



**The 30th Anniversary Conference  
of the  
American Livestock Breeds  
Conservancy**

*Traditional Breeds, Modern Skills  
Sharing 30 Years of Breed Conservation*

**November 2-4, 2007**

**Several Selected Local Farms  
and the Dennis A. Wicker Civic Center  
Sanford, North Carolina**

*The American Livestock Breeds Conservancy would like to thank these sponsors  
of our 30th Anniversary Conference and Members Meeting*



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*Attendees are responsible for arranging their  
own transportation and accommodations.  
See information on inside back cover.*

**FRIDAY, NOVEMBER 2, 2007  
PRE-CONFERENCE CLINICS**  
*A la carte. Pre-registration recommended.*

**7:30 am – 4:00 pm Registration and Check-in.** ALBC office, 15 Hillsboro Street, Pittsboro, NC 27312. *Clinic locations and maps will be provided with confirmation. Lunch is included with morning clinics for pre-registered attendees. Transportation is on your own.*

**9:00 am – 12:00 pm MORNING CLINICS**  
*(concurrent sessions)*

- **Tunis Sheep Breeder Clinic.** How do you determine which animals go to the breeder pen and which go to the freezer? This clinic will help participants answer these questions and learn essential skills for selecting breeding stock. *AnnaRea Hodgkin*  
Location: TLH Farm, Ramseur, NC. Limit: 20 participants.
- **Poultry Processing Clinic.** See the inside of a poultry processing plant and understand what is entailed. Learn how to develop a working relationship with your processor. Find out what is required of processors, and discuss product customization possibilities including speciality cuts, packaging, and labeling. Learn how to handle, prepare, and feed poultry prior to slaughter, and how to work with processing staff for the best outcome. *Steven Moize*  
Location: JBF Processing, Pittsboro, NC. Limit: 25 participants
- **Rare Breed Cooking Clinic.** Cooking with rare breed products can present many challenges to the uninitiated. Learn how to handle, prepare, and cook these sumptuous meats. While you

won't need your apron, you will need your napkin to enjoy the prepared dishes for lunch! *Mark Williams, chef, and Fred Beranger, prep chef*  
Location Pending. Limit: 20 participants

**1:30 – 4:30 pm AFTERNOON CLINICS**  
*(concurrent sessions)*

- **Chicken Breeder Selection Clinic.** Knowing which birds to breed and which to eat is fundamental to good breeding. In this clinic you will learn how to evaluate your flock for meat production, egg-laying qualities, and longterm genetic maintaince. Buckeye, Brown Leghorn, and Dominique chickens will be used to teach the skills critical to any serious breeder. *Don Schrider, Jeannette Beranger, and Eddie Martin*  
Location: Long Corner Farm, Siler City, NC. Limit: 25 participants
- **Livestock Processing Clinic** What happens to the animals you've worked hard to raise for meat? This clinic will show you how livestock is processed. You will learn how to handle, prepare, and feed livestock for slaughter and how to work with your processor to best ensure a quality end product. Labeling, packaging, cuts, food safety, and more will be discussed. *Abdul Chaudhry and Mac Baldwin*  
Location: Chaudhry Processing, Siler City, NC. Limit: 25 participants

**Rare Breed Marketing Clinic.** What are the best methods for marketing rare breeds? What are some obstacles to avoid? Farmers markets, restaurants, and other marketing methods will be explored. Bring your questions, your experiences, and your ideas to be shared and discussed in a facilitated format. *Parker Bosley, Arie McFarlen, and Justin Pitts*  
Location Pending Limit: 40 participants

**6:30 – 8:30 pm EVENING CHECK-IN AND ACTIVITIES**  
**Reception and Rare Breed Tasting.** One of only five Renewing America's Food Traditions (RAFT) Picnics. Open to all conference attendees and other paying guests. Featuring Java and Buckeye chicken, Myotonic goat, and more...  
Location: Celebrity Dairy, Siler City, NC.

**SATURDAY, NOVEMBER 3, 2007**  
*(open to all conference attendees)*

**Registration at Dennis A. Wicker Civic Center,  
Main Hall, 1801 Nash Street, Sanford, NC 27330**

**8:00 – 8:30 am Registration and Check-in.**

**Posters & Networking.** Posters will be set up throughout the day. Attendees are invited to view the posters at any time, and to use the space to network with others. Poster presenters will stand by their posters during the evening cocktail hour.

