Meat quality workshop offered in Fairbanks

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A University of Idaho Extension livestock educator will lead an Alaska meat quality assurance training Feb. 9-10 in Fairbanks.

Individuals of all ages and levels of experience may participate in the free workshop, which will include cutting demonstrations and quality and yield grading of beef, sheep and pork on Feb. 9, and quality assurance training on Feb. 10.

John Anderson, a 4-H leader who raises beef, coordinated the training. Sarah Baker, an associate professor and livestock Extension educator from Custer County, Idaho, will lead the training.

“It’s a best practices approach to handling your animals to get the best meat quality,” Anderson said.

The workshop will meet Feb. 9 at the Fairbanks Community Food Bank from 9 a.m. to 11:30 a.m. and at 1 p.m. at Mid-State Meats in North Pole. Participants will taste different grades of beef and various cuts of meat, looking at tenderness, juiciness and flavor. The workshop will continue from 9 a.m. to 4 p.m. Feb. 10 at the Food Bank and will cover ethics, animal health and welfare, record keeping, and feeds and nutrition and their relationship to the end product quality.

The Tanana District 4-H/FFA Livestock Committee and the Alaska Farm Bureau are sponsoring the training. 4-H and FFA (formerly Future Farmers of America) are youth development programs of the University of Alaska Fairbanks Cooperative Extension Service.

For more information about the workshop, contact Anderson at 907-490-8117 or at anderson.john118@gmail.com.