

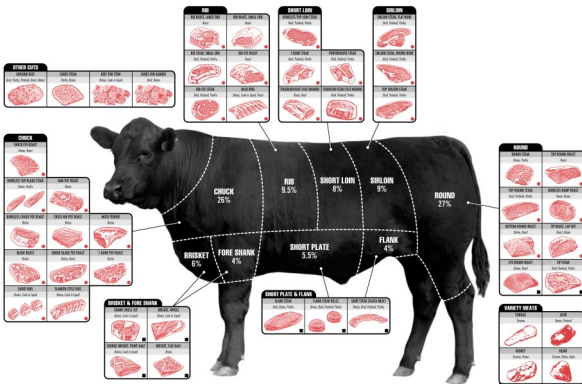


# BEEF FIELD DAY FOR YOUTH



**Saturday, March 11, 2017**  
**12:30 - 4:30 pm**  
**Marsing High School**  
**Ag Building**

*\$2 per person,  
payable at  
the door*



## Stations

- #1 New York, Prime Rib, Flat Iron . . . Where do all your favorite beef cuts come from?
- #2 Are we there yet? . . . How to determine if my steer is finished.
- #3 Come and get it? Quality grading **(and sampling!)** of beef ribeyes.
- #4 Counting dots and measuring fat thickness . . . Important factors in determining yield grades.

## Schedule

- 12:30 Check in
- 1:00 Welcome & Program Overview
- 1:30 Move to assigned stations
- 1:35 Rotation 1
- 2:05 Move to next station
- 2:10 Rotation 2
- 2:40 Break (we will provide refreshments)
- 3:10 Rotation 3
- 3:40 Move to next station
- 3:45 Rotation 4
- 4:15 Reassemble in starting area
- 4:20 Wrap-up

Thanks to Grubbin' BBQ for their help at the sampling station, and to the Idaho Beef Quality Assurance program and the Owyhee Cattlemen's Association for providing the meat.




In order for us to provide enough handouts, supplies and refreshments, please **RSVP by March 9** to [owyhee@uidaho.edu](mailto:owyhee@uidaho.edu) or 896-4104. Let us know your name, club, and the number of youth and adults attending. You need not reply individually, but please try not to duplicate.

ALL 4-H & FFA Youth — **and Parents** are welcome!