanley 2023. UI Plant Farms Tour – Pitkin Nursery, Plant Science Farm, and Soil Stewards Farm.

Van Buren, J.B. 2023. Lewis Clark State College Tour – Mechanics and Nursing.

Van Buren, J.B., and L. Harper. 2023. The World of Dairy.

Van Buren, J.B., D. Wilson, and E. Poor. 2023. Engineering the World (Hydraulics & Hydrology).

Rodgers, E., M. Myers, A. Cochran, M. Small, **J.B. Van Buren**, M. Thompson, and J.A. Brugeman. 2023. Teen Camp Counselor Training.

Van Buren, J.B., and C. Moulaison. 2023. Latah County 4-H Summer Programming (20 workshops).

Van Buren, J.B. 2023. Latah County 4-H Swine Weigh-in.

Van Buren, J.B., K.F. Oliver, and D. Vinci. 2023. Latah Livestock Judging Series (3 workshops).

Van Buren, J.B., S. Smith, and J. Stanley. 2023. Latah Teen Leadership Nights (3 workshops).

Van Buren, J.B., and G. Silkwood. 2023. Latah County Horse Bowl.

Van Buren, J.B., and G. Silkwood. 2023. Livestock Class – Meat Quality.

Van Buren, J.B., and S. Doumit. 2023. Practice Horse Judging.

Van Buren, J.B. 2023. Latah County 4-H Horse Oral Presentation Competition.

Van Buren, J.B. 2023. Latah County 4-H/FFA Beef Weigh-in.

Van Buren, J.B., A. Cochran, M. Heitstuman, G. Silkwood, J. Floch, J. Schmidt, and K. Tifft. 2023. 4-H/FFA Youth Beef Field Day.

Heitstuman, M., **J.B. Van Buren**, A. Cochran, J. Floch, J. Schmidt, G. Silkwood, and K. Tifft. 2023. 4-H/FFA Youth Sheep & Goat Field Day.

Cochran, A., E. Rogers, **J.B. Van Buren**, M. Small, M. Thompson, J. Bruegeman, and J. Floch. 2023. 4-H Super Saturday Leader Training.

Van Buren, J.B., and E. Powell. 2023. Latah County 4-H Model Horse Show.

Van Buren, J.B. 2022. Latah County 4-H Awards Night.

Van Buren, J.B. 2022. Latah County 4-H Horse Informational Fair.

Nasados, J.A., and J.B. Van Buren. 2022. Latah County Carcass Contest.

Van Buren, J.B. 2022. Latah County Fair Large Animal Round Robin.

Van Buren, J.B. 2022. Latah County Fair Livestock Judging Contest.

Van Buren, J.B., and E. Powell. 2022. Latah County Fair Style Review.

Van Buren, J.B., and E. Powell. 2022. Latah County 4-H Dog Show.

Powell, E., and J.B. Van Buren. 2022. Latah County 4-H Cat Show.

Van Buren, J.B., M. Heitstuman, G. Silkwood, J. Floch, J. Schmidt, and K. Tifft. 2022. 4-H/FFA Beef Field Day.

Heitstuman, M., **J.B. Van Buren**, J. Floch, J. Schmidt, G. Silkwood, and K. Tifft. 2022. 4-H/FFA Swine Field Day.

Heitstuman, M., G. Silkwood, **J.B. Van Buren**, J. Floch, J. Schmidt, and K. Tifft. 2021. 4-H/FFA Beef Virtual Livestock Field Day.

Heitstuman, M., G. Silkwood, J. Floch, J. Schmidt, **J.B. Van Buren**, and K. Tifft. 2021. 4-H/FFA Swine Virtual Livestock Field Day.

Heitstuman, M., G. Silkwood, J. Floch, J. Schmidt, **J.B. Van Buren**, and K. Tifft. 2021. 4-H/FFA Sheep Virtual Livestock Field Day.

Heitstuman, M., G. Silkwood, J. Floch, J. Schmidt, **J.B. Van Buren**, and K. Tifft. 2021. 4-H/FFA Goat Virtual Livestock Field Day.

Van Buren, J.B., and P.D. Bass. 2018. Student Idaho Cattle Association Industry Tour.

Miscellaneous Extension Publications:

Van Buren, J.B. 2023. "Latah County 4-H October Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H Pre-Fair Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H August Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H July Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H June Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H May Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H April Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H March Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H February Newsletter."

Van Buren, J.B. 2023. "Latah County 4-H January Newsletter."

Van Buren, J.B. 2022. "Latah County 4-H December Newsletter."

Van Buren, J.B. 2022. "Latah County 4-H November Newsletter."

Van Buren, J.B. 2022. "Latah County 4-H October Newsletter."

