Mobile Lamb 300

When: April 5, 6, and 7, 2024 Where: WSU Extension Spokane

222 N. Havana St. Spokane, WA 99202



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 <u>Lamb 300</u>
<u>Registration</u> 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-lamb-300-tickets-143753 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 "lamb 300 program" in the memo line. Mail registration and checks to:

WSUE Spokane County Lamb 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 March 15, 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 March 15, 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 WSU Extension - Spokane County Rooms A, B, C and E

Day 1: Friday April 5, 2024

- 12:30 pm Registration and Team Assignments
- 1:00 pm Welcome/Outline of Mobile Lamb 300 Program and Funding/Data Collection and Use
- 1:30 pm Lamb Evaluation and Value Based Pricing Discussion Live and Carcass
- 2:15 pm Practice Estimation of Live Lamb and Carcass Value
- 3:00 pm Break
- 3:00 pm Ultrasound Evaluation of Lambs and Discussion of Estimates
- **3:45 pm** Grid Pricing with Examples
- **4:30 pm** Lamb Auction Teams will Gather for Viewing Videos and Purchasing of 4 lambs
- 5:30 pm Lamb 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: Saturday April 6, 2024

- 8:30 am Lamb 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 Lamb shoulder primal breakdown in mobile fabrication unit and trailer
 - B) Lamb Processing (Sausage, restructuring, curing, smoking, etc.) in WSUE Spokane Kitchen
- **12:30 pm** Lunch
 - **1:30 pm** Participant Split Group A (Team 1 and 2) and Group B (Team 3 and 4):
 - A) Lamb Processing (Sausage, restructuring, curing, smoking, etc.) in WSUE Spokane Kitchen
 - B) Innovative Lamb leg primal fabrication in mobile fabrication unit and trailer
- 3:30 pm Feeding and Managing Sheep for a nutritional value resulting in a quality product
- **4:30 pm** Sensory evaluation of lamb (nutritional and location of muscle differences)
- 5:30 pm A Chefs Perspective
- **6:30 pm** Dinner
- 7:30 pm Sheep Industry Knowledge Bowl

Day 3: Sunday April 7, 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 Sheep Selection Tools for Quality and Value
- 11:15 am Tools to Measure 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 Adjorn





Mobile Lamb 300

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

Name:	ARTISAM ARTISAM DITTOUED CONTINUES.
Address:	BUILDER Quality
Phone Number:	
Email Address:	
Do you raise sheep? Yes or No	
If Yes, type of operation?:	
Do you process lamb meat? Yes or No	
If Yes, type of facility (USDA, Custom, etc.)?:	
Do you distribute lamb direct to consumer? Yes or No	
Do you distribute lamb direct to restaurant trade? Yes or No	
What do you hope to gain from this course?	
What interactions (producer and processor organizations, allied in interests or who will support your interest, etc.) do you believe wo your operation?	dustry, others with like ould be beneficial for
With what you know now, what would be useful resources to supp	