**8:30 – 9:30 am General Session. Sharing Thirty Years of Breed Conservation.** Over the past 30 years ALBC has learned much about what it takes to save breeds from extinction. Many tools are fundamental, yet strategies for long-term conservation continue to evolve as we learn from mistakes and successes. *Phil Sponenberg, Don Bixby, Marjorie Bender, and Elaine Shirley*

**9:30 – 9:45 am Break**

## 9:45 – 10:45 am CONCURRENT SESSIONS

• **Silviculture & Pineywoods Cattle.** “Scrub” cattle once kept the valuable yellow pine forests clear of undergrowth and enhanced the environment for wildlife. They served as draft animals and as a source of meat and dairy products. Learn how breeders and producers are again exploring this approach in the 21st century. *Bill Fritz*

• **Raising Red Wattle Hogs on Pasture.** Nearly lost during the 1980s hog crisis, Red Wattle hogs are making a comeback. Learn why the Wendlands are raising Red Wattles, and how they select for production while maintaining biological fitness and flavor. *Josh Wendland*

• **Matching Breeds to Production Systems.** All breeds were developed for a place and a purpose. To succeed, this developmental history needs to be respected. The multitude of poultry breeds provides many options for both serious and casual breeders, but success depends upon matching breeds with the correct region and production system. Learn which fits your region best. *Don Schrider*

## 10:45 – 11:00 am Break

## 11:00 – 12:00 noon CONCURRENT SESSIONS

• **Saving the Colonial Spanish Horse.** These plucky little horses have been central to five centuries of American history. But conserving them has been anything but simple. Learn how the many strains have survived extinction, with a close look at the Wilbur-Cruce and Marsh Tacky conservation stories. *Phil Sponenberg, Jeannette Beranger, and Silke Schneider*

• **Micro-Dairy & Cheese Production using Rare Dairy Cattle Breeds** Not all milk is created the alike. Learn the advantages that Ayrshire, Kerry, Milking Devon, and Milking Shorthorn cattle offer in the production of artisanal dairy products. *Shannon Nichols*

• **The Navajo-Churro Sheep Story: The Conservation of a Landrace.** Conservation is about animals and people, and is both art and science. No breed conservation effort shows this more clearly than the Navajo-Churro. *Don Bixby and Jay Begay*

## 12:00 – 1:30 pm Lunch (provided). ANNUAL MEMBERS' MEETING

## 1:30 – 2:30 pm CONCURRENT SESSIONS

• **Breeding Myotonic Goats for Meat Conformation.** This goat goes by many names: Tennessee Fainting, Wooden Leg, Stiff. But what makes this goat breed so good for meat and so well-suited to the mid-south? Learn what to look for in good breeding stock. *Phil Sponenberg*

**Using Rare Breeds to Teach Science and Social Studies.** ALBC's K-5 curriculum, *Noah's Ark Today*, has been enriched with dozens of activities and reworked to meet National Educational Standards. Valuable for educators of all stripes: parents, public, private and home schools, historic site and zoo educators. *Cecilia Carver King*

## 2:30 – 2:45 pm Break

## 2:45 – 3:45 pm CONCURRENT SESSIONS

**Heritage Turkeys Draw Together a Community** The Slow Food Russian River Convivium and area 4-H kids are partnering to bring traditional breeds back to the table. Learn how this

community is making a difference in rare breed conservation, making money, and having fun. *Jim Reichardt and Marjorie Bender*

**Raising Rare Breed Rabbits on Pasture: An experiment.** Rabbits were once raised in colonies. Can that be done again? Come find out. Plus, learn more about the breeds of this recent addition to the ALBC Conservation Priority List. *Callene Rapp and Jeannette Beranger*

**New Niches for Draft Breeds: A fresh look at oxen, draft horses, and donkeys.** Have you ever wondered what happened to all that draft power? How are they finding new niches in this very different world? *Dick Roosenberg and Mary Ellen Nicholas*

## 3:45 – 4:00 pm Break

**4:00 – 5:30 pm Master Breeders Roundtable.** What are master breeders? What makes them unique? How have they developed? And what is needed in the 'new' generation of Master Breeders? This is a unique opportunity to hear from masters of many species and, through facilitated discussion, to explore their vision of the future Master Breeder.

**6:00 – 7:00 pm Cocktail hour.** View posters, network.

**7:00 – 10:00 pm Rare Breeds Banquet** featuring rare breed meats, such as Red Wattle pork, heritage turkey, and more.

• **Conservation Award Presentation**

• **Keynote address: Valuing Our Heritage – Conserving Culture and Genetics.** *Verlyn Klinkenborg*

## SUNDAY, NOVEMBER 4, 2007

*(Open to all; donations appreciated.)*

**8:00 – 2:00 pm ALBC Board Meeting**

**9:30 – 10:00 am Registration** at Fearington Village, Pittsboro, NC 27312

**10:00 am – 2:00 pm Form and Function: Developing an Eye for 'Type' Using Horses** Within every species there are phenotypic differences between breeds. These are outward expressions of their genetic blueprint. People can train their eye to recognize different breeds by these phenotypic qualities. Since form equals function, the phenotype helps one understand why certain breeds have different skills. This workshop will use horses to study 'type,' how conformation affects health, reproduction, jobs, and temperament. These same techniques and observational skills can be applied to other species.

