## NATIONAL ANGUS CONFERENCE

W ith the spotlight on the Association's master plan — "The Angus Plan for 2000 and Beyond," the National Angus Conference will give breeders the kind of information they'll need to compete in the beef cattle business in the next century.

Set for Oct. 6-7 on the campus of Washington State University in Pullman, Wash., the conference will tie in with the Association's master plan to increase the percentage of cattle that meet the specifications for the Certified Angus Beef (CAB) Program, and to improve the genetics supplied by Angus cattle to continue the breeds increase in market share.

The subject of beef quality will be thoroughly addressed from the perspectives of the seedstock producer, feeder, packer and retailer. "Specification seedstock" is a concept drawing much interest in our industry; the concept will be covered by hands-on, experienced industry leaders and experts.

Scheduled program topics include "The Quest for Quality," "Commercial Producers' Needs for Specification Seedstock," Helping Our Customers Market Quality," "Where the Bucks are in the Feedyard Business," "Quality and Consistency from a Packer's Perch," "Pleasing the Palates of Consumers," "The Only Game in Town" and "Here's Your

Challenge, Angus Breeders." Most of the speaker slots are now filled, with the conference promising to be yet another topnotch event in the Association's series of meetings.

Preceding the conference, an outstanding tour put together by Washington Angus breeders, is set for Oct. 4-5. Tour visitors will see some outstanding purebred Angus and commercial herds. They'll also be treated to a sampling of the diversity of the state of Washington's agriculture.

Registration materials will be included in your August *Angus Journal*.

Conference headquarters hotels are:

### NATIONAL ANGUS CONFERENCE "The Angus Plan for 2000 and Beyond"

WASHINGTON STATE UNIVERSITY

Pullman, Wash.

Oct. 6-7 1998

TUESDAY, OCT. 6

9 a.m. Registration and refreshments

9:40 a.m. Opening Remarks

Richard Spader, executive vice president American Angus Association St. Joseph, Mo.

Welcome

Lawrason Sayre, president American Angus Association Churchville, Md.

Response Dan Coonrad

Washington State University Pullman, Wash.

10:00 a.m. The Quest for Quality

Bill Mies, professor of animal science Texas A&M University College Station, Texas

10:30 a.m. Commercial Producers' Needs for Specification Seedstock Sam Hands

Triangle H Land & Livestock Garden City, Kan.

11:00 a.m. Unscrambling the Information

John Crouch, director of performance programs American Angus Association

St. Joseph, Mb.

11:30 a.m. The Challenge of Producing Specification

Seedstock

Steve Brooks

Brooks Angus Ranch, Bowman. N.D.

Noon Lunch

Welcome to Washington State University
Ray Wright, head, Animal Science Department

Washington State University

Certified Angus Beef (CAB) Program

Commitment to Excellence award presentations

1:30 p.m. Helping Our Customers Market Quality

Minnie Lou Bradley Bradley 3 Ranch Memphis, Texas Lori Fink Fink Genetics

Manhattan, Kan. Stacy Butler Spring Cove Ranch Bliss, Idaho

3 to 5 p.n. Hands-on tour of Meats Lab, Demonstrations,

Live Cattle Viewing

Washington State University

6 p.m. Social Hour and Chuck Wagon Steak Cookout

WEDNESDAY, OCT. 7

8:30 a.m. Opening Remarks

Rod Wesselman, Regional Manager American Angus Association Moses Lake, Wash.

8:45 a.m. Where the Bucks are in the Feedyard Business

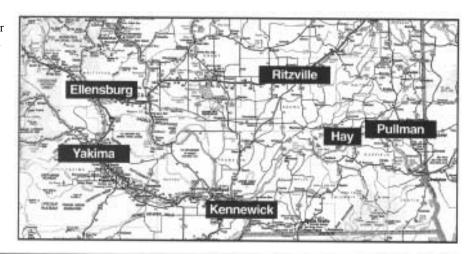
Cal Siegfried Premium Feeders Scandia, Kan.

# "The Angus Plan for 2000 and Beyond"

Holiday Inn Express, \$64 plus tax for one or two people, (509) 334-4437; and Quality Inn Paradise Creek Conference Center, \$55 plus tax for one or two people, (509) 332-0500.

#### For reservation information contact: American AngusAssociation

3201 Frederick Blvd. St. Joseph, MO 64506 (816) 383-5100 (816) 233-9703 FAX E-mail: angus@angus.org



9:15 a.m. Quality and Consistency from a Packer's Perch

To be announced

9:45 a.m. Pleasing the Palates of Consumers

Ed Hendee, owner

Taste of Texas Restaurants, Houston

10:15 a.m. Break

10:45 a.m. The Only Game in Town

Mick Colvin, executive director Certified Angus Beef Program

Wooster, Ohio

11:15 a.m. Here's Your Challenge, Angus Breeders

Roy Wallace, vice president, beef programs

Select Sires, Plain City, Ohio

11:45 a.m. Closing Remarks Richard Spader

#### AHMS SESSION TO BE OFFERED

As an optional part of the National Angus Conference, Scott Johnson director of the Angus Herd Management System (AHMS) will conduct an informational session after the conference concludes on Oct. 7.

The session will run from 1-4 p.m. and will be geared toward those who have never seen the AHMS software and are thinking about purchasing it. You will be able to watch an actual computer image to see how the software looks and works,

For those who use the software and have specific questions, Scott will be available during the conference with a booth outside the meeting room.

Bring your questions, even your data, and discuss AHMS with Scott.

#### WASHINGTON ANGUS TOUR Oct. 4-5, 1998

SUNDAY, OCT. 4
7 a.m. — Depart from Holiday Inn Express, Pullman
Tour Stops:
Pioneer Angus and Guests, Hay
Harder Panch (commercial ranch), Pitrville

Harder Ranch (commercial ranch), Ritzville Ritzville Angus and Guests, *Ritzville* Black Knight Angus and Guests, *Ellensburg* High Valley Ranch and Guests, *Ellensburg* 

MONDAY, OCT. 5
7:15 a.m. — Depart from Best Western, Ellensburg
Tour Stops:
Anderson Hay Export Tour, Ellensburg

Staton Hills Winery Tour, *Yakima*Rathbun Angus and Guests, *Kennewick*Fred Meyer Store (Certified Angus Beef Program licensee), *Kennewick* 

Simplot Feedlot Tour (IBP plant), *Pasco*Return to Pullman for the National Angus Conference

#### A special initation:

The Washington Angus Association will be showing off the diversity of our state. The state of Washington has great Angus cattle, along with tremendous diversity in environments and agricultural industries. The objective of our tour is to show you our registered Angus cattle throughout the state, the differences between dryland farming and irrigated farming, commercial cattle ranching, hay exporting, the Wine Country of Yakima Valley, feedlot chains and packing industries, and a licensed Certified Angus Beef Program grocery chain. If you have never been to the Northwest, this is a grand opportunity to come and visit the beautiful state of Washington.

For more information, contact: Bob Schoessler, Washington Angus president, (509)659-1057.

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