

20th Dairy Sheep Symposium

A program of

**The Dairy Sheep Association of North America
November 4th thru the 7th 2014 at Chehalis, WA**

Program

As in previous years, the first two days (Wednesday and Thursday) feature topics that applies to both beginning and experienced dairy sheep producers. However, this year we have added a few "extras" including a cheese making class hosted by Black Sheep Creamery. That class will be held Tuesday, Nov 4, 2014 and additional information is located below.

Also new this year is the day long grazing seminar presented by Dr. Woody Lane, a nationally known grazing and forages consultant. His presentation, detailed below, will be open to ALL interested sheep producers in Idaho, Washington, and Oregon, not just symposium registrants. This will be a great way to learn from each other and is not limited to just western producers or those with large grazing pastures.

Thursday includes a producer's choice of additional hands-on grazing methods or dairy specific information from nationally recognized expert Gianacles Cauldwell.

The Conference itself is going to be held at the Red Barn in Chehalis, WA (redbarnstudio.net). This restored barn is the site of many weddings and social functions. It's a beautiful setting.

Cheese Class

This day long cheese making class will be run by Gianacles Cauldwell at Black Sheep Creamery (one of the farm tours).

Please note: class size is extremely limited and this will fill up fast. Registration is \$120.00.

Farm Tour

The farm tour will feature 2 diaries that are located close to Chehalis. We will spend very little time traveling. The diaries will be very interesting and we will have time to examine them in depth and visit with the owners.

Banquet

Featuring local cheese and lamb, this years' banquet will be at a restaurant known for its' support of local farmers and produce. It's always a highlight of the symposium and an excellent way to network.

Sponsors and Trade Show

This event would not be possible without the support of industry sponsors. We invite sponsors to participate in the trade show and highlight their services or products. If you would like to support the Dairy Sheep Symposium, or recommend a business or supplier, please contact Michael Histon at 443-547-7827
shepherdsmanorcreamery@verizon.net

Cheese and Wine Tasting

A fun evening will be had after the first day of the program as we taste the cheeses made by our members. If you would like to bring a cheese for everyone to sample please call.

Travel

Chehalis is on Interstate 5 and 90 miles from the airports in Seattle WA and Portland OR. Portland would be the easier airport to get out of and on to the Interstate. Although Chehalis is approximately 90 minutes from the airport, the Holiday Inn, the Red Barn and Jeremy's Farm to Table restaurant (banquet location) and the farms themselves are all within a few minutes drive from each other. A car pool will provide rides during the Symposium.

Lodging

The lead hotel will be the Holiday Inn Express in Chehalis, WA located at 730 NW Liberty Place Chehalis, WA 98532 **1-888-465-4329**

A block of rooms has been reserved for \$108.00/night for registrants. This includes breakfast. Please mention that you are attending the Symposium.

Registration

The new DSANA website www.dsana.org provides a complete online format to register for the Symposium, including payments and a link to the hotel. This is the best way to register. You do not need to complete the paper form if using the website.

Registration Types

Full Conference- includes all coffee breaks; lunch on Wednesday, Thursday and Friday; the farm tour; cheese reception; and a copy of the Proceedings.

Wednesday / Thursday / Grazing Program, Farm Tour Daily Fee- includes coffee breaks and lunch on the specific day.

Banquet – Currently scheduled at Jeremy’s Farm to Table Restaurant, featuring its all locally sourced menus, this is always a highlight of the conference and a great time to network with other producers. You will need to register separately for the banquet.

Cheese Class- This day long cheese class for advanced cheesemakers will fill up fast. Early registration with a fee of \$120.00 is required. This class will be taught by Gianacles Cauldwell at the Black Sheep Dairy.

Registration Form if you want to mail or fax.

Name _____
Name _____ (If additional attendee from same farm)
Farm Name _____
Address _____
City/State/Zip _____
Phone _____ Email _____

Please indicate event registration:

- _____ \$200 Full Conference non member of DSANA
- _____ \$150 Full Conference for Member of DSANA
- _____ \$100 Full Conference Additional Attendee (From Same Farm)
- _____ \$40 Banquet
- _____ \$45 Farm Tour Only
- _____ \$45 Wednesday or Thursday only - Circle Day
- _____ \$120.00 Cheese Class on Tuesday

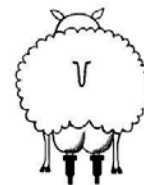
**Enclose Fee. Makes checks to DSANA Return to DSANA %Bill Halligan
PO Box 96 Bushnell, NE 69128 Or Fax 308-235-2318**

Questions – Call Bill Halligan 308-235-5900 or e-mail at bill.halligan@hotmail.com

This includes question on the website registrations.

If you want to use a credit card fill out the following

Visa _____ Mastercard _____ Expiration Date _____
Credit Card # _____
Name on Card _____
Signature _____



20th Dairy Sheep Symposium Program

Tuesday Nov. 4 Special Optional Class at Black Sheep Creamery

Advanced cheese making course with Gianacles Cauldwell at the Black Sheep Creamery. Additional registration and fee of \$120.00 required.

General Symposium Schedule (times and speakers are subject to change)

Wednesday Nov. 5th 9:00 am Location: The Red Barn

9:00am Day long Grazing Management Session with Woody Lane. Morning will focus on grazing management, planning and implementation. Not just for Western Producers!

9:00am Beginning Cheesemaking with Gianacles Cauldwell at the Red Barn. Learn to make a few simple cheeses from cow and sheep milk. There will be a small fee for this class.

Lunch and Keynote Speaker:

Clint Krebs, President ASI (American Sheep Industry)

Afternoon session

1:00pm Continuation of grazing program including a hands on session focused on individual pastures. Bring your grazing charts, maps and pictures.

2:00pm “How do you do that? “ New technology including phone apps and how to use them.

3:00pm A continuation of the new technology session, focusing on BioTrack from Canada, a new record keeping system for dairy and meat sheep operations.

Evening

6:00 pm Wine/Hard Cider Reception featuring Cheeses from our own cheesemakers.

Thursday Nov 6th 9:00 am Location: The Red Barn

9:00am Producers Choice! One on One Cheesemaking feedback and reviews with Gianacles Cauldwell. Sign-up at check-in.

Or

“Extending the grazing season with irrigation, new forages and renovation” with Woody Lane. Have a grazing chart and a map of your place? Let’s take it to the next level! Should run approximately 2.5 hours.

Lunch will be at The Red Barn

Afternoon sessions:

1:00pm Dairy setup and Milk Quality with Gianacles Cauldwell

2:30 pm European sheep dairy techniques and ideas with Yves Berger

3:30pm New research from Spooner Research Station with Dave Thomas

4:00pm Issues surrounding GMOs and Sustainable Development

Banquet Thursday Nov 6th 6:30 pm

Evening events are Dinner at local restaurant and annual meeting of DSANA

Friday Nov. 7 Farm Tour 8:00am

Farm Tours of Black Sheep Creamery and Willapa Hills. Extra events and features:

Black Sheep Creamery: Wool, Wool and More Wool! Come meet authors and fiber artists Meg Gregory and Susan Gehringer. Their new book will be available for signing! **Willapa Hills:** hands on Dairy ewe nutrition with Dr. Mike Thonney of Cornell University NY

LUNCH WILL BE PROVIDED

4:00 Return to Holiday Inn (Earlier return can be scheduled)