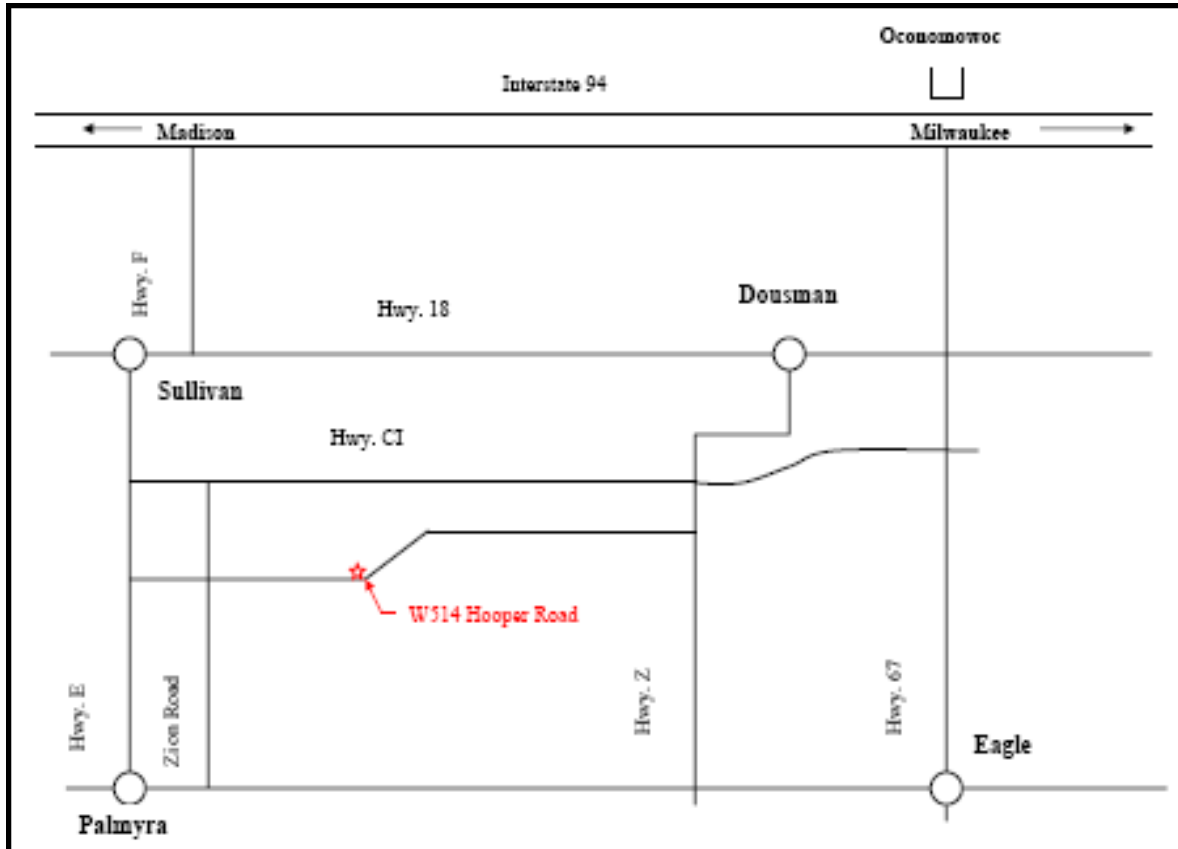


**Location:**  
Prairie Hill Farms, Sue and Will Halser  
W514 Hooper Road, Palmyra, WI 53156



For more information about the farm: <http://www.prairiehillfarms.info/>

For more information on the workshop:  
Deb Deacon, Farmer/Chef Connection Project Coordinator  
262-786-3837 or [ddeacon@wi.rr.com](mailto:ddeacon@wi.rr.com)

University of Wisconsin provide equal opportunities in programs and employment. *To ensure equal access, please make requests for reasonable accommodations as soon as possible prior to this program. If you need the material in another format, please contact the Kenosha County UW Extension office at 262-857-1945.*

## Back to the Land! A Tour of a Pasture Based Farm



**Tuesday, June 12th, 2007  
12:30pm- 4pm**

**Location:  
Prairie Hill Farms, Palmyra, WI**

A growing number of farmers are experiencing a surge in demand from consumers and chefs who want to buy meat directly from producers who raise animals the old-fashioned way, on grass pastures. Grass-fed beef is receiving a lot of media attention as a healthier, more environmentally and sustainable alternative. Discriminating buyers are also searching the countryside for local sources of pastured pork, lamb and chickens and their eggs. Attend this on-farm educational event to learn more this exciting culinary trend.

## Registration Form:

Name: \_\_\_\_\_

Name: \_\_\_\_\_

Name: \_\_\_\_\_

Business: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Workshop date: Tuesday, June 12th, 2007

Rain date: Tuesday, June 19th, 2007

Please provide a phone number on the registration form where you can be reached on June 12th in case we need to reschedule due to bad weather.

Cost Per Person:	Total Attending	Total Cost
\$10/person		
Total Enclosed		

Mail registration and check payable to:  
**University of Wisconsin Extension**  
**Kenosha County**  
Back to the Land  
PO Box 550 Bristol, WI 53104

**Please Register Early. Registration limited to the first 20 people!**

**This program will be held outdoors on the farm. Please dress appropriately.**

## Back to the Land! Connecting Farmers and Chefs Workshop

Tuesday, June 12, 2007 (*Raindate: June 19th*)

12:30 - 4pm

This workshop provides chefs with the unique opportunity to tour a farm that raises grass-fed Murray Grey cattle along with poultry. Following the tour, Chef Jack Kaestner (Oconomowoc Lake Club) will provide tastings of pastured beef, pork, poultry and eggs while discussing successful cooking techniques for grass-fed meat. Will and Sue Halser of **Prairie Hill Farms** are hosting the event. Seating is limited and reservations required. Cost of the event is \$10.

**Who should attend?** Chefs, restaurateurs, caterers, corporate food service, F & B directors, and culinary students. Kitchen staff are also welcome.

### AGENDA

**12:30pm: Registration**

**1:00pm: Welcome**

**1:15pm: Farm Tour** In addition to touring the grazing operation, there will also be a discussion with Alfrid Krusenbaum, grazing specialist, about the benefits of grazing.

**2:15pm: Break**

**2:30pm: Food Safety Regulations and Buying Directly from Farmers**  
Wisconsin Department of Agriculture, Trade and Consumer Protection

**3:00pm: Preparing Grass-fed Meats** Jack Kaestner, Executive Chef from Oconomowoc Lake Club

### **Organized and Sponsored by:**

Badger Chapter of the Club Managers Association  
Risk Management Agency/USDA  
Town and Country RC and D  
University of Wisconsin Extension



**UW**  
**Extension**

**RMA**

