

## REGISTRATION FORM

**Preregistration is STRONGLY recommended.  
Seating is limited.**

NAME(S)	WORKSHOP CHOICE CHECK BOX BELOW			
	Cattle	Meat	Soils	Mush-rooms

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_

ZIP \_\_\_\_\_ PHONE \_\_\_\_\_

E-MAIL \_\_\_\_\_

WORKSHOP	COST	TOTAL
Cattle	\$50 x ___ (# of people)	\$
Meat	\$40 (first person) +	\$
	\$30 x ___ (others)	\$
Soils	\$25 x ___ (# of people)	\$
Mushrooms	\$25 x ___ (# of people)	\$
<b>GRAND TOTAL</b>		<b>\$</b>

**CHECK ENCLOSED**

Sorry, we do not accept credit or debit cards.



**MAKE CHECKS PAYABLE TO:** Minnesota Department of Agriculture  
**MAIL TO:** Cashier, Minnesota Department of Agriculture,  
 625 Robert St. N., St. Paul, MN 55155-2538  
 (Cashier – source code 3147006)

# WINTER WORKSHOPS

## Thursday, January 10, 2013



River's Edge Convention Center  
 10 Fourth Avenue South  
 St. Cloud, Minnesota

### ALL DAY SESSIONS

**Building Better Bovines** with Gearld Fry  
 9:00 a.m. – 4:00 p.m.

**Meat Sales: The Rules and The Processing**  
 9:00 a.m. – 4:00 p.m.

### HALF DAY SESSIONS

**Understanding Soil Health** with Gary Zimmer  
 1:00 p.m. – 5:00 p.m.

**Growing and Marketing Specialty Mushrooms**  
 with Joe Krawczyk  
 1:00 p.m. – 4:00 p.m.



## Building Better Bovines: Selection, Breeding, and Management for Top Returns

**PRESENTER:** Gearld Fry, *Bovine Engineering & Consulting*

**TIME:** 9:00 a.m. – 4:00 p.m.

**COST:** \$50 per person



Raising cows is about harvesting, utilizing, and processing grass into milk, meat/protein, and fat. It is also about returning a sustainable profit to the producer. Cattle selection, breeding, and management practices largely determine the quality of your product. In this all-day intensive workshop, Gearld will teach you how to select, breed, and develop a bovine body type that gives the highest possible return from grass. He will also teach you how to use observation to assess genetic potential of bulls and cows.

Gearld has made improving grass-fed beef and dairy cattle his life's work. MDA is excited to bring him to St. Cloud this year.

## Meat Sales: The Rules and The Processing

**PRESENTERS:** Levi Muhl, *MDA and a panel of meat processors*

**TIME:** 9:00 a.m. – 4:00 p.m.

**COST:** \$40 per person (*\$30 for each additional member of the same farm or business*)

Livestock producers who sell their own meats or poultry, or those who want to start, are invited to attend this all-day workshop. Levi Muhl from the Dairy & Food Inspection Division at the Minnesota Department of Agriculture will spend the entire morning with you in a comprehensive discussion of meat sales regulations with plenty of time for your questions. The afternoon session will focus on meat processing. A meat processor panel will provide interactive learning and help you get the most out of the farmer-processor relationship.

This workshop is coordinated by Minnesota Institute for Sustainable Agriculture with support from the Minnesota Department of Agriculture and the Sustainable Farming Association of Minnesota.

*In accordance with the Americans with Disabilities Act, this information is available in alternative forms of communication upon request by calling 651-201-6000. TTY users can call the Minnesota Relay Service at 711 or 1-800-627-3529. The MDA is an equal opportunity employer and provider.*

## Understanding Soil Health

**PRESENTER:** Gary Zimmer, Leilani Zimmer-Durand, and Allen Philo, *Midwestern BioAg and Otter Creek Organic Farm*

**TIME:** 1:00 – 5:00 p.m.

**COST:** \$25 per person



What is a soil program? How does it work? Learn how to recognize soil fertility and develop a program that will work on your farm. The workshop will include a discussion of using tillage that enhances soil, how you can use soil testing and soil correction to improve production quality and quantity, and tips for managing plants for optimum health. We'll include scientific principles along with practical viewpoints and tips. Gary has taught and spoken about biological farming around the world; don't miss him in St. Cloud!

## Growing and Marketing Specialty Mushrooms: Oyster, Shiitake and Winecap

**PRESENTER:** Joe Krawczyk, *Field & Forest Mushrooms*

**TIME:** 1:00 – 4:00 p.m.

**COST:** \$25 per person



Low-input, sustainable cultivation of high quality mushrooms can be done at any scale. Learn how to start small by adding mushrooms to your market stand or CSA share, and gain tips on how to market specialty mushrooms. Drawing on three decades of experience in the U.S. and Canada, Joe will explore every step with you, from choosing the correct substrate for cultivation all the way to harvesting.

### USEFUL INFORMATION

- Materials and break refreshments will be provided. Lunch is on your own.
- While these workshops precede the 2013 Minnesota Organic Conference in St. Cloud, they are designed for all kinds of growers, organic and not.
- Visit our website at [www.mda.state.mn.us/organic](http://www.mda.state.mn.us/organic) for additional speaker info and to learn more about the full conference. Or search for "MDA Organic Conference" online.
- Directions: From I-94, take Exit 171 toward Saint Cloud. Turn right on Washington Memorial Drive then right on Highway 23. Turn left on Fifth Ave S then right on First St S.
- Parking is available in the Convention Center ramp for \$5 (all day)
- Questions? Call or email Cassie Boadway, 651-201-6012 or [cassie.boadway@state.mn.us](mailto:cassie.boadway@state.mn.us)