

## Beef 100

April 4, 2014

Castle Rock High School

- 7:45 Registration and Coffee
- 8:15 Welcome & Introduction
- 8:25 Life Cycle Nutrition  
*Dr. Mark Nelson*
- 9:05 Cattle Management on Pasture  
*Dr. Mark Nelson*
- 9:45 Break
- 10:00 Record Keeping & Budgets  
*Janet Schmidt*
- 10:40 Breed Selection, Genetics and Reproduction Basics  
*Mark Heitstuman*
- 11:20 Beef Production & Marketing Opportunities, *Dr. Jan Busboom*
- Noon Lunch
- 12:30 Direct Marketing Rules & Regulations  
*Patrice Barrentine, WSDA*
- 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 discussion w/local producers*
- 5:30 Adjourn

## Lamb/Goat 100

April 4, 2014

Castle Rock High School

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

## Livestock 100 Short Courses

Washington's diverse demographics and growing focus on locally produced foods is providing opportunities for growth within the region's livestock industry.

While the industry is made up of producers of all sizes, diverse production systems, traditional and niche markets, it's sustainable small acreage production that is growing most dramatically.

Sustainable livestock production offers individuals the opportunity for land/resource utilization, food production for home or sale, and additional income.

The WSU Extension Livestock 100 short courses focus on small to midsize sustainable production; perfect for those just starting out or for current producers looking to expand their market opportunities and sustainability.

The short courses help producers learn how to raise high quality food animals within a framework of environmental stewardship and humane, ethical treatment.

Livestock 100 courses address the challenges and opportunities available to enhance the safety and quality of your beef, lamb, goat, pork, or poultry production from farm to plate.

**New this year!!! Youth Livestock 100** covers all aspects of livestock production with a focus on meeting Quality Assurance standards. Hands-on and more with the experts from the WSU Extension MEAT team.

### For more information

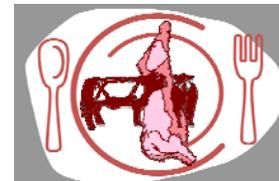
Sarah Smith, (509) 754-2011 x413  
smithsm@wsu.edu

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

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## 2014 Short Courses

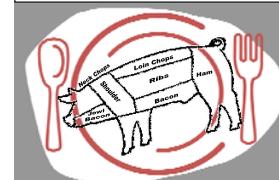
Farm to Plate



Beef 100



Lamb/Goat 100



Pork 100



Poultry 100

**Apr 4: Beef, Lamb/Goat, Poultry**  
Castle Rock High School  
5180 West Side Highway Castle Rock, WA

**Apr 5: Pork, Poultry**  
Kitsap County Fairgrounds  
1200 NW Fairgrounds Road Bremerton, WA

**Apr 5: NEW!! Youth Livestock 100**  
Kitsap County Fairgrounds  
1200 NW Fairgrounds Road Bremerton, WA

Register online: [Livestock100.BrownPaperTickets.com](http://Livestock100.BrownPaperTickets.com)

# 2014 Registration Form

Registration includes lunch, materials, & flash drive  
full of livestock resources to take home.

**Early bird prices!** *Must be rcvd by March 28* \$65  
or \$50/person for 2 (or more) from same farm\*  
*Youth Livestock 100 only:* \$20

**Registration after March 28:** \$75  
*Youth Livestock 100 only:* \$25

\*Discounted registration allows attendance in multiple/same  
courses when registering two or more from the same farm.