*Phil Sponenberg, Marjorie Bender, Jeannette Beranger*

- Akhal Teke (Jacque Munn)
- Marsh Tacky (Fred & Jeannette Beranger)
- Choctaw (Marjie Bender)
- Sulphur (Sherryl Fitzwater)
- Cleveland Bay (Laurel Watson)
- Arab (Danielle Smith)
- American Cream (Fidelity Farm, Cheryl Bacon)
- Shire (Susan Putman)
- Rocky Mountain (Rockies Unlimited, Jamie Hall)
- Mountain Pleasure (Rockies Unlimited, Jamie Hall)
- Morgan (Byran Childress)
- Dartmoor (Susan Deuterman)

## KEYNOTE SPEAKER

**Verlyn Klinkenborg** is a farmer, author, and since 1997, a member of the editorial board of the New York Times. He was born in Colorado, raised in Iowa until he was 14, when his family moved to California. He graduated from Pomona College and received a Ph.D. in English Literature from Princeton University.

He is the author of *Making Hay, The Last Fine Time, The Rural Life*, and *Timothy; Or, Notes of an Abject Reptile*. His work has appeared in many magazines, including *The New Yorker, Harper's, Esquire, National Geographic, The New Republic, Smithsonian, Audubon*, and *The New York Times Magazine*. He has taught literature and creative writing at Fordham University, Harvard University, Bard College, and Pomona College, and is a recipient of the Lila Wallace-Reader's Digest Writer's Award, a National Endowment for the Arts Fellowship, and a Guggenheim Fellowship. He lives and farms in rural New York.

Mr. Klinkenborg has been a long-time friend and member of ALBC. He last visited Pittsboro in the late 1990s to research a story of rare breed conservation and has also written articles on Spanish horses, oxen, and his own Tamworth pigs, as well as a range of rural topics. ALBC is delighted to welcome him back as keynote speaker for the 30th anniversary conference.

## SPEAKERS

**Mac Baldwin** is a native of Durham County, NC. In 1969 he and his wife Peggy started a Charolais herd in Alamance County, NC, on rented land. For the past 26 years, the Baldwins and their son Craig have lived in Caswell County and worked to establish Baldwin Family Farms near Yanceyville, NC. They have been developing a unique "conception to consumer" direct marketing program for their branded beef (Baldwin Charolais Beef - Grassfed, All Natural). Their 250 brood cow operation now covers about 2000 acres of grassland of which about 800 is deeded. Their website is [www.baldwinbeef.com](http://www.baldwinbeef.com).

**Jay Begay** is a singer, songwriter, painter, sculptor, weaver, and Navajo-Churro sheep breeder. He is one of a handful of people instrumental in the ongoing conservation for this rare breed of sheep. He was born and raised on the Navajo Reservation in the small town of Steamboat Canyon, Arizona. Today, he resides in his hometown of Steamboat Canyon with his daughter Tiinesha. He works part-time as a substitute teacher at the public high school in Ganado, Arizona, and donates a great deal of time to helping today's youth on the Navajo Reservation. A teaching passed down to him by his mother, "Don't say that you can't do something until you've tried it," is a belief that has made Jay the person he is today.

**Parker Bosley**, an ALBC member since 2001, was the founder and co-owner of Parker's New American Bistro in Cleveland before retiring at the end of 2006. He has worked as a chef and local foods advocate for more than 20 years. As a chef and restaurant owner he has always focused on local, seasonal food. After more than 20 years in the restaurant business he was able to boast of nearly 100% local, seasonal products being used in his establishment – including many rare breeds. Several of the young chefs who trained under his direction are now following his example. He now works full time with the North Union Farmers Market as a farmer recruiter and trainer – working with small-scale farms throughout Ohio, promoting sustainable food and farming. Bosley's work and advocacy have been featured in *The New York Times, Gourmet Magazine* and most recently the *Wall Street Journal* as well as numerous agriculture publications.