Van Buren, J.B. 2022. "Latah County 4-H September Newsletter."

Van Buren, J.B. 2022. "Latah County 4-H August Newsletter."

life-and-potentially-increase-international-demand.

Popular Press:

Van Buren, J.B., P.D. Bass, and M.J. Colle. October 2022. "Extending the shelf life of steak using antioxidants." *MeatingPlace*.

https://www.meatingplace.com/Industry/TechnicalArticles/Details/106749.

Van Buren, J.B., P.D. Bass, and M.J. Colle. April 2022. "Natural antioxidants improve beef shelf life and potentially increase international demand." *Progressive Cattle*. https://www.progressivecattle.com/topics/beef-quality/natural-antioxidants-improve-beef-shelf-

Van Buren, J.B., P.D. Bass, and M.J. Colle. April 2021. "Extending the shelf-life of beef chuck roll steaks using acerola cherry powder and rosemary extract." *MeatingPlace*. https://www.meatingplace.com/Industry/TechnicalArticles/Details/96819.

Van Buren, J.B. September 2018. "Letter to the editor: Saving the world, one cow at a time." *The Argonaut*. https://www.uiargonaut.com/2018/09/24/letter-to-the-editor-saving-the-world-one-cow-at-a-time/.

Interview Articles:

Media Presentations:

Webpages/Social Media:

www.uidaho.edu/extension/county/latah/4-h

UI Extension 4-H, Latah County. Facebook.

Applied Research/Demonstration Trials:

Van Buren, J.B. 2023. Youth livestock exhibitors experience sampling lamb, goat, and beef. 4-H/FFA Youth Sheep/Goat Field Day. Asotin, Washington.

Judging:

Intermediate Swine Record Book Judge. 2023. Lewis County Fair. Nezperce, Idaho.

Carcass Contest Judge. 2023. Idaho County Fair. North Central Idaho.

Livestock Judging Volunteer. 2021-2023. State FFA Career Development Contest. Moscow, Idaho.

Dairy Reasons Judge. 2022, 2023. State FFA Career Development Contest, Idaho. Moscow, Idaho.

Employment Skills Interview Judge. 2023. North Idaho District FFA LDE. Moscow, Idaho.

Beef Round Robin Judge. 2022. Lewis County Fair. Cottonwood, Idaho.

Sheep & Goat Record Book Judge. 2022. Lewis County Fair. Cottonwood, Idaho.

Carcass Contest Judge. Idaho County Fair. 2022. Clarkston, Washington.

Demonstration Day Judge. 2017, 2022. Nez Perce County Activities Day. Lewiston, Idaho.

Livestock Reasons Judge. 2021, 2022. State FFA Career Development Contest. Moscow, Idaho.

Meats Judging Volunteer. 2021, 2022. State FFA Career Development Contest. Moscow, Idaho.

Dairy Reasons Judge. 2022. State FFA Career Development Contest, Idaho. Moscow, Idaho.

Processed Meats Judge. 2022. Montana Meats Processors Meats Contest. Big Timber, Montana.

Processed Meats Judge. 2022. Northwest Meats Processors Meats Contest. Hermiston, Oregon.

Extemporaneous Speech Judge. 2021. Washington State FFA Contest. Virtual.

Record Book Judge. 2013-2016, 2021. Nez Perce County Fair. Lewiston, Idaho.

Equine Reasons Judge. 2021. State FFA Career Development Contest. Moscow, Idaho.

Livestock Judging Coordinator. 2021. State FFA Career Development Contest. Moscow, Idaho.

Judging Coach. 2021. National Meat Animal Evaluation Contest. Manhattan, Kansas.

Beef Round Robin Judge. 2020, 2021. Latah County Fair. Moscow, Idaho.

Carcass Contest Judge. 2019, 2020. Latah County Fair. Clarkston, Washington.

Beef Peewee Showmanship Judge. 2020. Palouse Empire Fair. Pullman, Washington.

Review Activities:

Community Service:

Partners for Assistance: Collecting Toiletries for People in Transitional Housing Settings. 2023. Pittsburg, Pennsylvania.

Beef Ring Steward, Nez Perce County Fair. 2019-2023. Lewiston, Idaho.

208 Kids Triathalon volunteer. 2023. Grangeville, Idaho.

Moscow FFA Alumni Dinner Fundraiser volunteer. 2022-2023. Moscow, Idaho.

Moscow Middle School Earth Club Elf Exchange. 2022. Moscow, Idaho.

Beef Project Leader, Nez Perce County, 2015-2022, Lewiston, Idaho.

Chaperone, CL₂N 4-H Camp. 2022. Tensed, Idaho.