To register with a credit card,  
visit [Livestock100.BrownPaperTickets.com](http://Livestock100.BrownPaperTickets.com)

**Beef 100** Fri. Apr 4; Castle Rock High School  
# attending \_\_\_\_\_

attendee name(s)

**Lamb/Goat 100** Fri. Apr 4; Castle Rock High School  
# attending \_\_\_\_\_

attendee name(s)

**Poultry 100** Fri. Apr 4; Castle Rock High School  
# attending \_\_\_\_\_

attendee name(s)

**Pork 100** Sat. Apr 5; Kitsap Fairgrounds  
# attending \_\_\_\_\_

attendee name(s)

**Poultry 100** Sat. Apr 5; Kitsap Fairgrounds  
# attending \_\_\_\_\_

attendee name(s)

**Early Bird registration before March 28**  
1 person/1 course: \$65 \$ \_\_\_\_\_  
2 or more/same or different courses  
# \_\_\_\_\_ x \$50/person \$ \_\_\_\_\_

**Registration after March 28**  
# \_\_\_\_\_ x \$75/person \$ \_\_\_\_\_

**Youth Livestock 100** Sat. Apr 5; Kitsap Fairgrounds

attendee name(s)  
*Early Bird price before March 28* # \_\_\_\_\_ x \$20/person \$ \_\_\_\_\_  
*Registration after March 28* # \_\_\_\_\_ x \$25/person \$ \_\_\_\_\_

**Total Enclosed** ..... \$ \_\_\_\_\_

Make checks payable & mail to: **WSU Extension**  
**Attn: LS100; 600 - 128 Street SE; Everett, WA 98208**

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

## Poultry 100

**Apr 4, 2014 Castle Rock High School or  
Apr 5, 2014 Kitsap Cty Fairgrounds**

- 7:45 Registration and Coffee
- 8:15 Welcome & Introduction
- 8:25 Why Raise Poultry: Market Opportunities, *featured Poultry Expert: 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 Record Keeping/Budgets  
*Janet Schmidt*
- 1:05 Direct Marketing Rules & Regulations, *Patrice Barrentine, WSDA*
- 1:35 Poultry Feeding & Nutrition, Alternative Feed Ingredients
- 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 discussion w/local producers*
- 5:30 Adjourn

## Pork 100

**Apr 5, 2014  
Kitsap County Fairgrounds**

- 7:45 Registration and Coffee
- 8:15 Welcome & Introduction
- 8:25 Pork Production & Marketing Opportunities  
*Dr. Jan Busboom*
- 9:05 Life Cycle Nutrition  
*Dr. Mark Nelson*
- 9:45 Break
- 10:00 Record Keeping/Budgets,  
*Janet Schmidt*
- 10:40 Breed Selection, Genetics, and Reproduction Basic  
*Mark Heitstuman*
- 11:20 Swine Management On Pasture  
*Dr. Mark Nelson*
- Noon Lunch
- 12:30 Direct Marketing Rules & Regulations, *Patrice Barrentine, WSDA*
- 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 discussion w/local producers*
- 4:00 Break-move to Hands-On Lab
- 4:25 Hands-On Activities
- 5:30 Adjourn

## Who should attend?

- Livestock and poultry producers
- Small and midsize acreage owners
- Youth livestock and poultry producers
- Agriculture educators
- Agency and industry personnel
- Fair and Junior show representatives
- Anyone interested in livestock production

## Youth Livestock 100

**April 5, 2014  
Kitsap County Fairgrounds**

### Producing Quality Livestock Projects: Beef, Pork, Lamb/Meat Goats

- 8:30 Registration
- 9:00 Quality Assurance Training  
*Dr. Jan Busboom, Mark Heitstuman, Janet Schmidt*
- 11:30 Lunch
- 1:00 Healthcare Basics  
*Dr. Susan Kerr, DVM*
- 1:30 Nutrition & Exploring GI Tracts of Beef, Swine and Small Ruminants  
*Dr. Mark Nelson*
- 2:00 Selecting Project Animal  
*Mark Heitstuman, Janet Schmidt*
- 2:30 Live Animal & Carcass Evaluation  
*Dr. Jan Busboom*
- 3:00 Economics of 4-H/FFA Livestock Projects: Costs vs Profit Potential  
*Mark Heitstuman, Janet Schmidt*
- 3:30 Wrap-Up & Question/Answer session  
*MEAT Team*
- 4:00 Adjourn

**Safe, High-Quality Food Starts at the Farm!**