**Abdul Chaudhry** owns and operates Chaudhry Halal Meats, an independent beef, goat, and lamb custom processing plant in Siler City, NC, which has been in business since 1997. In addition to processing, Chaudhry Halal Meats sells wholesale and retail meats. The plant is expanding to include custom processing of poultry.

**Bill Fritz, Ph.D.** is Associate Provost for Academic Programs, Professor of Geology, Georgia State University. Together with his wife, Bonnie, he raises Pineywoods cattle of the Holt and Broadus strains on their Hudson River Landing Farm. Hudson River Landing Farm is providing a model of how to use heritage Pineywoods cattle as a powerful landscaping agent. The goal is

conservation and sustainability with an emphasis on grade hardwood, softwood saw timber, and preservation of the Pineywoods breed.

**AnnaRae Hodgin** has been an ALBC member and supporter since 1990. She is the official historian for the National Tunis Sheep Association and is a master breeder of Tunis sheep. Active in her commitment to sheep production, she is a member of the North Carolina Scrapie Board and represented the International Marketing Division of the N.C. Department of Agriculture and Consumer Services, the Alternative Livestock Committee of the N.C. Farm Bureau, and the N.C. Sheep Producers Association at the Seventh World Sheep and Wool Congress. AnnaRae maintains a large flock of Tunis sheep, comprised of many old, rare bloodlines, on her TLH Farm in Ramseur, NC, with the help of her husband, J.C. Loflin, Jr.

**Eddie Martin** holds a Bachelor of Science degree from Clemson University and currently works for the United States Department of Agriculture as an Agricultural Engineer. He is the current Interim President for the Dominique Club of America. Eddie and his wife Pam own a farm in rural Anderson County, SC, where he enjoys raising donkey, beef cattle, St. Croix sheep, and the Hyman strain of Dominique chickens.

**Arie MacFarlen, Ph.D.** is a rancher in South Dakota raising ten rare breeds of livestock with her husband, Bret Kortie. They currently maintain the largest herds of Mulefoot hogs and Guinea Hogs. Their ranch has been the host farm for the South Dakota USDA Rotational Grazing tour and seminar. A current member of the ALBC Board of Directors, McFarlen is committed to the conservation of endangered livestock breeds, and promotes these breeds through an active and selective breeding program, livestock shows, publications, ranch tours, and public lectures.

**Steven and Sara Moize** of The Shady Grove Farm utilize heritage breeds of poultry as an integral part of a diverse farming system. They participated in ALBC's RAFT Buckeye Project to recover the productive characteristics of a heritage chicken breed by both growing out young Buckeyes and managing a breeding flock. Their family also operates JBF Processing, a USDA inspected poultry and rabbit processing facility near Pittsboro, NC, that is open to the general public.

**David and Shannon Nichols** have had various heritage breeds over the past 15 years. Their interest over that time has evolved from being collectors to conserving breeds that are useful in on-farm cheese making. They are currently working with Kerry and Ayrshire cattle due to the outstanding aged cheeses produced from the milk of both breeds. In 2007, their herd transitioned to Organic certification and half of the commercial herd is now comprised of Ayrshire and Kerry cattle. David and Shannon have been processing their milk since 1996, David making fluid milk and an ice cream and Shannon making traditional raw and pasteurized milk cheeses.

**Justin Pitts** is a seventh generation Jones County, Mississippi, farmer. He grew up on a farm that utilized Pineywoods cattle, Gulf Coast sheep, and Spanish goats, and is the last man in Mississippi to log using Pineywoods oxen. Justin holds a Bachelor degree in History from the University of Southern Mississippi and both a Bachelor and a Master degree in Agriculture from Mississippi State University. He is currently farming using the rare breeds of his youth, and sells his products to health food stores, to private individuals, and to the public at the Crescent City Farmer's Market in New Orleans.

**Calleen Rapp** is one of the rare zookeepers with a specific interest in domestic animals – turning down opportunities to work with the more exotic species. The Sedgwick County Zoo, where she acts as Senior Keeper, is home to 27 different breeds listed on the ALBC conservation priority list. She has

## BREED ASSOCIATION MEETINGS

ALBC is pleased to host the National Annual Meeting of the Dominique Club of America, the Regional Meeting of the American Milking Devon Cattle Association, and the Organizational Meeting for a Cotton Patch Goose breed association. For times and locations, please visit the ALBC registration table.

not only helped develop a dedicated staff, the visitors are also introduced to the breeds and the advantages offered by rare breeds versus more commercial animals. She has a strong background in agriculture, and operates Rare Hare Barn, a small farm in Wichita, KS, with her husband Eric where they raise American rabbits, Nankin Bantam chickens, and Quarter Horses. Callene currently serves on the ALBC Board of Directors. The enthusiasm Callene feels toward ALBC and rare breeds has helped many people get interested in the conservation of endangered breeds.

