

LAMB 300 is a three-day, intensive workshop focusing on lamb as a consumer product along with aspects to improve flock productivity and profitability. Participants in LAMB 300 will receive approximately 30-hours of hands-on instruction addressing practices that affect the consistency, quality, wholesomeness, and marketability of lamb. Regardless of the size of your operation, marketing system or your role in lamb production or marketing, the ultimate goal is to increase the consumption of lamb. Participants in LAMB 300 will learn the various aspects of delivering a high quality product to the consumer.

Washington State University has offered the 300 program since 2006 to producers, feeders, marketers, and chefs in the Pacific Northwest to increase the quality and the demand for lamb and lamb products. In 2016 WSU is partnering with Superior Farms, Oregon State University and the University of Wyoming, with funding from the American Sheep Industry Let's Grow Program, to offer a California and Rocky Mountain LAMB 300. The California program was hosted by Superior Farms in Dixon, CA in June of 2016 and Rocky Mountain program will be hosted by the University of Wyoming November 3-5, 2016.

LAMB 300

Who Should Attend:

- Commercial and Small Producers
- Lamb Feeders and Brokers
- Veterinarians
- Agriculture Educators
- Chefs
- Agency Representatives
- Fair & Junior Show Representatives
- Livestock Judges
- Niche Marketers

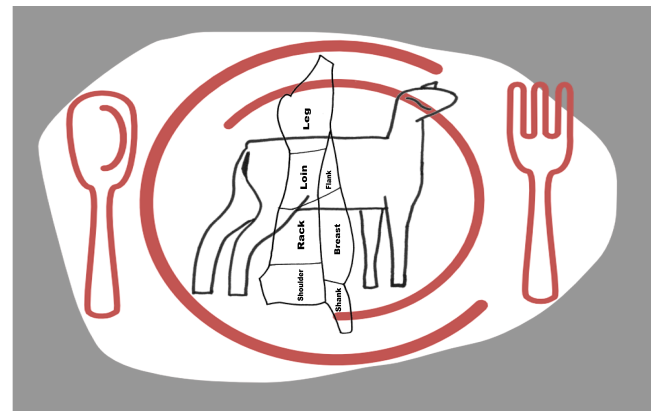
Sponsored By:



LAMB 300

A three day workshop for progressive individuals wishing to enhance their understanding of attributes that affect marketability, profitability and product wholesomeness.

November 3-5, 2016
Laramie, WY



From Pasture to Plate

LOCATIONS:

University of Wyoming Laramie
Research & Extension Center
UW Campus, Laramie, WY

*Class size is limited,
register early to hold your spot.*

LAMB 300 Objectives

- Provide hands-on training illustrating value-determining factors influencing prices received for lamb and lamb products marketed through various outlets.
- Provide an overview of management, nutritional and genetic factors contributing to muscle quality attributes.



- Increase and enhance understanding of the links in the production chain from farm to table and their interdependence.



- Increase understanding of meat quality and marketing enabling participants to make informed decisions to improve profitability, competitiveness and wholesomeness of the food products they are producing.



For More Information Contact: Warrie Means, UW Extension, means@uwyo.edu or 307-766-5283; Lesa Eidman, Superior Farms, lesa.eidman@superiorfarms.com or 503-297-3523; or Sarah M. Smith, WSU Extension, smithsm@wsu.edu or 509-754-2011, X4363.



Tentative Program Schedule

Day One: Nov. 3rd 8:30 am-8:30 pm

Lunch and Dinner provided

- Live Animal Evaluation Principles
- Grid Pricing: Pricing Based on Carcass Cutout and & Trimmed Primal Cut Value
- Ultrasound Evaluation
- Production Efficiency—LEAN Manufacturing
- Sheep Industry Outlook & Lamb Pricing
- Lamb Harvest Demonstration
- Consumer Demand & Product Development
- Sensory Evaluation: Lamb and Wine Pairing
- Marketing Opportunities and Challenges

Day Two: Nov. 4th 8:30 am-8:45 pm

Lunch and Dinner provided

- Lamb Carcass Grading Procedures
- Carcass Fabrication and Cutting Test
- Processing and Product Development
- Creative Fabrication, Merchandizing and Preparation of Lamb Products
- Feeding and Management for Quality
- Lamb/Sheep Knowledge Quiz Bowl

Day Three: Nov. 5th 8:15 am-2:30 pm

Lunch provided

- Measuring/Influencing Safety, Quality & Palatability
- Electronic Lamb Grading Implication
- Tools to Measure Quality and Palatability
- Sensory Panel Evaluations of Lamb
- Review Session

Complete program schedule, details and directions will be mailed to registered participants. Class size is limited to 32. register early to hold your spot.

LAMB 300 Registration

Register online with a credit card: visit www.BrownPaperTickets.com and enter event number **2589825**.

To register by mail, please return this form with the registration fee to:

**WSU Grant/Adams Extension
1525 E. Wheeler Rd
Moses Lake, WA 98837**

(Make checks payable to Washington State University)

Name (s): _____

Ranch/Company: _____

Address: _____

City/ST/Zip: _____

Daytime Phone: (____) _____

Email: _____

Check all that apply: Producer Educator/Leader
 Commercial Club Lamb Niche Market

Registration fee includes seminar, educational materials and meals listed on the tentative schedule.

Early Registration (postmarked by **Oct. 7, 2016**)

\$120 per person \$ _____

Late Registration (postmarked after **Oct. 7, 2016**)

\$170 per person \$ _____

Total amount enclosed \$ _____

Persons with a disability requiring special accommodations while participating in this program may call WSU Grant/Adams Extension, 509-754-2011, Ext. 4363, or email: smithsm@wsu.edu. If accommodation is not requested at least five days in advance, we cannot guarantee availability of the accommodation.

Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU Extension Office.