

The Canadian Angus Association in conjunction with Certified Angus Beef presents...

## *Agenda:*

Monday, June 8

6:00 PM Welcome reception

Tuesday, June 9

9:00 AM Welcome, schedule and overview

9:30 AM Evaluation of live cattle– Brody Gardner, Diamond T Cattle Company

11:15 AM Genetics of Carcass Traits

12:00 PM Lunch

1:00 PM Ultrasound– Rod Wendorf, Windy Ridge Ultrasound

1:45 PM Utilizing Carcass data for the cow/calf producer Bruce Niznik

2:30 PM Break

2:50 PM Carcass Parts and Value–Clint Walenciak, Certified Angus Beef

3:30 PM TBD

4:15 PM Food service perspective Mike Friesen, Gordon Food Service

5:00 PM Day one wrap up

5:30 PM Reception and evening meal

Wednesday, June 10

8:45 AM Welcome Day two overview

9:00 AM Carcass cutting demonstration Clint Walenciak, CAB and Brad McLeod, Olds College

10:30 AM Break

11:00 AM Feedlot perspective– Doug Price

11:45 AM Canada Beef Inc.

12:30 PM Lunch

1:30 PM Evaluation of Carcasses from day one– Oscar Lopez Campos, Lacombe Meat Research Center

2:45 PM Break

3:00 PM Possible changes to Canadian Beef Grading– Cindy Delayoe, Canadian Beef Grading Agency

3:45 PM Growth of Quality market & potential in Canada– Larry Corah, Certified Angus Beef

4:30 PM Wrap up and thank you



*discover the value of the Angus Carcass*

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