

# R R R R C

## Ranch Raised Beef Conference

MAY 30-31, 2024, ROSENTHAL MEAT CENTER

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### TENTATIVE SCHEDULE

#### **Thursday, May 30 - Rosenthal Meats Center**

8:00 AM	<b>Registration, Coffee &amp; breakfast tacos</b>	<b>Dr. Jason Cleere, Moderator</b>
9:00 AM	<b>What kind of beef do you want to market? Defining Freezer, Natural, Forage Finished and Organic Beef</b>	<b>Dr. Ron Gill</b> Texas A&M AgriLife Extension
9:45 AM	<b>Types and Breeds of Cattle for Ranch Raised Beef</b>	<b>Dr. Jason Cleere</b> Texas A&M AgriLife Extension
10:30 AM	<b>Break</b>	
11:00 AM	<b>From Weaning to Harvest: What is the process for grain or forage finished beef?</b>	<b>Dr. Ron Gill</b> Texas A&M AgriLife Extension
11:30 AM	<b>Growing Forages for the Pre-Grain Finishing and Forage Finishing Phases</b>	<b>Dr. Larry Redmon</b> Texas A&M AgriLife Extension
12:30 PM	<b>Lunch</b>	
1:30 PM	<b>Developing a grazing management plan to facilitate pasture growing or finishing programs</b>	<b>Dr. Monte Rouquette</b> Texas A&M AgriLife Research
2:30 PM	<b>Break</b>	
3:00 PM	<b>Fundamentals of finishing cattle in grain, grass, or combined grain and grass feeding programs</b>	<b>Dr. Jason Smith</b> Texas A&M AgriLife Extension
5:00 PM	<b>Sustainability of Forage and Grain Finished Beef Systems</b>	<b>Dr. Jacquelyn Prestegaard</b> Texas A&M AgriLife Extension
6:00 PM	<b>Aggie Prime Rib Dinner</b>	<b>Dr. Davey Griffin,</b> Texas A&M AgriLife Extension

## **Friday, May 31 - Rosenthal Meats Center**

7:30 AM	<b>Registration, Coffee &amp; breakfast tacos</b>	<b>Dr. Jacquelyn Prestegaard, Moderator</b>
8:00 AM	<b>Fabrication – from Carcass to Retail Cuts (Where is the Value)</b>	<b>Dr. Davey Griffin</b> Texas A&M AgriLife Extension
11:30 PM	<b>Lunch</b>	
12:15 PM	<b>Direct Marketing Resources from the Texas Beef Council</b>	<b>Mr. Kaleb McLaurin</b> Texas Beef Council
12:30 PM	<b>Meat Quality Sensory Demonstration: Factors that influence eating satisfaction.</b>	<b>Dr. Davey Griffin</b> Texas A&M AgriLife Extension
1:15 PM	<b>Selling Live Animals or Retail Beef: What is the best option?</b>	<b>Dr. Davey Griffin</b> Texas A&M AgriLife Extension
2:00 PM	<b>Working with customers and Processors on cut sheets and carcass fabrication needs</b>	<b>Dr. Davey Griffin</b> Texas A&M AgriLife Extension
2:45 PM	<b>Marketing Ranch Raised Beef</b>	<b>Mr. Jon Taggart</b> Burgundy Pasture Beef
3:45 PM	<b>Closing Remarks</b>	<b>Dr. Ron Gill</b> Texas A&M AgriLife Extension
4:00 PM	<b>Adjourn</b>	