

CALS Days Friday 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. Commodity Markets: Making Dollar\$ and \$ense

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

Students will 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.

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. 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!

5. 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.

6. Meat 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. Students participating in this contest will have the chance to judge carcass classes and retail cuts. Following the contest, you'll be able to listen to results and reasons. 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, long pants, and close-toed shoes are required for this workshop. If you can bring your own clipboard, pencils, and clean frock, please do!

7. 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.

8. 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.

9. Ruminating on Digestion: A Real Life Look Inside a Cow

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

Get the opportunity to take a hands-on look inside a cow's rumen while exploring bovine digestion with the cannulated cows at the U of I Beef Center.

10. 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.