

Direct Marketing Grass Finished Beef One Small Scale Approach

February 20

7:00 p.m. - 9:00 p.m.

\$10.00 per person

Junius Fire Hall

647 Dublin Road, Clyde

What we've learned (positive & negative) from 10 years of direct marketing beef & other sustainably raised meats (including pastured eggs).



Bill Hodge, retired U. of Georgia extension specialist and principal of Sustainable Genetics, will share his experiences. Bill and his wife, Di started the Hodge Ranch in 1973. Some of his management practices include: matching livestock and forage resources in controlled grazing, 12 month rotational grazing, no supplemental feed, sustainable pasture management (nutrient recycling – no pesticides used), 45-day calving season, across the fence (fenceline) weaning. Now in retirement, Bill is looking to expand his forage finished beef business, amongst other things.

Registration deadline:

February 16

To register:

\$10.00 per person, *refreshment's provided*

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