



9TH ANNUAL INTERNATIONAL LIVESTOCK FORUM AND THE 2023 MOUNTAIN MEAT SUMMIT AGENDA

January 10th, 2023 (ILF Student Fellows Only)

- 4:00pm: Opening Reception at NWSS Centennial Room
- 4:45pm: Kickoff Speakers
- 5:30pm: Walking Tour of the NWSS

January 11th, 2023: Tours and Opening Receptions

- 8:00am: Registration and Check-in (NWSS Complex 4655 Humboldt Street)
- 9am-4pm: Tours in Northern Colorado (*Participants will select one of four tours, box lunches provided upon departure*)
 - Tour 1: Commercial Livestock Production in Colorado
 - Tour 2: Small and Mid-Sized Agriculture in Colorado
 - Tour 3: Organic and Natural Production in Colorado
 - Tour 4 (Noon - 4pm): Walking tour of the National Western Complex and Spur Campus (Meet in the lobby of the Terra Building on the Spur Campus)

- 4:30pm: Reception & Dinner (Hydro Building at the CSU Spur Campus)
Recognition of donors and ILF student fellows. Reception is open to all.
- 8:00pm: *ILF Student Fellows Only: NWSS Rodeo*

January 12th, 2023: Technical Program at the CSU Fort Collins Campus

All morning sessions will be in Behavioral Sciences Building, Room 131

- 7:30am Registration, breakfast and Coffee Available
- 8:00am Welcome and Introductions
- 8:30am: **Meat and Livestock Industry Updates**
Speaker: Randy Blach, CattleFax
- 9:30am: **International Markets: Challenges & Opportunities**
Speaker: Erin Borrer, USMEF
- 10:30am: Break
- 11:00am: **The Global Significance of a Sustainable Livestock Industry**
Speaker: Dr. Sara Place, CSU AgNext

Thank you to the event sponsors!



12:00pm: **Lunch in the JBS Global Food Innovation Center**

1:00pm: **Afternoon Breakout Sessions (snacks available from 2-4pm).**

Room designations: GFIC (Global Food Innovation Center); BSB (Behavioral Sciences Building); Nutrien (Nutrien Agricultural Sciences Building)

Time	Breakout 1	Breakout 2	Breakout 3	Breakout 4	Breakout 5
1:00-1:55pm	Thinking outside of the middle: Maximizing carcass value (<i>Panel</i>) Panelists: Kelcey Christensen, 307 Meat Company; Jordan Hinton, SALT Craft Meat Market	Animal Welfare & Handling Speaker: Dr. Temple Grandin, Colorado State University	Planning for the Future: Resiliency & Succession Planning (<i>Panel</i>) Panelists: Heidi Crippen, Angie Satterwhite, Holly Zink	Understanding Meat Processing Options (<i>Panel</i>) Panelists: Julie Mizak, Colorado Department of Agriculture; Justin Latham, Wyoming Department of Agriculture	The People Problem: Addressing the Workforce Challenge (<i>Panel</i>) Panelists: Dr. Bob Delmore, Colorado State University; Mark Gallegos, Colorado Department of Agriculture
Room	GFIC 31/33	BSB 131	Nutrien 163	Nutrien 135	GFIC 161
2:05-3:00pm	Meat Quality & Yield: Liabilities & Opportunities (<i>Panel</i>) Panelists: Jeff Smith, Colorado Craft Beef; Cody Heimke, Niman Ranch	Federal Support for Meat Supply Chain Expansion and Diversification (<i>Panel</i>) Panelists: Dr. Kevin Kephart, NIFA; Gary Harris, USDA Rural Development, AMS Transportation	International Markets: What's on the Horizon? Speaker: Dan Halstrom, U.S. Meat Export Federation	Exploring New Markets: Online and Direct-to-Consumer (<i>Panel</i>) Panelists: Michele Meyer, Community Ag Alliance; Tommy Casados, C4 Farms New Mexico; Matt LeRoux, Cornell University	Fabrication Demonstration
Room	BSB 103	BSB 107	BSB 105	GFIC 31/33	
3:10-4:10pm	Updates in Biosecurity: HPAI and Preparing for What's Next Speaker: Dr. Maggie Baldwin, Colorado Department of Agriculture	Navigating Building a New Facility: Case studies from Planning to Implementation Speaker: Chris Roper, FlowerHill Institute	Certification Programs, Labeling, and Marketing Speaker: Dr. John Scanga, Eurofins	Emerging Trends in Intermediated Meat Markets (<i>Panel</i>) Panelists: Beth LaShell, Ft. Lewis College; Kathryn Quanbeck, Force of Nature; Pam Fruh, Montana Farm to School	
Room	BSB 105	GFIC 135	BSB 107	BSB 103	GFIC 161

4:15pm: Curbside Consulting (various locations in the GFIC). Consulting will close at 5:30pm.

4:30pm: Networking Happy Hour: Colorado Craft Beer and local charcuterie (Atrium of the GFIC)

4:45pm: Closing Comments in the Atrium of the GFIC

Curbside Consulting

Join technical assistance providers for information or guidance in a one-on-one or small group setting. All meetings will be held in the GFIC. Meeting room are listed below.



Quivira Coalition. Discuss the New Agrarian agricultural apprenticeship program (applicable to apprentices and mentors interested in hosting an apprentice) and land health educational resources with Taylor Muglia. **Birko Conference Room.**



NICHE MEAT PROCESSOR
ASSISTANCE NETWORK

Niche Meat Processor Assistance Network (NMPAN). Discuss grants & loans, start-up questions for meat processing, getting meat to market, meat processing costs (budgets) and more with Rebecca Thistlethwaite and David Zarling. **Room 131.**



Flower Hill Institute and USDA. Discuss the technical assistance services that USDA has established to support producers and groups engaged in developing or expanding meat and poultry processing enterprises with Dave Carter and Chris Roper (Flower Hill Institute) and Sara Hernandez, Gray Harris, and Kevin Kephardt (USDA), as well as other grant and lending programs to support local and regional food systems. **Harris-Wood Boardroom.**



USDA Livestock, Poultry, and Grain Market News Division. Participate in one-on-one and hands-on learning on how to use USDA's treasure trove of market news data, reports, website information, and the new mobile app. Dive into USDA's Market News services and explore how to access and utilize this wealth of information for research and business planning and marketing decisions. **Room 31.**



COLORADO
Department of Agriculture

Colorado Department of Agriculture. Discuss custom exempt meat processing with Julie Mizak from the Colorado Department of Agriculture. **Frasier Conference Room.**



Cornell University and NC Choices. Get a demo of the Meat Pricing Calculator and discuss market strategy and brand identity with Matt LeRoux and Lee Menius. **Robinson Conference Room.**



University of Wisconsin, Food Finance Institute. Join Brad Rostowfske to discuss business (sales, marketing & operations/supply chain) / financial plan development, sources & uses of capital, raising equity, grants, and meat processing / facility design. **Room 135.**



High Plains Frontier Supply. Patrick Robinson and Angie Reisch will discuss sales, installation, training, service and support for new and used meat processing and commercial food equipment. CAD drawings and consultation for concept layouts, product flow, machinery layouts and budgeting. HACCP consultation and plan design. **Conference Room 147.**

ILF



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a program of NWSS and CSU

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Glenda Mostek