

CALS Days Saturday Workshop Offerings

1. Bugs & Botany: Discovering Biodiversity Through Insects & Plants

Presented by the College of Agricultural and Life Sciences – Departments of Entomology, Plant Pathology & Nematology and Plant Sciences

Join us for a hands-on workshop that brings you face-to-face with the incredible diversity of the natural world! Students will begin with a tour of the William F. Barr Entomological Museum, where they'll explore preserved insect specimens from around the world and get the opportunity to hold live insects. The experience continues with a tour of the Stillinger Herbarium, home to thousands of preserved plant specimens. Learn how plants are collected, pressed, and classified, and discover how herbarium collections help us understand ecosystems, climate change, and plant evolution.

2. CALS CRISIS: Can You Solve the Future of Agriculture?

Presented by the College of Agricultural and Life Sciences – Department of Agricultural Education, Leadership & Communication

Agriculture's future needs problem-solvers—and the clock is ticking! In this fast-paced, interactive CALS escape challenge, workshop participants will work in teams to rotate through hands-on stations representing the diverse fields within the College of Agricultural and Life Sciences.

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. Bacon, Bacon, Bacon!

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

This delicious workshop is all about cooking and enjoying pork. Participants will explore different pork cuts, seasonings, and cookery methods while learning tips for selecting the perfect pork package at the retail counter. From classic breakfast bacon to creative pork dishes, this session celebrates the versatility and affordability of pork.

5. Micro Embroidery

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

Learn basic embroidery stitches and create a small, embroidered project in this hands-on workshop. No prior experience required!

6. Propagating Indoor Horticultural Plants

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

In this workshop, students will learn how to reproduce plants using sexual and asexual methods. Techniques they will learn and practice will include propagating plants by seeds or by vegetative methods like cuttings (leaf or stem cuttings), divisions, and layering.

7. Running of the Bulls

1:30-2:30 PM at the Livestock Pavillion

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

Combine live animal evaluation and data to identify, rank and discuss the best bulls for your scenario.

8. Small Things Considered: Of Microbes and Maillard Reactions

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

Experience a day in the life of a Food Scientist. Come learn some microbiology techniques and chemical reactions of sugar.

9. 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.