

WSU 100 Programs

Washington's unique growing regions and diverse demographics provide opportunities for the growth of Washington's livestock industry. Currently, the state's food animal industry is made up of producers of all sizes, diverse production systems, and traditional and niche markets. Small acreage animal production has increased in recent years. Sustainable food animal production offers individuals the opportunity for land/resource utilization, production of food for home or sale, and additional income.

The WSU BEEF, LAMB, PORK and POULTRY 100 short courses are designed for beginning farmers, but are also an excellent energizer for experienced food animal producers to expand opportunities and sustainability of their current livestock operation. The one-day species specific program will help livestock producers increase their knowledge on how to produce safe, high quality food animals profitably; while producing the animals in an environmental and animal care conscious manner. The short courses will address opportunities and issues to enhance the production, safety and quality of beef, lamb and pork production from the farm to the plate.

For More Information:

Sarah Smith, 509-754-2011 ext. 413,
smithsm@wsu.edu

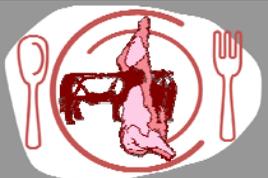
or Jan Busboom, 509-335-2880,
busboom@wsu.edu

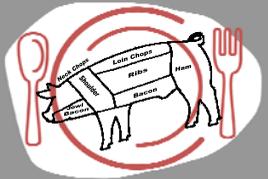
WSU Extension programs and employment are available to all without discrimination. Evidence of discrimination may be reported through your local Extension office.

WASHINGTON STATE UNIVERSITY
EXTENSION

2013 Short Courses

Farm to Plate


BEEF 100

LAMB 100

PORK 100

POULTRY 100

May 17 - Beef & Pork

May 18 - Lamb & Poultry

Stanwood-Camano Fairgrounds
7400 272nd St. NW
Stanwood, WA

Who Should Attend?

- Livestock & Poultry Producers
- Small Acreage Owners
- Youth Livestock & Poultry Producers
- Agriculture Educators
- Agency Representatives
- Fairy & Jr. Show Representatives

The one-day class will involve presentations and demonstrations of production and management skills on how-to raise livestock and poultry successfully.

Register NOW to hold your spot!!

One class (on any day) \$65/person
Two classes \$100/couple

Registration of couple allows attendance in two different classes by same person or two people from the same farm.

To Register with a credit card, visit www.BrownPaperTickets.com and enter event number 361352.

To Register by check, fill out form and mail in by April 23, 2013 to get early registration fee.

Directions to Stanwood-Camano Fairgrounds, 6431 Pioneer Hwy, Stanwood, WA: Take Exit 212 from Interstate 5. Travel west 3 miles on State Route 532. Turn left on 64th Ave. Go approximately 1/2 mile—the fairgrounds are on the right.

Persons with a disability requiring special accommodations while participating in this program may call WSU Extension, Grant/Adams County (509) 754-2011 Ext. 413

**WSU
2013**

BEEF 100
LAMB 100
PORK 100
POULTRY 100

Registration Form

Fees

If postmarked by April 23, 2013: \$65/person
or \$100/couple

Registration of couple allows attendance in two different classes by the same person or two people from the same farm.

After April 23, 2013: \$75/person

Includes lunch, break & conference notebook.

Check class(es) attending:

BEEF 100 LAMB 100

PORK 100 POULTRY 100

Make Checks payable to: WSU Extension

Send to: WSU Grant/Adams Extension
Attn: Sarah M. Smith
PO Box 37
Ephrata, WA 98823

Name: _____

2nd Name: _____
(if applicable)

