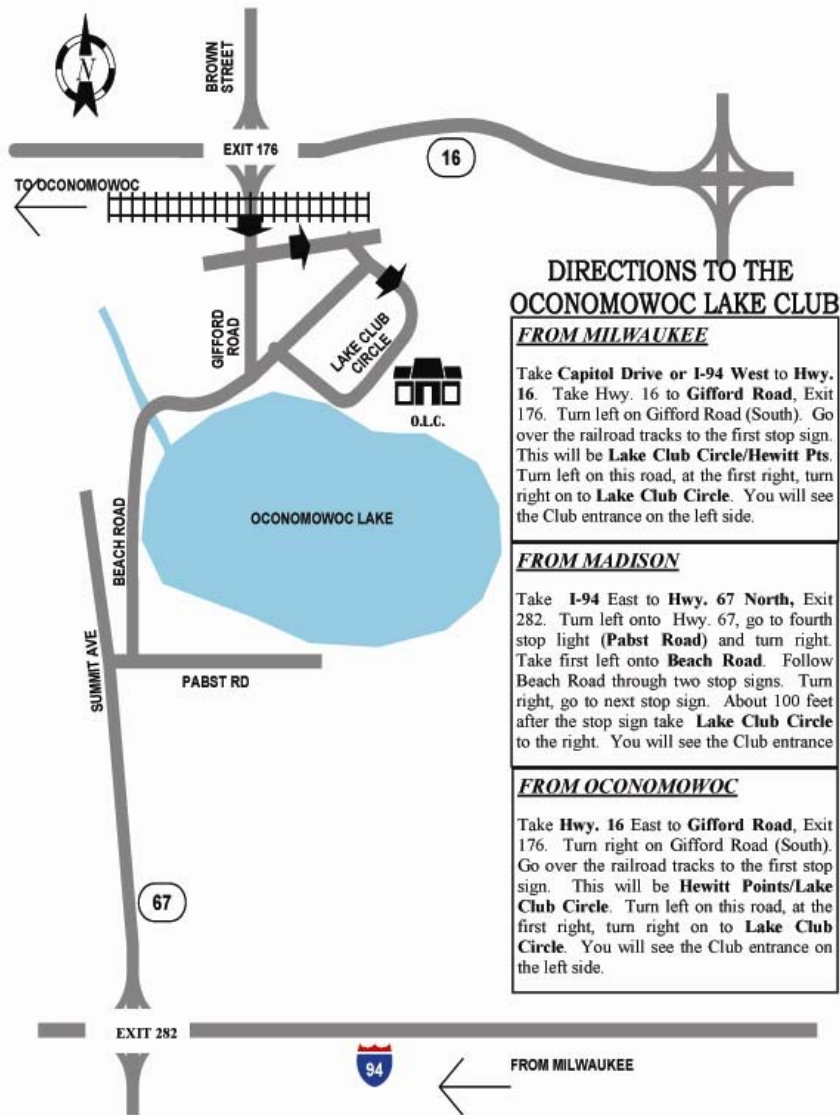


**Oconomowoc Lake Club
4668 Lake Club Circle
Oconomowoc, WI 53066**



*Southeast Wisconsin
Grazing Network
Winter Meeting*

**Animal Health on
Pastures, Factors
Affecting the Sensory
Properties and Quality of
Meat, and an Introduction
to Holistic Management**



**Thursday
February 11, 2010
10:00 am - 3:30 pm**

**Oconomowoc Lake Club
4668 Lake Club Circle
Oconomowoc, WI 53115**

Southeast Grazing Network Winter Meeting
February 11, 2010
Registration Form

Registration Fee: \$20.00
(includes resource materials and lunch)

payable to:
UW Extension
100 W Walworth Street
PO Box 1001
Elkhorn, WI 53121

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

**Deadline: Monday,
February 8, 2010**

For more information contact:

Peg Reedy
262-741-4961
peg.reedy@ces.uwex.edu



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Animal Health on Pasture, Factors Affecting the Sensory Properties and Quality of Meat, and Holistic Management

February 11, 2010
Oconomowoc Lake Club
4668 Lake Club Circle, Oconomowoc, WI

Agenda

10:00 am - Registration

10:15 am - Welcome - Peg Reedy

10:20 am—Opportunities for Graziers in Federal Programs; Greg Igl, NRCS

10:30 am - Animal Health on Pastures; Rhonda Gildersleeve, UW Extension Grazing Research Specialist This discussion will focus on some of the animal health issues unique to pastured animals. What are the risks of bloat on pasture and how can the risk be managed? What about parasite control including flies and intestinal parasites? Find out about these and other animal health issues.

11:30 am - Factors Affecting the Sensory Properties and Quality of Beef; Chef Jack Kaestner, Oconomowoc Lake Club and Jeff Sindelar, UW Extension Meat Specialist; Workshop participants will be part of a tasting panel and evaluate different beef samples raised in different management regimen. Producers are invited to submit samples for the blind taste testing. Please call ahead if you would like to have your beef considered in the tasting.

12:30 pm - Lunch

1:15 pm - Wisconsin Grass-Fed Beef Coop Update

Bob Vandebloom will present an update from the Grass-Fed Beef Coop and answer questions about this initiative

1:30 pm - Holistic Management - Laura Paine, Grazing and Organic Agriculture Specialist, WI DATCP Learn about a decision making framework that assists in

establishing a long-term goal for your farming business that make it truly sustainable, that is, emphasizing on sustaining economic viability, environmental stewardship, and social responsibility.