



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 trained. You should get your seat reserved now because producers are finding the benefits go well beyond the ranch gate... through the livestock market, 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@tsra.org

800-242-7820 • www.texasbeefquality.com

A collaborative effort of:



Next Event: Overton, TX - July 29, 2014

Texas A&M AgriLife Research and Extension Center

1710 N Hwy 3053

Overton, TX 75684

Registration - 9:30 a.m.

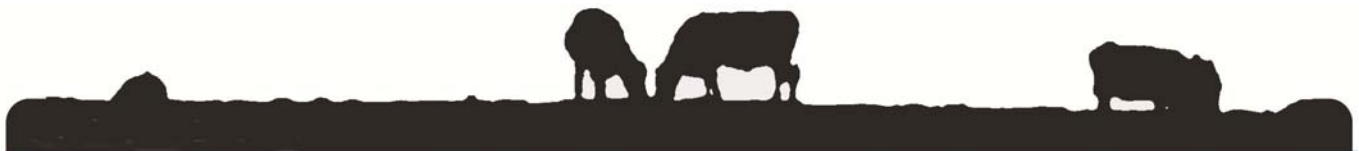
Program - 10:00 a.m.

Program should conclude around 3:00 pm

Lunch is included

Please RSVP to:

TSCRA at 800-242-7820



Training 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

A SPECIAL THANKS TO OUR SPONSOR