Address: _____

City: _____

State: _____ Zip: _____

Phone: _____

E-Mail: _____

BEEF 100 **MAY 17, 2013**

- 7:45 Registration and Coffee
8:15 Welcome & Introduction
8:25 Beef Production & Marketing Opportunities, *Dr. Jan Busboom*
9:05 Breed Selection, Genetics and Reproduction Basics, *Mark Heistuman*
9:45 Break
10:00 Life Cycle Nutrition, *Dr. Mark Nelson*
10:40 Cattle Management on Pasture, *Dr. Mark Nelson*
11:20 Record Keeping & Budgets, *Dr. Shannon Neibergs*
Noon Lunch
12:30 Direct Marketing Rules & Regulations, *TBA*
1:00 Healthy Animals Produce Quality Animal Products, *Dr. Susan Kerr, DVM*
2:00 Producing, Identifying & Marketing the Optimal Beef, *Dr. Jan Busboom*
3:00 Break-Move to Hands-On Lab
3:20 Hands-On Activities
4:20 Successful Beef Production in WA—Do I Have What It Takes? *Panel*
5:30 Adjourn

PORK 100 **MAY 17, 2013**

- 7:45 Registration and Coffee
8:15 Welcome & Introduction
8:25 Pork Production & Marketing Opportunities, *Sarah M. Smith*
9:05 Life Cycle Nutrition, *Dr. Mark Nelson*
9:45 Break
10:00 Record Keeping/Budgets, *Dr. Shannon Neibergs*
10:40 Breed Selection, Genetics, and Reproduction Basic, *Mark Heistuman*
11:20 Swine Management On Pasture, *Dr. Mark Nelson*
Noon Lunch
12:30 Direct Marketing Rules & Regulations, *TBA*
1:00 Producing, Identifying & Marketing Optimal Pork, *Dr. Jan Busboom*
2:00 Healthy Animals Produce Quality Animal Products, *Dr. Susan Kerr, DVM*
3:00 Successful Pork Production in WA—Do I Have What It Takes? *Panel*
4:00 Break-move to Hands-On Lab
4:25 Hands-On Activities
5:30 Adjourn

LAMB 100 **MAY 18, 2013**

- 7:45 Registration and Coffee
8:15 Welcome & Introduction
8:25 Lamb Production & Marketing Opportunities, *Dr. Jan Busboom*
9:05 Breed Selection, Genetics and Reproduction Basics, *Mark Heistuman*
9:45 Break
10:00 Life Cycle Nutrition, *Dr. Mark Nelson*
10:40 Sheep Management on Pasture, *Dr. Mark Nelson*
11:20 Record Keeping & Budgets, *Dr. Shannon Neibergs*
Noon Lunch
12:30 Direct Marketing Rules & Regulations, *TBA*
1:05 Healthy Animals Produce Quality Animal Products, *Dr. Susan Kerr, DVM*
2:05 Producing, Identifying & Marketing the Optimal Lamb, *Dr. Jan Busboom*
3:05 Break-Move to Hands-On Lab
3:25 Hands-On Activities,
4:25 Successful Lamb Production in WA—Do I Have What It Takes? *Panel*
5:30 Adjourn

POULTRY 100 **MAY 18, 2013**

- 7:45 Registration and Coffee
8:15 Welcome & Introduction
8:25 Why Raise Poultry: Market Opportunities, *Featured Poultry Speaker: Dr. Jim Hermes, OSU*
8:45 Breeds: Fancy vs. Commercial,
9:10 Facilities and Equipment,
9:30 Chicks: Purchase or Produce—Incubator Basics,
9:45 Break
10:00 Poultry Management: Standard, Free Range, Pasture, & Organic
11:45 Predator Control,
Noon Lunch
12:30 Direct Marketing Rules & Regulations, *TBA*
1:05 Poultry Feeding & Nutrition, Alternative Feed Ingredients
2:05 Record Keeping/Budgets, *Dr. Shannon Neibergs*
2:35 Healthy Poultry/Common Disease
3:05 Break and Move to Hands-On Lab
3:25 Processing Eggs & Birds, Egg Candling, Carcass Evaluation, & Necropsy
4:25 Successful Poultry Production in WA—Do I have What it Takes, *Panel*
5:30 Adjourn

Safe, High-Quality Food Starts at the Farm