

CALS Days Friday Workshop Offerings

1. Meats Judging Contest

Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary and Food Sciences

Join the Vandal Brand Meats team for a meat judging contest. This contest will give attendees the chance to judge carcass classes and retail cuts. Whether you're an experienced judge or would like to hone your skills – this is the contest for you! Please note that this workshop will take up both Workshop Block 1 & 2!

Clean clothes and close-toed shoes required for this workshop. If you are able to bring your own clean frock, please do!

2. Potato Block Printing

Presented by College of Agricultural and Life Sciences – Margaret Ritchie School of Family & Consumer Sciences

Make your own custom block print on fabric using Idaho's favorite commodity, the potato! Students will learn to carve, ink, and set a block print on cotton fabric.

3. Cows, Up Close & Personal

Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary & Food Sciences

Explore the imaging technique that uses high-frequency sound waves reflecting off internal body parts to create images for medical examinations. This technique will be used on dairy cows to demonstrate the advantages in diagnoses during gestation. The exciting part...you can discover the gender of the fetus.

4. Soil Science: The Story Beneath Your Feet

Presented by the College of Agricultural and Life Sciences – Department of Soil and Water Systems

Come and learn what soil *really* is...why it matters, the stories it tells, and how it's more than 'just dirt'! No prior experience necessary.

5. Commodity Markets: Making Dollar\$ and \$ense

Presented by the College of Agricultural and Life Sciences – Department of Agricultural Economics and Rural Sociology

Students learn the important role that futures markets play in lowering consumer prices and protecting producer profits in the ag supply chain. After a brief interactive overview of how futures markets work and the major economic drivers, students will then compete to forecast an expected price movement for grain, livestock and dairy markets based on an economic situation. Each commodity sector winner will receive an award.

6. The Modern Era of Genetic Engineering – Better Food for a Better World

Presented by the College of Agricultural and Life Sciences – Department of Plant Sciences

Over the course of thousands of years, people living in the wetlands of Southeast Asia, the fields of the Eastern Mediterranean, the highlands of Ethiopia, and the valleys of Mexico, identified wild plants and reshaped them into the crops we know today. They did this by setting aside a few seeds from their best performing individuals to serve as founders for the next generation. Today we would say they manipulated the best sets of genes they could find within each crop species. Although they might not have understood genetics as we do, this is essentially the same strategy we use today. However, unlike all who preceded us, we can also incorporate genes from other species to make crops more disease resistant, with better nutrition, more productive, and better able to survive hostile environmental conditions than either natural or artificial selection has previously done. Come and hear this story.

7. Iron Chef – Vandal Edition

Presented by College of Agricultural and Life Sciences – Margaret Ritchie School of Family & Consumer Sciences

Want to put your culinary skills to the test? Then this workshop is for you. Join our food and nutrition staff and students in a cooking competition. Show off your skills by preparing new and innovative meals using a mystery item, all while using state of the art kitchen equipment in the Carmelita Spencer Foods Laboratory.

8. Providing Clean Tissue Culture Plantlets to the Potato Industry

Presented by College of Agricultural and Life Sciences – Department of Plant Sciences

Before potatoes are grown to be on your plate, potato seed growers need to generate tubers that will be used as seed. Early generation seed growers first need plantlets that are certified to be clean of pathogens dangerous to the potato industry. These plantlets are grown, tested, and multiplied up in a soilless medium inside of a lab. The University of Idaho's Seed Potato Germplasm Program provides this service to the industry. During this workshop, you will learn more about SPGP, and will try multiplying up your own potato tissue culture plantlets in the lab.

Please come in clean clothes, and avoid entering any fields, gardens, or greenhouses beforehand to reduce the risk of introducing soil or insects into the lab. You will be provided a lab coat and shoe coverings.

9. I Can Do It with a Broken Heart

Presented by College of Agricultural and Life Sciences – Department of Animal, Veterinary & Food Sciences

Take part in this interactive workshop where we will discuss the heart. Learn more about healthy heart function and heart anatomy and handle hearts from a few different species. Participants will also get the opportunity to dissect a pig heart!