

Mobile Pork 300

When: March 21, 22, and 23, 2024

Where: WSU Extension Skagit
11768 Westar Lane, Suite A
Burlington, WA 98233



What: The 300 series of producer and processor species specific educational events are back. This course will be taught using the WA Meat-Up mobile education unit.

Attendees will participate in a learner engaged program that will span the following topics: selection, marketing, harvest, sensory evaluation, carcass evaluation, fabrication and further processing, etc.

Why: This program is offered in partnership between Washington State University Extension and Washington State Department of Agriculture through WA Meat-UP <https://wameatup.com>. This is a grant supported program through USDA – NIFA (National Association Food and Agriculture) - Western Extension Risk Management Education Program

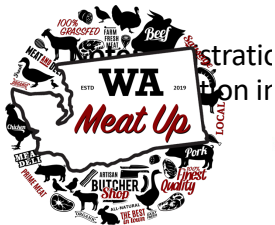
Registration: \$125 per participant and can be paid on-line by clicking this link [Pork 300 Registration](#) it will redirect you to Simpletix and will ask for approval. Or you can access registration by going to this website <https://www.simpletix.com/e/mobile-pork-300-tickets-154669> you can register by paying with a check by filling out registration form for each participant. Please make checks out to WSUE Spokane County and with "Pork 300 program" in the memo line. Mail registration and checks to:

WSUE Spokane County Pork 300
c/o Bob Kestell
222 N Havana Street
Spokane, WA 99202

Any online or mailed in registration will have to be either in the online system **by Friday March 8, 2024**, or post marked by that date when the registration window closes.

Please reach out after the deadline if interested, we want to fill all open spots. There's room for 16 participants and it will be a first come first served event so register early.

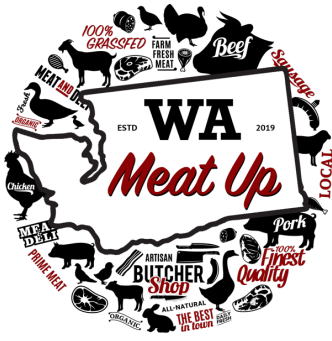
Registrations received after Friday March 8, 2024 will be late and will be charged a fee of \$175/per person.



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hands-on activities, Lodging and
participant the 21 years or older
Washington
State Department of
Agriculture





Schedule of Tentative Topics – Location WSU Extension - Skagit County Classroom

Day 1: Thursday March 21, 2024

- 12:30 pm – Registration and Team Assignments
- 1:00 pm – Welcome/Outline of Mobile Pork 300 Program and Funding/Data Collection and Use
- 1:30 pm – Hog Evaluation and Value Based Pricing Discussion - Live and Carcass
- 2:15 pm – Practice Estimation of Live Hog and Carcass Value
- 3:00 pm – Break
- 3:00 pm – Ultrasound Evaluation of Hogs and Discussion of Estimates
- 3:45 pm – Grid Pricing with Examples
- 4:30 pm – Hog Auction – Teams will Gather for Viewing Videos and Purchasing of 4 Hogs
- 5:30 pm – Hog Harvest Video Presentation and Discussion
- 6:30 pm – Dinner with WSU Wine and Brews Pairings
- 7:00 pm – Panel Presentation on Marketing and Distribution Opportunities and Challenges

Day 2: Friday March 22, 2024

- 8:30 am – Pork Carcass Grading
- 9:30 am – Carcass Fabrication Demonstration
- 10:30 am – Participant Split Group A (Team 1 and 2) and Group B (Team 3 and 4):
 - A) Innovative Pork shoulder primal breakdown in mobile fabrication unit and trailer
 - B) Pork Processing (Sausage, restructuring, curing, smoking, etc.) in WSUE Skagit Kitchen
- 12:30 pm – Lunch
- 1:30 pm – Participant Split Group A (Team 1 and 2) and Group B (Team 3 and 4):
 - A) Pork Processing (Sausage, restructuring, curing, smoking, etc.) in WSUE Skagit Kitchen
 - B) Innovative Pork fresh ham primal fabrication in mobile fabrication unit and trailer
- 3:30 pm – Feeding and Managing hogs for a nutritional value resulting in a quality product
- 4:30 pm – Sensory evaluation of pork (nutritional and location of muscle differences)
- 5:30 pm – A Chefs Perspective
- 6:30 pm – Dinner
- 7:30 pm – Pork Industry Knowledge Bowl

Day 3: Saturday March 23, 2024

- 8:00 am – Farm to Table Approach – WSDA Regional Markets Resources
- 9:00 am – An Introduction to Resources: WA Meat-up, Producer Organizations, NWMPA, AMSA, etc.
- 10:00 am – Hog Selection Tools for Quality and Value
- 11:15 am – Tools to Measure Pork Carcass Quality and Palatability in the Retail Case
- 12:15 pm – Lunch and discussion (Items made in Fridays product development sessions)
- 1:00 pm – Survey data collection from all participants
- 1:15 pm – Review Live, Carcass and Retail Values and Awards
- 1:45 pm – Adjourn

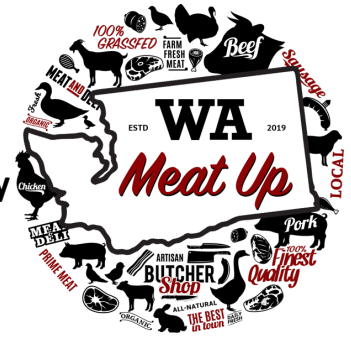


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Mobile Pork 300



Note: If registering via mail then complete this questionnaire and remit with your registration to Bob Kestell, WSUE Spokane County

Name: _____

Address: _____

Phone Number: _____

Email Address: _____

Do you raise hogs? Yes _____ or No _____

If Yes, type of operation?: _____

Do you process pork meat? Yes _____ or No _____

If Yes, type of facility (USDA, Custom, etc.)?: _____

Do you distribute pork direct to consumer? Yes _____ or No _____

If Yes, how?: _____

Do you distribute pork direct to restaurant trade? Yes _____ or No _____

If Yes, how?: _____

What do you hope to gain from this course? _____

What interactions (producer and processor organizations, allied industry, others with like interests or who will support your interest, etc.) do you believe would be beneficial for your operation? _____

With what you know now, what would be useful resources to support you? _____



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