



# VERMONT BEEF PRODUCERS ASSOCIATION

## ANNUAL SUMMER SOCIAL

**Saturday August 21, 2010 10am to 2 pm**

Have you ever consigned, or bought cattle at a Graded Feeder sale and wondered how they determined their Grade? Here is your chance to learn how. Levi Geyer, USDA Cattle Grader, will conduct a live animal evaluation on both fat and feeder cattle. This demonstration will not only help you understand the Cattle Grading system, but also help you determine when your animals are ready to be processed. Levi will also give a short overview on AMS, and the services they have to offer to beef producers. The Summer Social will be held at the new Westminster Meats processing facility. There will be a tour of this facility along with the chance to compare Grain finished carcasses to Grass finished carcasses. The meat cutters from the facility will also give a demonstration on carcass grading. Chet Parsons will make a presentation about USDA Risk Management, and how it can benefit beef producers.

Lunch will be potluck with both grain and grass finished burgers provided by VBPA. The event is sponsored by the Vt Beef Producers Association, VT Grass Farmers Association and USDA Risk Management. Cost is free to VBPA and VGFA members, non-members \$30 [includes 2010 VBPA membership].

Please RSVP to David Mills at 802-247-8886 by Monday August 16th.

Directions: Take exit 5 off I-91, turn west at the stop sign. Go 1/4 mile to a stop sign and turn right. 300 yards on the left will be a large white building [ 52 Seafood Lane]

