



# Livestock Behavior-Based Management Workshop

*Fred Provenza, Utah State University*

September 25, 2010 8:30 a.m. - 4:30 p.m.  
EUM Family Life Center, 227 Pennsylvania Ave., Holton, Kansas

## • Schedule for the day:

- 8:30 a.m.—9:00 a.m. **Introductions**
- 9:00 – 10:30 —**More than a Matter of Taste:** Palatability is more than a matter of taste. It involves dynamic and ongoing interrelationships among cells and organs that feedback to the palate to change liking for various mixes of forages available in a landscape. These relationships form the basis for the nutritional wisdom of the body manifest through abilities of herbivores to meet needs for energy, protein, and various minerals as well as to self-medicate to rectify maladies. Understanding the relationship between the body and the palate has opened unimagined opportunities for people to train livestock in a variety of ways including to forage in forest plantations, vineyards, and citrus groves; to avoid eating poisonous plants; to better utilize invasive plants; and to rejuvenate landscapes for the benefit of both wild and domestic animals.
- 10:30-10:45—**Break**
- 10:45-12:00—**Social Influences on Food and Habitat Selection:** Experiences in utero and early in life have life-long influences on animal behavior from an animal's disposition to the foods and habitats where it prefers to live.
- 12:00-1:00—**Lunch**
- 1:00-2:15—**Social Influences on Food and Habitat Selection:** Finishing discussion on this topic
- 2:15– 2:30—**Break**
- 2:30-4:30—**Variety: The Spice of Life:** Providing animals with a variety of foods and habitats enhances their nutrition, health, well-being and ultimately efficiency of production of domestic and wild herbivores in confinement, on pastures, and on rangelands. Biodiversity is the foundation for nutrition, health, and low-cost production. Biodiversity enables individuality: as every body is different, even within uniform groups of animals, choice and ability to choose enables individuals to select diets that meet their needs for primary and secondary compounds, thereby enhancing nutrition and health. This information is helping people to better develop plant mixtures that build soil organic matter and nutrients, reduce dependence of plants on fertilizers, herbicides, and insecticides, promote the nutrition and health of herbivores without reliance on antibiotics and anthelmintics, and enhance the flavor and quality of meat for human consumption.

## Sponsors of the workshop include:

- Jackson County Conservation District
  - Kansas Rural Center
  - Middle Kansas, Delaware and Banner WRAPS
  - KDH&E
  - NRCS
  - Meadowlark Extension District

- Registration is \$10 per person and due by September 17, 2010. Please make check payable to Jackson County Conservation District. Send to 307 Montana Holton, Kansas 66436. Lunch and refreshments included in registration fee. If you have any questions, please call Roberta Spencer at (785) 364-4638, ext. 136 or Mary Howell (785) 292-4955.