

Back to Reality!

Radisson Inn on Bush River Rd. Columbia SC

Agenda

Day 1- February 12th, 2009

Registration	8:00-8:30 am
Opportunities and Obstacles for Forage-Finishing - Dr. John Andrae	8:30-9:30
Forage Sequences for Finishing Beef Part 1 –Dr. Anibal Pordomingo	9:30 – 10:30
Break	10:30-10:45
Forage Sequences for Finishing Beef Part 2 –Dr. Anibal Pordomingo	10:45-12:00
Lunch	12:00- 1:15
Forages for High Gains in the Southeast – Dr. John Andrae	1:15-2:45
Break	2:45-3:00
Grazing Systems: Lessons from New Zealand- Dr. Richard Watson	3:00-4:30
Q & A on Forages, Forage Sequencing, Grazing Systems	4:30-5:30 pm
Forage-fed beef meal, networking opportunities with invited chefs, culinary institute personnel and other producers	6:30- ???

Day 2- February 13th, 2009

Genetics for Forage Finishing – Kit Pharo	8:30 – 10:30 am
Break	10:30-10:45
Forage Species and Management Impacts on Carcass Quality, CLA, Vaccenic Acid and Omega-3 Content - Dr. Susan Duckett	10:45-12:30 pm
Lunch	12:30-1:30
Challenges and Opportunities for Farmer-Owned Abattoirs – Mr. Steve Ellis	1:30- 2:30
Break	2:30- 3:00
Cattle Stress and Forage Finishing – Dr. Annibal Pordomingo	3:00 – 4:00
Taking your product to the people; A Real World Example - Mr. Bill Hodge	4:00 – 5:00
Day 2 Q & A and Wrap-up	5:00 - 6:00