

Washington State University Extension and the Department of Animal Sciences have conducted three WSU Beef 300 short courses in the last 10 years. WSU Beef 300 is an intense three-day, hands-on workshop held on the WSU Pullman Campus. The class has been recognized by industry leaders and producers as highly educational program for producers and industry stakeholders of all sizes and market types.

A shorter version of Beef 300 has been requested by industry leaders in other regions of the state, thus the creation of Beef 200. Central Washington, specifically in the Okanogan County region, is known for their high number of cattle operations and continues to hold a high demand for educational opportunities such as the Beef 200 program. This is a two-day, hands-on, short course in Central Washington. The course will focus on teaching producers and marketers how to produce and market quality cattle and beef products, enabling participants to make informed decisions to improve profitability, quality, and wholesomeness of the cattle they are producing.

Beef 200

A two-day, hands-on, short course designed for progressive individuals involved in the cattle industry.

Topics include:

- Pasture Management
- Direct Marketing of Beef
- Wine and Beer Pairings
- Live Animal Evaluation
- Carcass Evaluation and Meat Quality
- Beef Nutrition and Ruminology
- Grid Pricing
- Measuring and Influencing Muscle
- Carcass and Retail Meat Fabrication
- Influencing Calf Growth and Carcass Traits During Gestation

Friday 5:30-8:30pm

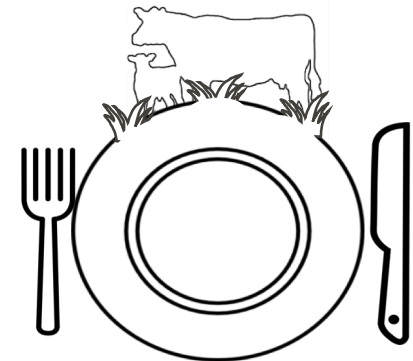
Saturday 8:00am-5:30pm

Okanogan County Fairgrounds,
Annex Building, 175 Rodeo Trail
Road, Okanogan, WA 98840.

Beef 200

“Learning to produce consistent, high quality, wholesome beef from pasture to plate”

June 1st and 2nd, 2018
Okanogan, WA



WASHINGTON STATE
UNIVERSITY
EXTENSION

Methow
Conservancy

Sponsored by:

- Washington State University Extension
- Methow Conservancy
- Washington State Department of Animal Sciences

Beef 200 June 1-2, 2018

Objectives

- Provide hands-on training illustrating value-determining factors influencing prices received for cattle and beef products marketed through various outlets.
- Provide an overview of management and nutritional and genetic factors contributing to muscle quality attributes.
- Increase understanding of the links in the production chain from farm to table and their interdependence.
- Increase understanding of meat quality and marketing, enabling participants to make informed decisions to improve profitability, competitiveness and wholesomeness of the food products they are producing.



For more information: contact *Natasha Moffitt-Hemmer*, WSU Department of Animal Sciences Graduate Student and Okanogan County Extension Ag Intern, Natasha.r.moffitt@wsu.edu, or call 509-422-7379

Program Outline

The first day will involve presentations and wine/beer pairings, along with dinner. The second day will involve presentations, hands-on demonstrations, and a team auction for live cattle. Both days will be located at the Annex Building of the Okanogan County Fairgrounds: 175 Rodeo Trail Road, Okanogan, WA 98840.

Day One: June 1st 5:30pm-8:30pm

- Introductions
- Managing Lupine on Rangeland
- Direct Marketing Beef
- Wine/Beer Pairings with Beef
- Dinner

Day Two: June 2nd 8:00am-5:30pm

- Live Animal Evaluation and Grading
- Beef Nutrition/Ruminology 101
- Retail/Carcass Cutting Demo
- Lunch
- Grid Pricing
- Team Auction
- Factors Affecting Beef Quality and Palatability
- Impacting Calf Growth and Carcass Traits During Pregnancy

Register NOW to hold your spot!

\$60/person for both Fri and Sat

\$40/person for Fri OR Sat separately

To register with a credit card, visit

<https://okanoganbeef200.brownpapertickets.com>

To register by check: fill out form, mail form and check to Okanogan County Extension Office

Beef 200 Registration

If paying by check, please return this form with registration fee by May 21, 2018 to:

**Okanogan County Extension
C/O Natasha Moffitt-Hemmer
PO Box 391 Okanogan, WA 98840**

Make checks payable to: Methow
Conservancy

Name(s): _____

Ranch/Company: _____

Address: _____

City, ST, Zip: _____

Daytime Phone: _____

Email: _____

Circle all that apply:	Producer
Educator/Leader	Commercial
Show Steers	Niche Market

Registration fee per person includes seminar, hand-outs, lunch & dinner and wine/beer pairing on 6/1 and 6/2.

Fri, June 1 and Sat, June 2, both

\$60/person.....\$ _____

Fri, June 1, only, \$40/person.....\$ _____

Sat, June 2nd, only, \$40/person\$ _____

Late fee, postmarked after May 21st,

\$25/day.....\$ _____

Total amount enclosed.....\$ _____

Persons with a disability requiring special accommodation can request accommodation 14 days before training (509) 422-7379. If accommodation is not requested at least five days in advance, we cannot guarantee availability on-site.

WSU Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU Extension Office.