

Mobile Beef 300

When: May 8, 9, and 10, 2024

Where: Grant County Fair Grounds
3953 Airway Dr. NE.

Moses Lake, WA 98837

What: The 300 series of producer and processor species specific educational events are back. This course will be taught using the WA Meat-Up mobile education unit. Attendees will participate in a learner engaged program that will span the following topics: selection, marketing, harvest, sensory evaluation, carcass evaluation, fabrication and further processing, etc.

Why: This program is offered in partnership between Washington State University Extension and Washington State Department of Agriculture through WA Meat-UP <https://wameatup.com>. This is a grant supported program through USDA – NIFA (National Association Food and Agriculture) - Western Extension Risk Management Education Program

Registration: \$125 per participant and can be paid on-line by clicking this link [Beef 300 Registration](#) it will redirect you to Simpletix and will ask for approval. Or you can access registration by going to this website <https://www.simpletix.com/e/mobile-beef-300-tickets-154675> or you can register by paying with a check by filling out registration form for each participant. Please make checks out to WSUE Spokane County and with “Beef 300 program” in the memo line. Mail registration and checks to:

WSUE Spokane County Beef 300
c/o Bob Kestell
222 N Havana Street
Spokane, WA 99202

Any online or mailed in registration will have to be either in the online system **by Friday April 19, 2024**, or post marked by that date when the registration window closes. Please reach out after the deadline if interested, we want to fill all open spots. There’s room for 16 participants and it will be a first come first served event so register early.

Registrations received after Friday April 19, 2024 will be late and will be charged a fee of \$175/per person.

Note: Registration fees will cover all meals and supplies for hands-on activities. Lodging and transportation in the Spokane area will be on your own. Participants will need to be 21 years or older.



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12:30 pm – Registration and Team Assignments

1:30 pm – Beef Cattle Evaluation and Value Based Pricing Discussion - Live and Carcass

3:00 pm – Break

3:45 pm – Grid Pricing with Examples

5:30 pm – Beef Harvest Video Presentation and Discussion

7:00 pm – Panel Presentation on Marketing and Distribution Opportunities and Challenges

9:30 am – Carcass Fabrication Demonstration

B) Beef Processing (Sausage, restructuring, curing, smoking, etc.) in Huck Fuller Kitchen

B) Innovative Beef primal fabrication in mobile fabrication unit and trailer

4:30 pm – Sensory evaluation of beef (nutritional and location of muscle differences)

6:30 pm – Dinner

7:30 pm – Beef Industry Knowledge Bowl

1:45 pm – Adjourn



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Note: If registering via mail then complete this questionnaire and remit with your registration to Bob Kestell, WSUE Spokane County



Name: _____

Address: _____

Phone Number: _____

Email Address: _____

Do you raise beef cattle? Yes _____ or No _____

If Yes, type of operation?: _____

Do you process beef meat? Yes _____ or No _____

If Yes, type of facility (USDA, Custom, etc.): _____

Do you distribute beef direct to consumer? Yes _____ or No _____

If Yes, how?: _____

Do you distribute beef direct to restaurant trade? Yes _____ or No _____

If Yes, how?: _____

What do you hope to gain from this course? _____

What interactions (producer and processor organizations, allied industry, others with like interests or who will support your interest, etc.) do you believe would be beneficial for your operation? _____

With what you know now, what would be useful resources to support you? _____



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