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. 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, and PORK 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 100 Programs

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 Sumner High School:
From Hwy 410 Eastbound, take second Sumner Exit (Valley Ave.). Turn left onto Valley Ave. Proceed on Valley Ave to Main St. Turn left at Main St. Sumner High School is on your right, 1707 Main St. Classes will take place in the Vocational Ag classrooms, which are located at the back of the High School on the corner of Valley and Washington, next to the baseball field. You should see the barns and greenhouse.

Persons with a disability requiring special accommodations while participating in this program may call WSU Extension, Grant/Adams County (509) 754-2011 Ext. 413
**BEEF 100**
**JULY 22, 2011**

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 Neibergs
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 Livestock
4:20 Successful Beef Production in WA—Do I Have What It Takes? Panel
5:30 Adjourn

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**LAMB 100**
**JULY 23, 2011**

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 Neibergs
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 Livestock
4:25 Successful Lamb Production in WA—Do I Have What It Takes? Panel
5:30 Adjourn

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**PORK 100**
**JULY 23, 2011**

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 Neibergs
10:40 Breed Selection, Genetics, and Reproduction Basics, 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 Livestock
5:30 Adjourn

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**WSU Extension**

**Registration Form**

_Fees_  
If postmarked by July 8, 2011: **$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 July 9, 2011: **$75/person**  
Includes lunch, break & conference notebook.  
Check class(es) attending:  
☐ BEEF 100  ☑ LAMB 100  ☑ PORK 100

Make Checks payable to: **WSU Extension**

Send to:  
WSU Grant/Adams Extension  
Attn: Sarah M. Smith  
PO Box 37  
Ephrata, WA 98823

Name: ________________________________

2nd Name: ______________________________

(if applicable)

Address: ________________________________

City: ________________________________

State: ____ Zip: __________

Phone: ________________________________

E-Mail: ________________________________