Saturday February 25, 2017 10AM-3PM
Spanish Fork Fairgrounds

Workshops include:

- Fabrication of a pig/wholesale and retail cuts
- Basics of pork production - hands-on skills training
- Ear notching and marking
- How and Where to give shots
- Safe pig handling
- Biosecurity on your farm
- Showmanship tips
- Skillathon
- Building a relationship with a veterinarian

Pork BBQ Lunch for all attendees!

Cost: $5. Attendees will receive a t-shirt, backpack and pork training materials.

Sign up now, spaces are limited!

Open to all Youth Pork Producers in 4-H and FFA. All attendees must be accompanied by a leader or parent.

More details available online: www.utahporkproducers.org