University of California Cooperative Extension Beef Quality Assurance training

Join UCCE and California Beef Council <u>https://www.calbeef.org/</u> for a BQA training! Please <u>**RSVP by March 18th**</u> to (530) 842-2711 or <u>sbclawson@ucanr.edu</u>

When: March 23rd, 2019 Time: 10:00-3:00 Where: Montague Community Hall 211 S. 11th Street Montague, Ca 96064 **\$10/person**



Why participate in BQA?

BQA guidelines are designed to make certain all beef consumers can take pride in what they purchase – and can trust and have confidence in the entire beef industry. BQA programs have evolved to include best practices around good record keeping and protecting herd health, which can result in more profits for producers. When better quality cows leave the farm and reach the market place, the producer, packer, and consumer all benefit. When better quality beef reaches the supermarket, consumers are more confident in the beef they are buying, and this increases beef consumption.



Tentative Agenda



10:00-12:00 BQA training 12:00 Lunch, Provided 12:30-2:00 California Beef Council Presentation,

Jill Scofield, Director of Producer Relations

2:00-3:00 Beef council blind taste test (everyone may participate)

For more information: Carissa Rivers, Livestock and Natural Resources Advisor UCCE – Siskiyou County (530) 842-2711 ★ <u>ckrivers@ucanr.edu</u>