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Home

Finding Aid to the Martin Marchello Papers

Marchello, Martin

Martin Marchello, Papers, 1966-2004 9 linear ft. Record Group 10.33.2

Biography Scope and Content Box and Folder List

OVERVIEW

Access: The collection is open under the rules and regulations of the University Archives.

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BIOGRAPHY

Martin J. Marchello earned his master's and PhD degrees at Virginia Polytechnic Institute and State University. He joined NDSU in 1968. He became internationally known for his bison research in the area of nutrition composition, both grass-fed and grain-fed animals. He retired from NDSU in 2005 from the Department of Animal and Range Sciences.

SCOPE AND CONTENT

Office and Personal Series

This series includes miscellaneous office correspondence of Marchello, a number of files of containing reprints of articles written by Marchello as well as a few other reprints. There are a number of files containing presentations given that include text and overheads. The history of meat work at NDSU file contains a short typed history with an image. There are copies of both Marchello's master's thesis and PhD dissertation, both done at the Virginia Polytechnic Institute and State University. In 1994 he participated in the Japan-American Program for Professionals in Agriculture. There are copies of nomination packets of Marchello for three different local awards. The series concludes with two binders likely developed by Marchello for his classes.

Bison Research Series

Marchello conducted extensive research into bison as a source of meat. These files have been maintained in the original order when transferred to the archives. They include research files, general reference files, articles by Marchello and others, and copies of a number of publications.

Wild Game Research Series

The title of this series is as found on the transfer box. The files have been retained in their original order and cover a wide variety of wild game. Marchello's primary interest was in proper preparation of the meat. Files include ostrich, emu, deer, fish, wild turkey and other wild game.

Audiovisual Materials Series

Marchello developed many audiovisual presentations, both for class instruction as well as public talks. The collection includes a number of slide and slide/tape presentations that are housed in Kodak carousels. All are enumerated below. There is a series of three slide sets (housed in plastic slide sheets) that discuss Lamb, Swine and Beef. The final materials include photographs and snapshots of Marchello, usually in a demonstration or classroom setting; a packet on skinning and cutting venison; and twenty-six boxes of slides which are labeled and mainly related to presentations.

BOX AND FOLDER LIST

Office and Personal Series

Boxes 1-2

Correspondence, 1980-1999
Publication reprints and misc. publications
Presentations
Research file

(Box 2)

Meat work at NDSU history

Master's Degree thesis, 1966

PhD dissertation, 1967

Japan-American Program for Professionals in Agriculture

International Meat Marketing

Nomination for 2004 Faculty Lectureship

Nomination for Chamber of Commerce Distinguished Professorship

Nomination for Eugene R. Dahl Excellence in Research Award

"Classroom Teaching Handouts & Extension Circular"

"Meats Lab Operation Guide"

Going Wild: A Guide to Filed Dressing, Butchering, Sausage-making & Cooking Wild Game & Fish, by Urban Gaida and Martin Marchello (Sartell, MN: WATAB Marketing, 1987)

Bison Research Series

Boxes 3-4

Bison Conference, 1996

Northern Plains International Trade, Nutrient Composition Bison

Animal – Food Producers

Buffalo

University of Wyoming-Bison related documents

Proposed Northern Plains International Trade (Developing Meat Product Standardization)

Bison/Buffalo

Bison contacts

Barbour, Henry

Bison current research

Farmers Choice, Ken Hofstrand

Great Lakes Buffalo

National Buffalo Association—Nutrient composition

Bison research

Anderson, Vern

Grass Fed Bison proposal

The Nature Conservancy (3 files)

Driskell, Judy

Microbiology of Bison

ARS 340 Meat Science

Grass finished Bison

Driskell/Yuan

Hussey, Gorham

North American Bison Coop

Bison cuts

Bison studies

Evolution

Romaks, John

Inter-tribal Cooperative (2 files)

Bison Nutrient Composition film for manuscript

Dyer, N.W.

