

STOCKMANSHIP STEWARDSHIP

March 28, 2026 | State College, Pennsylvania

Sponsors



Funded in part by the Beef Checkoff

8:00am – 8:30am **Registration open**
Donuts + Coffee

8:30am – 9:30am **Welcome, the Importance of BQA, and Consumer Insights**
Hannah Zundel-Walters, PA Beef Council
Adam Murray, Cornell University
Kaitlyn Swope, PA Beef Council/NEBPI

9:30am – 9:50am **Why Stockmanship Matters**
Ron Gill, PhD, and Curt Pate

9:50am – 10:00am **Break**

HANDS-ON ROTATIONS BLOCK 1

	Ron Gill Station	Curt Pate Station
10:00am – 10:30am	Farm A – Hands-On / B observe	Farm C – Hands-On / D observe
10:30am – 11:00am	Farm B – Hands-On / A observe	Farm D – Hands-On / C observe

10:00am – 11:00am **Concurrent Classroom Session 1**
Calving Issues 101 – Dr. Jody Kull

Practical troubleshooting for common calving challenges: when to assist, when to call your vet, and how to work as a team.

HANDS-ON ROTATIONS BLOCK 2

	Ron Gill Station	Curt Pate Station
11:00am – 11:30am	Farm E – Hands-On / F observe	Farm G – Hands-On / H observe
11:30am – 12:00pm	Farm F – Hands-On / E observe	Farm H – Hands-On / G observe

11:00am – 12:00pm **Concurrent Classroom Session 2**
Euthanasia & Emergency Decisions – Lisa Pederson, NDSU and Jerry Yates, WVU

How to recognize and make humane end-of-life decisions, plus Pennsylvania-appropriate carcass disposal options and emergency action planning. Attendees will gain hands-on experience with a captive bolt gun and learn proper anatomical locations on cattle for humane euthanasia, under expert guidance. You'll leave with a short, take-home plan tailored to your operation.

HANDS-ON ROTATIONS BLOCK 3

	Ron Gill Station	Curt Pate Station
1:00pm – 1:30pm	Farm I – Hands-On / J observe	Farm K – Hands-On / L observe
1:30pm – 2:00pm	Farm J – Hands-On / I observe	Farm L – Hands-On / K observe

1:00pm – 2:00pm **Concurrent Classroom Session 3**
Facility Design - Jacob Borelli, Shannon Borelli, Arrowquip

Low-stress layout tips to improve cattle flow, handler safety, and overall efficiency—whether you're building new or refining what you have. Bring photos or short videos of your current setup for on-the-spot feedback. If your cattle balk in certain areas or don't move smoothly, we'll help you diagnose why and fix it.

2:15pm – 3:15pm **Putting It All Together – Moving Cattle Through Systems**
Ron Gill, PhD, and Curt Pate

3:15pm – 3:45pm **Q+A, Take BQA Test**

4:30pm – 5:30pm **Happy Hour at Hilton Garden Inn State College**
Hors d'oeuvres and drinks

5:30pm **True Value of a Carcass: How BQA Principles Impact Quality**
Daniel Clark, Certified Angus Beef



Discover how BQA principles directly influence carcass quality and value. Join Dr. Daniel Clark, meat scientist from Certified Angus Beef, for a live carcass fabrication and learn how proper cattle handling, nutrition, and care translate into higher-value cuts and improved consumer satisfaction.

6:30pm **Raised with Respect Dinner Sponsored by Sysco & Certified Angus Beef**



STOCKMANSHIP
& STEWARDSHIP



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