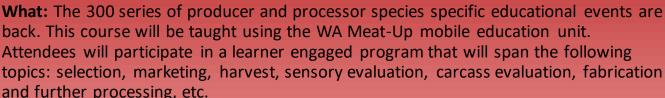
## Mobile Beef 300

When: May 8, 9, and 10, 2024 Where: Grant County Fair Grounds

3953 Airway Dr. NE. Moses Lake, WA 98837



Why: This program is offered in partnership between Washington State University Extension and Washington State Department of Agriculture through WA Meat-UP <a href="https://wameatup.com">https://wameatup.com</a>. 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 <a href="Beef 300">Beef 300</a>
Registration it will redirect you to Simpletix and will ask for approval. Or you can access registration by going to this website <a href="https://www.simpletix.com/e/mobile-beef-300-tickets-154675">https://www.simpletix.com/e/mobile-beef-300-tickets-154675</a> 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

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.





### Schedule of Tentative Topics – Location Grant County Fairgrounds

### Day 1: Wednesday May 8, 2024

- 12:30 pm Registration and Team Assignments
  - 1:00 pm Welcome/Outline of Mobile Beef 300 Program and Funding/Data Collection and Use
- 1:30 pm Beef Cattle Evaluation and Value Based Pricing Discussion Live and Carcass
- 2:15 pm Practice Estimation of Live Beef Cattle and Carcass Value
- 3:00 pm Break
- 3:00 pm Ultrasound Evaluation of Live Beef Cattle and Discussion of Estimates
- **3:45 pm** Grid Pricing with Examples
- 4:30 pm Beef Cattle Auction Teams will Gather for Viewing Videos and Purchasing of 4 Steers
- **5:30 pm** Beef Harvest Video Presentation and Discussion
- **6:30 pm Dinner** with WSU Wine and Brews Pairings
- 7:00 pm Panel Presentation on Marketing and Distribution Opportunities and Challenges

#### Day 2: Thursday May 9, 2024

- 8:30 am Beef Carcass Grading
- 9:30 am Carcass Fabrication Demonstration
- 10:30 am Participant Split Group A (Team 1 and 2) and Group B (Team 3 and 4):
  - A) Innovative Beef primal fabrication in mobile fabrication unit and trailer
  - B) Beef Processing (Sausage, restructuring, curing, smoking, etc.) in Huck Fuller Kitchen

#### 12:30 pm – Lunch

- **1:30 pm** Participant Split Group A (Team 1 and 2) and Group B (Team 3 and 4):
  - A) Beef Processing (Sausage, restructuring, curing, smoking, etc.) in Huck Fuller Kitchen
  - B) Innovative Beef primal fabrication in mobile fabrication unit and trailer
- 3:30 pm Feeding and Managing beef cattle for a nutritional value resulting in a quality product
- **4:30 pm** Sensory evaluation of beef (nutritional and location of muscle differences)
- 5:30 pm A Chefs Perspective
- **6:30** pm **Dinner**
- 7:30 pm Beef Industry Knowledge Bowl

#### **Day 3: Friday May 10, 2024**

- 8:00 am Farm to Table Approach WSDA Regional Markets Resources
- 9:00 am An Introduction to Resources: WAMeat-up, Producer Organizations, NWMPA, AMSA, etc.
- 10:00 am Beef Cattle Selection Tools for Quality and Value
- 11:15 am Tools to Measure Beef Carcass Quality and Palatability in the Retail Case
- **12:15 pm Lunch** and discussion (Items made in Fridays product development sessions)
- 1:00 pm Survey data collection from all participants
- 1:15 pm Review Live, Carcass and Retail Values and Awards
- 1:45 pm Adjourn





# Mobile Beef 300

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

Name:	BUTCHER ) Coughtu
Address:	ALL MATURAL THE BEST AND THE BE
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	
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, oth interests or who will support your interest, etc.) do you believe would be beryour operation?	ners with like
With what you know now, what would be useful resources to support you?	