Bison Survey information

(Box 4)

Oregon Freeze Dry, Inc.

Research Data-Long-chain Fatty Acid (Methyl Esters) of Bison Muscle, 1998-1999. by

M. Marchello

Research data-Wanzek, 1999

North American Bison Cooperative – Exporting Bison Products to Asia

Riboflavin/Niacin Research

Amino Acid proposal (2 files)

Bison speech

Bison research publications

Bison – Limited feeding study

Bison overlays

Bison stuff

Bison research publications

Nutrient composition of Bison

Ground bison

Bison – Nutrient Composition of Major Areas of the carcass, by M. Marchello, 1999

Bison articles by Marcello

Beef and Bison Production Field Day, 1996, 1997, 1998

Bison Research Report (NDAES), 2000, 2001, 2002

Beef Production Field Day (NDAES), 2002

International Symposium on Bison Ecology and Management in North America, 1997

"Bison Literature" [bibliography]

"Where Buffalo Roam" by Linda Tank, in Cooperative Partners, 1997

Bison Breeder's Handbook, 3rd Ed., 1993

Bison Education Resource Guide, by Northern Plains Bison Education Network (draft), 2001

"Profile of 100 Bison" data in binder

Bison Resource Manual for Food Service [Nature's Best is Back], 1999?

Wild Game Research Series

Box 5

Ostrich/Emu

Emu

Wild game cookery & care

Deer farming

Red deer

Alternative livestock conf.

Whitetail deer--Cutability and nutrient content (2)

Rabbits (2)

Fish processing and preservation

Fish—Cutability and nutrient value

Game meats—Cut outs (2)

Ducks/Geese

Moose—Cutability

Elk—Cutability and nutrient data

Ruffed grouse

Mule deer cut-out, 1982

Amino acid profiles of game animals

Turkey data, 1985

Sharptail grouse

Sage grouse data

Sandhill crane data

National Wild Turkey Federation, Nutrient composition of turkeys

Reciprocal Meats Conference, Oregon State, 1981

Pheasants—Naggatz Brothers

Utilization of Bison, Fallow & Red Deer for human food consumption

Swine—Compensatory growth

Big Horn Sheep

AMSA, 1975-1976

Antelope—Cutout, 1982

Deer

Beefalo

Filleting fish and skinning a deer

Freshwater fish

Wild Side of the Menu (Slides)

Nutrient composition

Wild game publications – Field to Freezer

Wild rice

Llama

Wild Side of the Menu Care and Cookery

Wild game

Wild game-Meats

Mineral analyses of turkey, wild goose and Sandhill crane meats

Audiovisual Materials Series

Box 6

Slides Shows-

Processing Lamb (with cassette)

Processing Pork (with cassette)

Processing Beef, the front quarter (with cassette)

Processing Beef, the hind quarter (with cassette)

Turkey Beyond the Barn Yard (with script)

Box 7

Sausage Production (with script)

Effect of Age and Sex on Cholesterol Content

Magic of Spices

A Fishy Tale (for Retail Meat Managers & Processors Workshop)

Bison Data-Nutrient Composition

Box 8

1) Muscle Structure; 2) Proteins & Color; 3) Function of Non-meat Ingredients Muscle Biology, Meat Pigment-Myoglobin Structure Bovine Muscle Nomenclature

Thermal Processing & Packaging

Product Defects (Boar-Breeding systems?)

Japan-American Program for Professionals in Agriculture Trip (two slide carousels, journal and folder of documents)

Box 9

Slide Packets—

Sheep

Swine

Beef

Miscellaneous AV Materials—

Venison skinning and cutting (slides, negatives and prints)

Folder of prints and slides of M. Marchello

Boxes of slides (26) used for presentation (most labeled)

"Techniques of Handling a Radiolabeled Large Animal" (two copies of cassette)

Marchello and men around meat on lab table (large color print, in box 2)

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