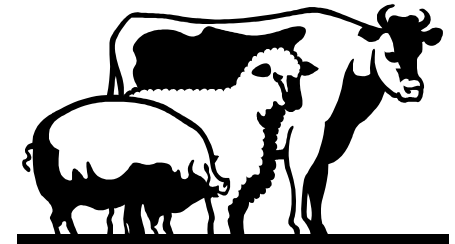


**Beginning Meat
Producers Workshop:
Successfully
Producing
Meat for
Local
Markets**



Learn the basics of
marketing and regulations
to market meat thru sales
to local consumers

April 12, 2013
8:30am—3pm

Forsyth County Ag Building



Workshop Organizers:

Amy-Lynn Albertson, Davidson
Cooperative Extension

April Bowman, Forsyth Cooperative
Extension

Debbie Cox, Stokes Cooperative Extension

Casey McKissick, NC Choices

Phil Rucker, Yadkin/Davie Cooperative
Extension

Mark Tucker, Forsyth Cooperative
Extension



For accommodations for persons with
disabilities, contact Rachel Herring at 336-
703-2867, no later than five business days
before the event.

NC State University and NC A&T University commit
themselves to positive action to secure equal
opportunity regardless of race, color, creed, national
origin, religion, sex, age, veteran status or disability. In
addition, the two Universities welcome all persons
without regard to sexual orientation

Beginning Meat Producers Workshop Registration:

Name: _____ County: _____

Phone: _____ Email: _____

Address: _____ City, State, Zip: _____

Species that you currently produce or are interested in learning about: (circle all that apply)

Beef Cattle Meat Goat Sheep Chicken Pork Rabbit Other: _____

Current marketing strategies: (circle all that apply)

Not currently producing Not currently selling Sell at Farmer's Market/other local store Sell at a Sale Barn Sell off the farm

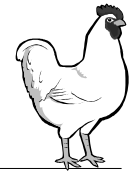
Cost: \$25/per person or \$35/two individuals from same operation Dietary Restrictions: _____

Registration deadline is April 1st. Make Checks payable to: Forsyth Cooperative Extension.

Mail to: Rachel Herring, Forsyth Cooperative Extension, 1450 Fairchild Road, Winston-Salem NC 27105

Beginning Meat Producers Workshop:

Successfully Producing Meat for Local Markets



Date: April 12, 2013

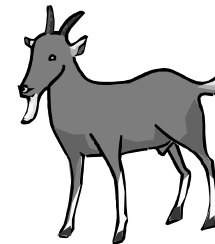
Time: 8:30am—3pm

Location: Forsyth County Ag Building, 1450 Fairchild Rd, Winston-Salem

This workshop is for producers wanting to market meat thru sales to local consumers. Topics to be addresses include labeling: what do grass-fed, pastured, free range, organic mean? Meat handling regulations, production systems for local meat, animal marketing and grading, and marketing locally will also be discussed. Information will be pertinent to most livestock operations (beef, pork, poultry, rabbit, goat, sheep, etc.).

Speakers Include

- Johnny Rogers, Rogers Cattle Company—”Growers Perspective on Local Meat Production”
- Animal Welfare Approved—”Food Labeling: Grass-fed, Pastured, Free-range or Organic?”
- NC Choices—
 “Production Systems”
 “Meat Handling Regulations”
 “Marketing Meat”
- NCDA, Livestock Marketing—”Live Animal Grading and Finishing”
- J. Pierce, Lucky 32 Restaurant—
 ”Chefs Perspective on Local Meat Production”



Registration fee is \$25 per person or \$35 for two individuals from the same operation. **Registration is due by April 1st**, but space is limited and is first-come so register early. Sorry no refunds.

Make checks payable to:

Forsyth County Cooperative Extension and **mail to** : Rachel Herring, Forsyth County Cooperative Extension, 1450 Fairchild Road, Winston-Salem NC 27105. Call Rachel at 336-703-2867 with questions. Registration includes lunch, snacks hand-outs and materials. See registration form on reverse side.