



Feed Your Neighbors and Your Bottomline!

Raising Livestock Series Teaches Fundamentals of Small-Scale Commercial Livestock Production

EVERETT, Wash. – One of the fastest growing segments of the local food movement is naturally raised meats and poultry. Now you can put your acreage to work by learning what it takes to raise swine, poultry, and beef sustainably and, most importantly, profitably. Teachers include WSU Livestock Advisors and expert local producers. Each session provides students with sound, practical advice on all aspects of livestock production from field to table.

Sessions take place on consecutive Wednesday evenings starting February 18 through March 25, 2009, from 7:00 p.m. – 9:00 p.m. at the University Center at Everett Station, 3201 Smith Ave., Everett, WA.

Raising Market Hogs for Profit; Wed. Feb. 18, Instructor Dave Ridle

Explore a 1960s model “feeder to finish” operation as well as alternative swine production methods. Pastured pigs, hoop structures, and deep bedding systems will be discussed.

Market Hogs: Production Methods & Nutrition; Wed. Feb. 25; Instructor Dave Ridle

We'll continue our survey of swine production methods and discuss how swine nutritional needs can be met regardless of management method will be discussed. Multiple handouts provided.

Raising Pastured Poultry; Wed. March 4, Instructor Laura Faley

Learn new and innovative ways to raise poultry through the use of chicken tractors, moveable pens, and day pens while reducing costs of production.

Processing Poultry; Wed. March 11, Instructor Laura Faley

Note: this session only will be held at WSU Snohomish County Extension, 600-128th St SE, Everett Find out how you can process your own poultry to maximize the quality of value added product for table or sale. Discover how to gauge how tough your birds are and how to keep processing them a manageable task.

Beef: Start to Finish Part 1; Wed. March 18, Instructors Gerry Labish and Bobbi Lindemulder

Is raising beef in your future? Explore various models of raising beef including totally grass fed versus grain finished. Are you thinking of starting with weaned calves and finishing them out, or buying 600 pounders in the spring and selling them in the fall? Learn about the economic impact of each system.

Beef: Start to Finish Part 2; Wed. March 25, Instructors Gerry Labish and Bobbi Lindemulder

Putting your plan to work! Housing, vaccinations, health needs, handling requirements, land and fencing, best management practices; how it all works together to return the highest profit dollar to your bottom line will be discussed.

Each session is limited to 24 students; register ASAP to hold your spot. Cost for one workshop is \$25 per person, \$20 per person for two or more different sessions; pre-payment is required. To register, contact Karie Christensen at (425) 338-2400, email kchristen@cahnr.wsu.edu, or download the form at <http://snohomish.wsu.edu/ag/workshops/livestockseries09.pdf> and mail with your check.

For more information on the courses, contact Drew Corbin at corbina@wsu.edu, (425) 357-6012.

Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, color, gender, national origin, religion, age, disability, and sexual orientation. Evidence of non-compliance may be reported through your local Extension Office. Persons with a disability requiring special accommodation can request accommodation 21 days before training at (425) 338-2400. If accommodation is not requested in advance, we cannot guarantee availability on-site.

WASHINGTON STATE UNIVERSITY



SNOHOMISH COUNTY EXTENSION

I'd like to register for the following Livestock Series workshops:

Each workshop session is limited to 24 students; register ASAP to hold your spot. Cost for one workshop is \$25 per person, \$20 per person for two or more different sessions; pre-payment is required.

Date	Title	Qty	Cost	Total
Feb. 18:	Raising Market Hogs for Profit	_____	_____	_____
Feb. 25:	Market Hogs: Production Methods & Nutrition	_____	_____	_____
Mar. 4:	Raising Pastured Poultry	_____	_____	_____
Mar. 11:	Processing Poultry	_____	_____	_____
Mar. 18:	Beef: Start to Finish Part 1	_____	_____	_____
Mar. 25:	Beef: Start to Finish Part 2	_____	_____	_____
TOTAL ENCLOSED			\$	_____

Registration Information

Name(s): _____

Email: _____ Cell: _____

Company: _____ Work Phone: _____

Address: _____ Home Phone: _____

City: _____ State: _____ Zip: _____

Check all that apply:

Farmer/Rancher Nursery/Greenhouse Operator Landscaper/Arborist Homeowner

Rural Landowner Condo/Apartment Dweller Other _____ Master Gardener # _____

Payment Information

To register, mail (or drop off) this form with your check. Registration deadline is two days before workshop date. Last minute registration accepted only if space is available. Questions? Call Karie Christensen at 425.338.2400 or email: klchristen@cahnrs.wsu.edu

Please make checks payable to: *Washington State University*
 Mail check and registration form to: Karie Christensen
 WSU Snohomish County Extension
 600 - 128th St SE
 Everett, WA 98208-6353

Refund Policy: *Cancellations can be made until two days prior to class, at which time the registration fee, less \$20 will be refunded. No refunds after that time, nor for "no shows". Class substitutions are acceptable at any time. WSU reserves the right to cancel workshops if there is insufficient registration.*

Discrimination/Accommodation Policies. *Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension office. Persons with a disability requesting special accommodation can request accommodation 21 days before training at 425.338.2400. If accommodation is not requested in advance, we cannot guarantee availability on-site.*

Scholarships: A limited number of needs-based scholarships to fund a portion of class fees are available. For more information and a needs-based application, call 425.338.2400 or email klchristen@wsu.edu.

pmt type _____ date rec'd _____ amt pd \$ _____ initials _____
 ck# _____ d-receipt _____ paid by _____