A one-day workshop will help beef producers improve the quality, consistency and value of Nebraska beef, said Randy Saner, University of Nebraska-Lincoln Extension educator in Lincoln and McPherson counties.

The workshop will begin at 8 a.m. and conclude at 5 p.m. at the Ag Building on the Lincoln County Fairgrounds.

The program starts with a review of beef quality auditing as it's been done in the past. Presenters will also discuss changes in recommendations and things producers can improve to increase quality and price of their beef.

In a yield and quality grades session, producers will get to look at steers on videotape and to evaluate and price them. They will also participate in a carcass yield and quality grade activity using photos of foreribs and ribeye cuts.

"We'll actually cut up, fabricate some beef ribs for yield and value," Saner said, "so we'll see how much yield and value are in those ribs."

Subprimal and cut-out value, tenderness and palatability, will all receive some attention before the taste tests to evaluate what producers saw during the day and how it tastes.

Pre-registration deadline is Wednesday, Jan. 20, but producers should sign up as soon as possible because each session is limited to 30 participants.

The Nebraska Beef Industry Council and the Nebraska Cattlemen's Association are sponsoring the event with UNL Extension so there's no charge for attendance.

For more information, contact Saner at the Lincoln/McPherson County Extension Office or on-li

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