



I'll bet the beef is good.

It had better be. The Texas Beef Quality Producer program is all about the food.

The TBQP program was developed to assist cattlemen in producing a safer, more wholesome food product. Better beef management practices help deliver a better meal for the all-important consumer. Get ready to participate in an upcoming Texas Beef Quality Producer training near you.

The TBQP program is built upon a proven system of Best Management Practices. This half-day session allows producers to become BQA certified. You should get your seat reserved now because producers are finding the benefits go well beyond the ranch gate... through the sale barn, to the feedyard and most importantly, all the way to the consumer.

Our nation's Beef Quality Assurance (BQA) programs are vital. They help cattlemen give the consumer a wholesome eating experience – even with market cows and bulls. And a good eating experience with beef brings the consumer back for more.

Call or go online to RSVP for your seat.
Stacy Fox, TSCRA, sfox@texas cattleraisers.org
800-242-7820 • www.texasbeefquality.com

A collaborative effort of:



Next Session: La Grange, Texas

July 24, 2009 - Fayette County Agriculture Building

Registration - 7:30 am

Program - 8:00 am

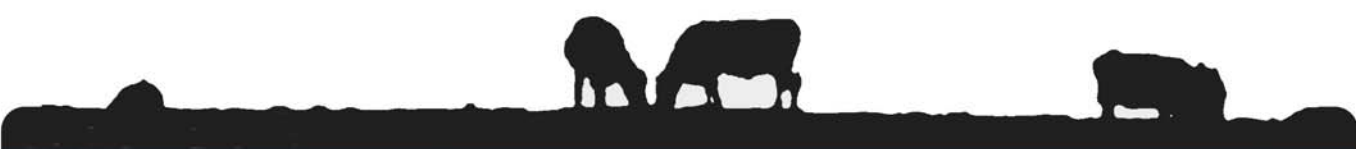
Program should conclude around 1:30 pm

Free lunch included!

Fayette County Agriculture Building
255 Svoboda Lane Room 104, La Grange, TX

Please RSVP by **July 20th** to:

TSCRA at 800-242-7820 Or The Fayette Co. Extension Office at (979) 968-5831



Certification programs cover Beef Quality Assurance, industry updates, record keeping, environmental stewardship and proper management practices associated with genetic selection, cattle handling, culling, vaccination, drug use and more.

Can't make the next training?

BQA certification is available online! Visit www.texasbeefquality.com

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Animal Health

