Stockmen’s Dinner

Thursday, March 5, 6 p.m.
Four Points by Sheraton
530 Richards Drive, Manhattan, Kansas

Honoring
Patsy Houghton
as
“Stockman of the Year”

Register at: asi.ksu.edu/stockmensdinner
RSVP by February 21

For more information about Cattlemen’s Day or the Stockmen’s Dinner, contact:
Lois Schreiner, Department of Animal Sciences and Industry, 785-532-1267,
lschrein@ksu.edu

Kansas State University is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision, or hearing disability, contact Joel DeRouchey at 785-532-2280.

Kansas State University Agricultural Experiment Station and Cooperative Extension Service
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2020 KSU Cattlemen’s Day
Friday, March 6

8 a.m. Trade Show and Educational Exhibits
Weber Arena
Morning refreshments compliments of New Generation Supplements, Inc.

MORNING PROGRAM — WEBER 123

10 a.m. Welcome
Mike Day, KSU Animal Sciences and Industry department head
Ernie Minton, KSU College of Ag dean

Genetic and Reproductive Trends in the Global Beef Industry
Lorna Marshall, Select Sires vice president of beef programs

opportunities for the Beef Industry in Dynamic Global Meat Markets
Derrell Peel, Oklahoma State University extension livestock marketing specialist

Noon LUNCH — WEBER ARENA
U.S. Premium Beef smoked brisket and Cajun-spiced catfish, compliments of U.S. Premium Beef and Trade Show exhibitors

WEBER HALL AFTERNOON SESSIONS

1 p.m. Factors Influencing Sale Price of Calves
Ken Odde, KSU ASI professor
Karol Fike, KSU ASI teaching assoc. professor
Esther McCabe, KSU ASI PhD student

Factors Influencing Sale Price of Calves (Repeat)
2 p.m.

WEBER 111
Update on Insemination Timing with Sexed Semen, Split-Time AI and Embryonic Loss
Sandy Johnson, extension beef specialist
David Grieger, KSU ASI professor

Question-and-Answer Session: All Things Reproduction
2 p.m.

1:15 p.m. Current Changes in the Mexican Meat Industry and the Impact of Mexico’s New Beef Quality Grading System
Francisco Najar-Villarreal, KSU ASI meat science PhD candidate

(current changes in the Mexican Meat Industry and the Impact of Mexico’s New Beef Quality Grading System (Repeat)
1:15 p.m.

PUREBRED BEEF UNIT
2200 Denison Ave.

PBU MULTI-PURPOSE ROOM
Calving School: Tools, Timeframes, Intervention Tips
A.J. Tarpoff, extension beef veterinarian

PBU PROCESSING BARN
Where Ruminant Digestion Begins
K-State Veterinary Health Center staff

STOCKER UNIT
4330 Marlatt Ave.
Forage Sampling and Analysis 101
Justin Waggoner, extension beef specialist

1:15 p.m. Stocker Unit Tour
2:15 p.m.

AFTERNOON SESSIONS

WEBER 146
Current Changes in the Mexican Meat Industry and the Impact of Mexico’s New Beef Quality Grading System
Francisco Najar-Villarreal, KSU ASI meat science PhD candidate

1 p.m.

40 FEED-EFFICIENCY TESTED BULLS
20 Angus, 10 Simmental and 10 Hereford
37 FEMALES
1 Elite Simmental Heifer
15 Fall-Bred Females
21 Commercial Heifers

5 AQHA RANCH PERFORMANCE HORSES

Please join us immediately following the Annual Legacy Sale for a celebration social at the Stanley Stout Center.

The Legacy Sale
Stanley Stout Center, 2200 Denison Ave.
4 p.m.
www.asi.ksu.edu/legacysale
For more information, contact Shane Werk at 785-565-1881