

# Beef 706

October 29-30, 2019

on the Texas A&M University Campus  
 College Station, Texas



## Tuesday October 29

- 7:00 am Bus leaves the Hotel for the Kleberg Center
- 7:30 am Introduction and Purpose
- 7:45 am Beef Carcass Grading –Dan Hale
- 8:30 am Market Cattle Evaluation – Jason Cleere
- 9:30 am Beef Harvest Floor Demo – Dan Hale
- 10:45 am Review Video of the Market Cattle – Dan Hale
- 11:00 am Hands-on Beef Grading – Dan Hale
- 11:30 am Introduction to Meat Cutting – Davey Griffin
- 12:15 noon Lunch
- 1:00 pm Fabricate the Forequarter – led by Davey Griffin  
 Fabricate the Hindquarter – led by Davey Griffin
- 5:00 pm Relocate to the Texas A&M Beef Center  
 Effective Stockmanship – Ron Gill
- 6:15 pm Prime Rib Dinner  
 Beef Checkoff Update
- 7:30 pm Bus Returns to Hotel

## Wednesday October 30

- 7:30 am Bus leaves the Hotel for the Kleberg Center
- 7:45 am Genetic Selection Tools – Andy Herring
- 8:45 am Feeder Calf Beef Quality Management – Ron Gill
- 9:45 am Break
- 10:00 am Eating Appeal of Beef – Rhonda Miller
- 11:30 am Economics Carcass Finished Steer to Carcass on the Grid – Dan Hale
- 12:30 pm Finished Steer to Boxed Beef Value – Davey Griffin
- 2:00 pm Adjourn Program

**Registration** – <http://agriferegister.tamu.edu/Beef> or 979-845-2604

**Parking** - Participants will be provide transportation via buses while at the Beef 706 Program. The workshop will be held at the Kleberg Center and Rosenthal Center on the Texas A&M University Campus. There will not be parking available for your car on campus.

**What to wear?** - Bring a sweatshirt and wear long pants and close-toed work shoes. You will be in a cold room for one 4-hour block of time. No Jewelry and watches may be worn in the meat's lab sections of the workshop.

**Hotel** - RAMADA COLLEGE STATION, 506 EARL RUDDER FREEWAY S., COLLEGE STATION 77840 (979-846-0300) Group Name: Beef 706, \$79 plus tax.