

BOOTH CREEK WAGYU BEEF SUMMIT

THURSDAY, SEPT 26 TO SATURDAY, SEPT 28, 2024



You are invited to attend our first ever Wagyu Beef Summit and Booth Creek Wagyu Open House!

The purpose of hosting this summit is to share knowledge and help U.S. Wagyu beef companies become more profitable.

SEMINARS FRIDAY, SEPTEMBER 27 WILL INCLUDE THE FOLLOWING TOPICS:

- Speeding up genetic progress - led by Scott de Bruin, Mayura Station.
- Incorporating feed efficiency data into economic gain.
- Balancing beef supply with demand.
- Determining the best sales channels for your beef company.
- Optimizing carcass cut sheets for profitability.
- Utilizing cooked meats to increase dollar value of trim.
- Understand the value of developing a consistent customer base by using carcass grading to ensure consistent product.

OPEN HOUSE!

Tours of Booth Creek Wagyu's original meat market, Wagyu Feeders Inc., Booth Creek Wagyu Ranch, and Meatworks of Kansas, our own plant that exclusively processes Wagyu, will be available.

In lieu of an auction, we will have opportunities to purchase BCW leading genomic and carcass proven live cattle and frozen genetics via private treaty.

Register with Booth Creek Wagyu by emailing genetics@bcwranch.com, or calling 785-775-2253. Must reserve rooms at the Bluemont Hotel by August 27, 2024 for discounted rate. To receive this discounted rate, call the Bluemont Hotel at 785.473.7091 and use code B312617.