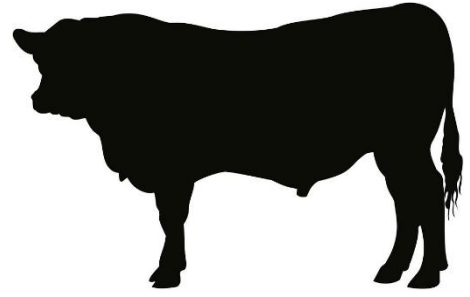


# BQA



## Chute Side Training

BQA or Beef Quality Assurance, is a commitment made by beef producers to follow the best practices of animal health, food safety, and animal handling techniques to ensure a safe, wholesome food supply to consumers. Beef producers who get BQA certified are taking the proper steps in ensuring consumers a safe abundant food supply and are up to date on the best practices of their industry.

### Location: **Center Dale Farm**

David and Evelyn Hawthorne  
28206 St. Rt. 126  
Black River, NY 13612

Time: *Saturday, **March 3, 2018***

**10:00 am – 12 pm**

- Ron Kuck will discuss how to body condition score cows and its impact on calving and reproduction.
- Opportunity to evaluate USDA Feeder Grade frame sizes.
- Dress warm for the weather!
- We are doing Tier 2, today. For Tier 1, complete training online at [www.bqa.org](http://www.bqa.org).
- Please register!

**RSVP:** Mellissa Spence - 315-376-5274 or [mms427@cornell.edu](mailto:mms427@cornell.edu)

Ron Kuck – 315-704-8810

Dean Wheeler- 315-767-6988 or [beeffarmit1@yahoo.com](mailto:beeffarmit1@yahoo.com)

Northern NY Beef Producers Association- Region 7