

TRACK 9: Grass-fed, Grass-finished Beef

This line-up of expertise and experience will knock your socks off! Learn from the pros of grass-based beef production how to optimize the length of your grazing season, store feeds, encourage the proper diversity of grasses, manage your rotation, develop your stock genetics, and take your product to the butcher with confidence.

9:00 - 9:30 **Introduction** with Ridge Shinn, Bakewell Reproductive Center

9:30 – 10:45 **Finishing Cattle on Pasture** with Jim Gerrish, American GrazingLands Services

10:45 – 11:00 *Break*

11:00 – 12:00 **Grass-fed, Grass-finished Beef: Experience Knows Best**

Tim & Linda Blakeley, Mountain Spring Farm

Bill Elkins, Buck Run Cattle Company

12:00 – 1:00 Lunch

1:00 – 2:00 **Ask the Butcher** with Mike Debach, Leona Meat Plant

2:00- 3:00 **Grass-fed, Grass-finished Beef: Experience Knows Best**

Don & Heather Minto, Watson Farm

Steve Reichard, 5R Cattle Company

3:00 – 3:15 *Break*

3:15 – 4:15 **Energy for Cattle: Reaching Genetic Potential** with Gearld Fry, Bakewell Reproductive Center

4:15 – 5:00 **Closing Remarks** with Ridge Shinn, Bakewell Reproductive Center