



“4 Seasons Farm Devon Celebration and Field Day”

Saturday, April 27 ~ 9:00 a.m. to 2:00 p.m.

4 Seasons Farm LLC

Location of Event: 518 Shultz Rd., Williamsburg, PA 16693

Hosts: Bob and Diana VanKirk

RSVP TO Bob Via Call or Text 814-937-6919

Or Register at RedDevonUSA.com

Agenda:

9:00 a.m. Welcome – Bob VanKirk, 4 Seasons Farm LLC

9:30 a.m. View Cattle and Discussion

10:30 a.m. Mature Bull Evaluation and Judging by Attendees (We will have 6 herd sires from various pedigree lines on display for your viewing and judging)

11:30 a.m. Results and Discussion of Bull Evaluation

12:00 p.m. Lunch: 4Seasons Devon Tenderloin Wrapped in Bacon, Devon Dogs and More
Featuring Award Winning Butcher & Chef A.J. O’Neil of O’Neil’s Quality Foods

12:30 p.m. “Pasture Condition Scores – Measure What Matters”

JB Harold USDA-NRCS Grazing Specialist

Brian Campbell PA Grazing State Specialist NRCS

1:45 p.m. Closing Remarks



4 Seasons Farm LLC has a long family history in the beef business. Bob grew up on a beef farm and has enjoyed developing his own herd of now over 120 Registered Devons plus commercial cattle, with total numbers approaching 250 head. Together with his wife, Diana and family, he produces some of the best Registered Devons available through their breeding plan utilizing artificial insemination, embryo transplants, and natural service. They utilize superior genetics from several different countries striving for the best conformation plus performance. 4 Seasons Farm animals brought home numerous awards from the National Devon Shows. We welcome you to come see cattle at work. They will be shown at their beautiful rental farm that we call “Cow Heaven” with rolling hills, trees, and Clover Creek. Enjoy lunch at the ranch.

Bob & Diana VanKirk

JB Harrold is a Grazingland Specialist with the USDA NRCS from Somerset, PA. He has an Agricultural Engineering Degree from Penn State University. He has worked with NRCS for over 25 years planning and installing all components of a grazing system. He especially enjoys planning, designing, and implementing watering systems for all kinds of livestock. He and his family also own and operate a certified organic beef and crop operation in Kingwood, Pennsylvania.

Brian Campbell is State Grazing Specialist for NRCS-Pennsylvania, where he offers training and tools for conservation staff. Brian’s career has included being the agribusiness instructor at South Piedmont Community College, a grazing specialist for NRCS-Maryland, and work on grass-based farms throughout the MidAtlantic. He holds a master’s degree in agriculture and is a Certified Forage & Grassland Professional.

A.J. O’Neil of O’Neil’s Quality Foods is an experienced butcher and caterer. They have won numerous awards for their outstanding meats and products. A.J. is also the owner of O’Neil’s Quality Devons and an active board member of Red Devon USA. We are excited to have A.J. prepare our meal which will include 4 Seasons beef tenderloin wrapped in bacon from our pastured red wattle hogs. Also included will be Devon hotdogs from our beef made by A.J.

