GOAT FIELD DAY
Saturday, April 25, 2015
Registration at 8:00 a.m.
Langston University Goat Farm

Registration for the Goat Field Day is FREE

For more information call (405) 466-6126
or register on-line at
http://www2.luresext.edu/goats/library/fd2015.html

Bring your own lunch or you can Pre-Register for Lunch
(BBQ goat, beans, potato salad, refreshments, and goat ice cream; only $10)

INSTRUCTIONS FOR PRE-REGISTRATION (one form per person):
1.- Write your name, address, and telephone number below. Indicate if you will be registering for lunch.
2.- Select afternoon workshops from each time period to attend from the schedule on the back of this form.
3.- Write a check payable to "RESEARCH SALES" for the amount, if registering for lunch.
4.- Mail this form and the check as soon as possible.

PRE-REGISTRATION FORM
NAME: __________________________________________ TELEPHONE: (____)__________
ADDRESS: __________________________________________
_________________________________________ ZIP: _____________
Email: ___________________________
(If you include an email address, you will receive verification of your registration.)

Registration for Goat Field Day is FREE; however, there is a fee for lunch. You may bring your own lunch.
Lunch Pre-Registration (Deadline April 17, 2015)
Make checks payable to:
Langston University/Research Sales

Adults ($10.00 each) ________
Children (12 and under) ($5.00 each) ________
TOTAL ________

Please mail this form and check to:
Agric. Res. and Ext. Prog.
Langston University
P.O. Box 730
Langston, OK 73050
ATTN: FIELD DAY
## 2015 Goat Field Day Registration - Adult

<table>
<thead>
<tr>
<th>Morning</th>
<th>9:00 - 11:45 a.m.</th>
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<tr>
<td><strong>IMPORTANT!!</strong></td>
<td>Adult participants will attend a general morning session starting at 9:00 a.m. and will be able to attend three breakout sessions in the afternoon. <strong>Please choose your three afternoon workshops below.</strong></td>
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### Afternoon Workshop Choices:

The afternoon workshops include:

1. Factors affecting the marketability of meat goat kids with Ms. Tess Caudill.
2. What IS a goat worth? with Ms. Yvonne Zweede-Tucker (**1:30 p.m. ONLY**).
3. The other 8/9 of your Business Plan with Ms. Yvonne Zweede-Tucker (**2:30 p.m. ONLY**)
4. Good news! We've got customers. Reaching them on paper, on-line, and on a trailer with Ms. Yvonne Zweede-Tucker (**3:30 p.m. ONLY**)
5. The art of cheesemaking with Dr. Stephanie Clark.
6. Internal Parasite Control - sustainable internal parasite control program with Dr. Barry Whitworth.
7. Basic Herd Health - herd health program including vaccinations, injection sites, and approved drugs with Dr. Lionel Dawson.
8. Basic Goat Husbandry - hoof trimming, body condition scoring, FAMACHA scoring, farm management calendar, etc. with Mr. Jerry Hayes.
9. Nutrition for Health and Production - calculation of energy, protein and feed intake requirements with Dr. Steve Hart.
10. DHI Training - supervisor/tester training for dairy goat producers including scale certification with Ms. Eva Vasquez.
11. USDA/NASS: Animal inventories with Mr. Wil Hundl and USDA/AMS: Market strategies with Mr. Cole Snider (**1:30 p.m. and 2:30 p.m. ONLY**)
12. USDA/NRCS: Conservation programs with Mr. Kenneth Hitch and USDA/FSA: Farm loans with Mr. Phil Estes (**1:30 p.m. and 3:30 p.m. ONLY**)
13. USDA/WS: Wildlife programs with Mr. Kevin Grant and OK Depart of Ag: Home Slaughtering regulations with Mr. Stan Stromberg (**2:30 p.m. and 3:30 p.m. ONLY**)
14. Tanning Goat Hides - basic tanning and leather treatment of goat skins with Dr. Roger Merkel.
15. Fitting and Showing for Youth and Adults - tips and pointers on fitting and show ring etiquette with Messrs. Robbie and Coleman Sanders (**this is a half-day afternoon workshop**).