

**MEMORIAL RESOLUTION OF THE FACULTY
OF THE UNIVERSITY OF WISCONSIN-MADISON**

ON THE DEATH OF PROFESSOR EMERITUS DENNIS R. BUEGE

Professor Emeritus of Animal Sciences Dennis R. Buege was called to serve in a different capacity on October 3, 2006. Dennis was a Wisconsin native from Juneau where he was born on April 2, 1945. He received his B.S. degree (1967) from the University of Wisconsin in the Meat and Animal Science Department and his M.S. degree (1969) from Cornell University. Dennis served in the U.S. Army Veterinary Food Inspection Corps from 1970 to 1972. He returned to the University of Wisconsin in 1972 where he received his Ph.D. associated with the Meat and Animal Science/Food Science Departments in 1975. After receiving his Ph.D., he was employed as a senior food technologist with George A. Hormel and Company. He joined the Department of Animal Sciences as an extension meat science specialist on March 1, 1977, and retired on November 2, 2005.

The joy in his vocation came from his interaction with the youth and meat processors throughout Wisconsin. His extension work consisted of providing educational programs and assistance to a wide range of clientele including: youth interested in livestock and meat production; meat processors; livestock producers; food safety regulators; and county extension educators and consumers. His youth involvement entailed coordinating the state 4-H and state FFA meat judging contests, conducting county carcass evaluation programs in connection with fairs, and providing meats programs as part of the four annual Area Animal Science Days around the state. He was particularly well-known for his sausage making demonstration given to various county 4-H and FFA livestock groups. He also enjoyed creating the annual State Fair Meat Exhibit.

A major focus of his work included interaction with meat processors (particularly smaller-scale meat processors) in the state and nation. Much of his effort involved cooperation with the Wisconsin Association of Meat Processors (WAMP), an organization of approximately 150 of the state's smaller-scale meat processing plants. He regularly attended the association board meetings, contributed to their newsletter and led the development of educational programs for their various events. Repeatedly, the Department of Animal Sciences was told by meat industry individuals that without Dr. Buege's training sessions and his communication skills, many small-size meat processing operations in the state would have gone out of business because of the government-mandated Hazard Analysis Critical Control Point food safety program.

Dr. Buege was intimately involved in the popular Meat Product Show conducted in conjunction with the annual WAMP spring convention. This product show has long been the largest of its type in the country. In 1980 this event had 476 products entered into 16 classes. By 2005, 887 products were entered into 34 product classes, such as boneless ham, summer sausage, ring bologna, etc. This competition was an effective educational tool allowing processors to see a wide range of products and to learn from each other. Everything Dennis was involved with had an educational underpinning.

Dr. Buege was a very thoughtful, modest person. He was a valued professional to the state and nation. He received the WAMP Meritorious Service Award (1986), American Meat Science Association (AMSA) Extension-Industry Distinguished Service Award (1992), Industry Person of the Year Award-Columbia County Pork Producers (1992), Pork Industry Honoree-Wisconsin Pork Producers (1993), Outstanding Service Award-Wisconsin Cattlewomen (1996), Industry Honoree-Wisconsin Livestock Breeders Association (2000), Industry Achievement Award-American Association of Meat Processors (2001), Distinguished Service Award-Wisconsin Extension Family Living Educators Association (2001), a Signal Service Award-AMSA (2003), and President's Award-Wisconsin 4-H Foundation (2005). His professional

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recognition was highlighted with his election to the presidency of the American Meat Science Association (2005) and his induction into the Wisconsin Meat Industry Hall of Fame (2007).

Dr. Buege gained a national reputation in coordinating the determination of the nutrient composition of meat and meat products, through cooperation with the USDA Nutrient Data Laboratory in Beltsville, MD, commodity groups such as the National Pork Board and the National Cattlemen's Beef Association, and Covance Laboratories of Madison. His interest in this area arose during the awakening consumer interest in nutrition in the 1980s. Dr. Buege recognized an unjustified, overly negative impression of meat composition and its perceived ill effects on human health. He led the efforts to provide a better understanding of the current composition of meat and meat products, and to determine how these products fit into a "healthy" diet.

Other research efforts were often driven by clientele needs and included work on the meat quality of Holstein steers, processed meat products, and non-meat ingredient functionality. In the latter portion of his career, much of his research effort was related to safety issues in meat and poultry processing. This work gained national prominence in providing safety validation information useful to processors (especially small plants) in their food safety programs. Dr. Buege served as the major professor for numerous M.S. graduate students and one Ph.D. student.

Dr. Buege had the opportunity to serve on a number of international meat science projects. He was part of workshops or training programs in Bulgaria, Costa Rica, Romania and the Ukraine. He also served the U.S. Dairy Export Council in an assignment in Bangkok, Thailand.

Dr. Buege also provided formal instruction on campus as an invited lecturer or lab instructor. This allowed him to bring his real-world extension experiences to the classroom. Such teaching opportunities took place in a variety of courses including: introductory animal science; introductory meat science; meat processing; food fermentations; food microbiology; and the meats short course program. Interaction with students was also fostered through involvement with the academic quadrathlon and via a two-year assignment as an advisor to the Saddle and Sirloin Club. He was an excellent instructor and uniquely successful at getting student involvement.

His colleagues, clients and friends respected his knowledge and vision for meat science extension education and his impressive capacity to care for the concerns of meat processors, county extension educators, livestock youth and the meat-consuming public.

While an undergraduate student, Dennis met his life-long love, Catherine Hughes, in Zoology 101. They had two daughters, Beth and Amy. Dennis was very active in his faith and church. He served as president of the council at Bethel Lutheran Church. He enjoyed biking and hiking.

We choose to remember Dennis for his friendship, contagious positive attitude, commitment to the field of meat science and the meat industry, deep-rooted pride of being a Badger and a member of the UW community, and his genuine personality that was fundamental to his desire to help everyone he had a chance to meet. His joyful enthusiasm will be greatly missed.

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