

Day Two-October 24, 2009

- 7:30 to 8:00 am Registration and visit with sponsors, breakfast on your own
- 8:00 to 9:00 am Building healthy grazing systems: pasture ecology, *Ed Rayburn, WVU*
- 9:00 to 10:30 am Forage systems for grass finishing: Part II, *Anibal Pordomingo, University of La Pampa in Santa Rosa*
- 10:30 to 11:00 am Break and Visit Sponsors
- 11:00 to 12:00 pm Supplementation in pasture finishing systems, *John Andrae, Clemson University*
- 12:00 to 1:00 pm Lunch buffet and visit with sponsors
- 1:00 to 2:00 pm Understanding factors affecting meat quality, *Susan Duckett, Clemson University*
- 2:00 to 3:00 pm Genetics for grass finishing, *Jeremy Engh, Lakota Ranch, Remington, VA*
- 3:00 to 3:30 Break and visit with sponsors
- 3:30 to 4:30 Marketing pasture finished beef: a success story, *Mac Baldwin, Baldwin Family Farms, Yanceyville, NC*
- 4:30 pm Evaluation and adjourn



Partners

Virginia Forage and Grassland Council,
Virginia Cooperative Extension,
Clemson Extension, and West Virginia
University Extension Service
Virginia Farm Bureau

Place
Stamp
Here



3599 Indian Oak Road
Crewe, VA 23930



2009 Mid-Atlantic Grass-Finished Livestock Conference: “Merging the Art and Science of Grass Finishing”



Tour of Joel Salatin's
Polyface Farm
included!

**Holiday Inn Conference Center
Staunton, VA
October 23 and 24, 2009**

Featuring nationally and internationally renowned experts on grass-finishing, field tour, meat cutting and cooking demonstration and more!

Day One-October 23, 2009

- 7:30 to 8:00 am Registration and visit with sponsors, breakfast on your own
- 7:45 to 8:00 am Welcome, Jerry Swisher, *Virginia Forage and Grassland Council*
- 8:00 to 9:00 am Forage systems for grass finishing: Part I, *Anibal Pordomingo, University of La Pampa in Santa Rosa*
- 9:00 to 10:00 am Moving past direct marketing: potential of alternative marketing outlets for grass fed beef producers in the mid-Atlantic, *Denise Mainville, Virginia Tech*
- 10:00 to 10:30 am Break and visit with sponsors
- 10:30 to 11:30 am Small scale processing facilities: challenges and opportunities, *Joe Cloud, T and E Meats, Harrisonburg, VA*
- 12:00 pm Load buses and depart for Polyface Farm, Swoope, VA (*Box Lunch*)
- 12:30 to 4:30 Tour Polyface Farm, *Joel Salatin*
- 4:30 pm Travel back to Holiday Inn Conference Center
- 5:00 to 5:30 pm Break and visit with sponsors
- 5:30 to 6:30 pm Meat cutting and cooking demonstration, *local butcher and executive chef*
- 6:30 to 8:30 Dinner featuring local produced beef and cash bar



PLEASE PRINT

Name (s)

Organization (*Farm, School, Business*)

Address

City	State	Zip Code
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Email	Phone Number
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Early Registration – Must be post marked by September 15, 2009

Registration	<u>Early</u>	<u>Late</u>	x	<u>Number</u>	=	<u>Amount</u>
Per Attendee	\$200	\$300	x	_____	=	_____
Per Student	\$100	\$200	x	_____	=	_____
Total Amount of Check						_____

Please make check payable to VFGC

Mail check and registration form to: **VFGC**
Margaret J. Kenny
3599 Indian Oak Road
Crewe, VA 23930

Baldwin Family Farms: A Grass-Finished Success Story

Baldwin Family Farms (BFF) is a multi-generation, sustainable **Charolais** cattle farm owned and operated by the Baldwin family. The home farm is spread over 650 acres near Yanceyville, North Carolina in the beautiful rolling hills of Caswell County. The Baldwin family consists of V. Mac & Peggy Baldwin who are the dad and mom, daughter Patti Shepherd (children Scott & Patrick) and son Craig, wife Tracey (children Kristain and Stephen).

The Baldwins founded their farm in 1969 when they purchased two registered **Charolais** heifers. As they did not own land at the time, they used Peggy's family's 19-acre farm. The family went on to rent and improve numerous properties until 1981 when they purchased a 331-acre fixer-upper cattle farm in Caswell County.

Mac currently practices a form of winter and summer grazing he first learned about from a fellow cattle producer in Mississippi in 1992. The keys to the grazing program are using poultry litter—which is now produced entirely on the farm—for fertilizer and planting Marshall Rye Grass for winter, then Red River Crabgrass for summer. These grass management techniques quadrupled the capacity of the farm while further improving the quality and flavor of their beef.

In 2002 the Baldwins began marketing their unique beef under the Baldwin Charolais Beef label. In 2003, they opened their on-farm beef outlet. Early adopters of web technology, in 2005 they redesigned their website to better reflect the family's growing business. Baldwin Family Farm's mission is to produce healthy beef with superior quality and taste utilizing old-fashioned, sustainable techniques. For more information on Baldwin Family Farms visit their website at <http://www.baldwinbeef.com>.