Farm Workers Awareness Week Clothing Drive donations. 2019, 2021. Moscow, Idaho.

AVFS-GSA Canned Food Drive for the Idaho Foodbank. 2020. Moscow, Idaho.

Beef Show Volunteer, Asotin County Fair & Rodeo. 2018. Asotin, Washington.

Service Honors and Awards:

Commissioner's Award, Latah County Fair. 2023. Moscow, Idaho. (Each Latah County Commissioner awards a special Rosette and a \$50.00 personal gift from the individual commissioner to an outstanding exhibit, display, individual or presentation which they feel best portrays the true spirit of the Latah County Fair.)

PROFESSIONAL DEVELOPMENT:

Teaching

Palouse Classic Livestock Show. August 2023. Moscow, Idaho.

WSU Mini Livestock Judging Camp. August 2023. Moscow, Idaho.

Idaho Out of School Network Round Table. April 2023. Moscow, Idaho.

Beef Quality Assurance Training. January 2023. Lewiston, Idaho.

Basic Meat Microbiology and HACCP Training. June 2020. Virtual, Montana State University.

Scholarship:

Idaho Ag Outlook Seminar. December 2022. Virtual.

Idaho 4-H Statewide Training. October 2022. Boise, Idaho.

National Cattlemen's Beef Association Media and Advocacy Training. June 2022. Des Moines, Iowa.

Nez Perce County 4-H Volunteer Leader Orientation. May 2022. Lewiston, Idaho.

National Beef Quality Audit Correlation Meeting. June 2021. Amarillo, Texas.

Stockmanship and Stewardship Training. November 2020. Virtual.

Youth Beef Leaders Seminar Certified Angus Beef. January 2019. Wooster, Ohio.

Stockmanship and Stewardship Training. October 2018. Pasco, Washington.

Outreach:

NAE4-HYDP Annual Conference: Stronger than Steel. October 2023. Pittsburg, Pennsylvania.

Idaho Cattle Association Convention. November 2016-2019, 2021-2022. Sun Valley, Idaho.

Reciprocal Meat Conference. June 2022. Des Moines, Iowa.

Montana Meat Processors Association Convention. April 2022. Big Timber, Montana.

Northwest Meat Processors Association Convention. March 2022. Hermiston, Oregon.

Reciprocal Meat Conference. August 2021. Reno, Nevada.

Washington Cattlemen's Association Convention. November 2020. Virtual.

Reciprocal Meat Conference & International Congress of Meat Science and Technology. August 2020. Virtual.

Idaho Young Cattle Producers Conference. June 2019. Lewiston, Idaho.

National Cattlemen's Beef Association Convention. February 2019. New Orleans, Louisianna.

Washington Cattlemen's Association Range Tour. July 2018. Klickitat County, Washington.

National Cattlemen's Beef Association Convention. February 2018. Phoenix, Arizona.

Administration/Management:

Targeted Violence Response: Run Hide Fight. October 2023. Virtual.

Recoginizing and Reporting Sex-Based Misconduct. October 2023. Virtual.

IT Security Awareness. October 2023. Virtual.

Fire Safety in the Workplace. October 2023. Virtual.

FERPA: A Student's Right to Privacy. October 2023. Virtual.

Employee Policies and Expectations Review. October 2023. Virtual.

Conflicts of Interest or Commitment: Identify and Report. October 2023. Virtual.

Digital Measures Training. October 2023. Virtual.

Digital Measures Training. August 2023. Virtual.

Northern District Extension Meeting. July 2023. Sandpoint, Idaho.

Heart Saver First Aid CPR AED (Adult, Child, and Infant) Training. June 2023. Pullman, Washington.

UI Extension Annual Conference. April 2023. Sun Valley, Idaho.

IRB Investigators and Student Researchers. March 2023. Virtual.

Groundswell: Harassment, Discrimination Prevention & Title IX Training. November 2022. Virtual.

Diversity, Equity, and Inclusion for the Workplace Training. November 2022. Virtual.

IT Security Awareness Training. November 2022. Virtual.

Fire Safety in the Workplace Training. November 2022. Virtual.

Conflicts of Interest or Commitment: Identify and Report Training. November 2022. Virtual.

2022 Common Threats Training. November 2022. Virtual.

University of Idaho Protecting Minors Training. August 2022. Virtual.

Idaho 4-H Volunteer Orientation Modules. August 2022. Virtual.

2022 Kevin Mitnick Security Awareness Training. August 2022. Virtual.

Phishing Foundations Training. August 2022. Virtual.

Security Awareness Foundations Training. August 2022. Virtual.

New Employee Orientation. August 2022. Moscow, Idaho.

American Meat Science Association Student Leadership Conference. December 2020. Virtual.