

## WSU 300/200 Programs

The 100 programs have been developed to address needs identified at successful BEEF and LAMB 300/200 programs.

**300 Program:** Participants receive 30 hours of hands-on instruction addressing production, processing, distribution and merchandizing practices that affect consistency, quality, palatability and wholesomeness of food animal products. This hands-on program enhances understanding of attributes affecting consumer acceptability and ultimately consumer demand for beef, lamb, and pork.

**200 Program:** This program is designed primarily for people west of the cascades and others who may not have the time to attend a three day 300 program. The 200 course covers the same material in a condensed day and a half program with fewer hands-on activities.

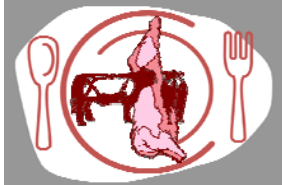
**Directions to Events:** Conservation Dist and Extension Office is located on the southwest corner of the Spokane Interstate Fairgrounds. **Eastbound on 1-90:** Take Exit 283B (Thor/Freya St. Continue on 3rd St. Turn left on Havana St. Go through stop light. Conservation Dist is the first driveway on the right and Extension office is the second driveway on the right. **Westbound on 1-90:** Take Exit #285 (Sprague/S. Francher). Turn left on Sprague. Go 1 mile and turn right on Havana St. Conservation Dist is first drive on the right and Extension office is second drive way 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

WASHINGTON STATE UNIVERSITY  
EXTENSION

## 2012 Short Courses

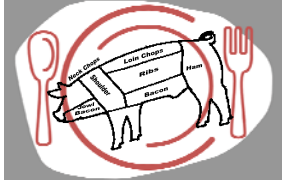
Farm to Plate



**BEEF 100**



**LAMB 100**



**PORK 100**



**POULTRY 100**

**March 9 - Beef & Pork**  
**WSU Spokane County Extension**

**March 10 - Lamb & Poultry**  
**Spokane County Conservation Dist.**  
**222 N. Havana**  
**Spokane, WA**

## 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.*

WSU  
2012

**BEEF 100**  
**LAMB 100**  
**PORK 100**  
**POULTRY 100**

## Registration Form

### Fees

If postmarked by Feb. 22, 2012: \$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 Feb. 22, 2012: \$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: \_\_\_\_\_

2<sup>nd</sup> Name: \_\_\_\_\_  
(if applicable)

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_

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

E-Mail: \_\_\_\_\_

## **BEEF 100** **MARCH 9, 2012**

- 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 Neiberghs*
- 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** **MARCH 9, 2012**

- 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 Neiberghs*
- 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** **MARCH 10, 2012**

- 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 Neiberghs*
- 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** **MARCH 10, 2012**

- 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 Neiberghs*
- 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*