August Beef 706 – Session 1 August 14-15, 2023

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



Sponsored by



<u>August 14, 2022 Monday Day 1</u>

7:00 am	Begin Meeting at the Rosenthal Center for Breakfast – Self Parking
8:00 am	Introduction and Purpose – Jason Bagley
8:30 am	Beef Carcass Grading –Dan Hale
9:15 am	Market Cattle Evaluation – Jason Cleere
10:00am	Break
10:15 pm	Review Video of the Market Cattle – Dan Hale
10:45 am	Beef Harvest Floor Demo – Ray Riley
11:45 am	Introduction to Meat Cutting – Davey Griffin
12:30 pm	Lunch
1:15 pm	Suit up for Fabrication
	Fabricate the Forequarter – led by Davey Griffin
	Fabricate the Hindquarter – led by Davey Griffin
4:30 pm	Feeder Calf Beef Quality Management – Ron Gill
5:15 pm	What kind of beef do you want to market? Defining Traditional,
	Freezer, Natural, Forage Finished and Organic Beef – Ron Gill
6:00 pm	Prime Rib Dinner

August 15, 2022 Tuesday Day 2

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7:00 am	Begin Meeting at the Rosenthal Center for Breakfast- Self Parking
8:00 am	Beef Checkoff Update – Jason Bagley
8:30 am	Genetic Selection Tools for Producing Quality Beef – Andy Herring
9:30 am	Eating Appeal of Beef – Dan Hale
10:30 am	Break
10:45 am	Finished Steer to Carcass on the Grid – Dan Hale
11:15 am	Finished Steer to Boxed Beef Value – Davey Griffin
12:15 pm	Adjourn Program

Be sure to visit our website for registration, parking and hotel information.

Bring warm clothes (sweatshirt) and non-slip, closed-toe footwear as you will spend some time in rooms 40-50° F with potentially slippery floors. Please understand that there are inherent risks in some activities, in particular slipper floors, when fabricating a side of beef and viewing live cattle.





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TEXAS A&M UNIVERSITY Animal Science

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