**Jim Reichardt** is a fourth generation duck farmer and founder of Sonoma County Poultry (1992) – a company which focuses on fulfilling chefs' demands for a larger, meatier, more flavorful duck utilizing a slow growing strain of Pekin duck. He is the 2004 recipient of the Outstanding North Bay Rancher, J.W. Jamison Award and is a strong supporter of the Sonoma County 4-H. In fact, he has been instrumental in bringing the Sonoma County 4-H Heritage Turkey Project to reality – acting as a resource for good husbandry practices and providing professional processing for the turkeys.

**Dick Roosenberg** is Executive Director and founder of Tillers International. His experience teaching draft animal farming in Africa with Peace Corps and the UN-FAO sparked the vision of Tillers. He grew up on a farm and owes his father for much of his technical knowledge. Before heading Tillers, he advised organizations on legal and tax issues with the Detroit Accounting Aid Society, and helped other organizations with fund raising. Tillers' mission is to preserve, study, and exchange low-capital technologies that increase the sustainability and productivity of people in rural communities. Draft animals have been an integral component in support of this mission.

**Silke Schneider's** interest in rare breeds was ignited in the early 1980s when she lived in the outback of northwestern Australia, a land of extremes. From 1984 until 1993 she was Animal Systems Manager for the Biosphere II project in southern Arizona. Part of that project was an agricultural "biome." Again, well-adapted animals were needed, such as chickens that could scratch for worms and eat scraps and goats that could birth easily and give consistent milk on low or no-grain diets. In 1996 she graduated in Animal Science from the University of Arizona and in 2004 with a degree in Education. She is currently re-locating her "Desert Rare Breeds" (now "Heritage Breeds Southwest") project to Silver City, New Mexico. The farm includes Spanish Barb horses, Bronze turkeys, and Australorp chickens. She currently serves on the ALBC Board of Directors.

**Elaine Shirley** grew up on a family dairy farm in Maryland. She is the Manager of the Rare Breeds Program at Colonial Williamsburg, working with such breeds as: American Cream Draft and Canadian horses, Milking Devon cattle, Leicester Longwool sheep, and Dorking and Nankin chickens. She has been an ALBC member for many years and has served previously on the ALBC Board of Directors.

**Josh Wendland** is a fifth generation family farmer. He and his wife Kelly and son Jacob currently raise Red Wattle, Old Spots, and Mulefoot hogs – specializing in the Red Wattle. They live in north-central Kansas, on a family farm where they enjoy raising their pigs in an all-natural environment. The Wendlands also raise chickens and Belted Galloway cattle. Josh is the president of the Red Wattle Hog Association.

**Mark Williams** is the founder and leader of the Slow Food Bluegrass convivium in Kentucky. The group works closely with local farmers and producers of heritage breeds to promote their products to consumers. He is a chef by profession, beginning his formal culinary training with an American Culinary Federation apprenticeship at the Atlanta Athletic Club. His colorful career has included working as chef at The Fish Market in Atlanta, GA, chef in residence at the Sonoma-Cutrer Winery, sous chef at the School for American Chefs at Beringer Vineyards, Napa Valley, and as chef for George Lucas at the Skywalker Ranch. His experiences in cooking with wine have unfolded into a passion for cooking with spirits and liquors, and serve him well in his current position as Executive Chef of the Bourbon Street Café in Louisville, KY.

## STAFF SPEAKERS

**Marjorie Bender** is a Research and Technical Program Director for the American Livestock Breeds Conservancy (ALBC). She joined the staff in January 1999. She has a M.Ed. in Agricultural Science from the University of California-Davis, has been involved in sustainable agriculture since 1991, and has over 20 years of experience in the non-profit sector. Marjorie's responsibilities include coordinating the poultry census, promoting rare breeds into appropriate habitats, and working closely with other staff on timely conservation activities. She has led ALBC's heritage turkey conservation effort. During her free time, Marjorie enjoys riding her Choctaw pony, a line of Colonial Spanish.

**Jeannette Beranger** joined the ALBC team in August of 2005 and is a Research and Technical Program Manager. She comes to the organization with over 20 years experience working with animals in the non-profit sector. Beginning her career as a veterinary technician, Jeannette became a head zookeeper at the Roger Williams Park Zoo in Rhode Island. Her responsibilities included managing a wide variety of species, particularly the animals within the zoo's rare breeds farm. Working for the American Association of Zookeepers, Inc., she developed international outreach programs that included zookeeper training workshops and the first-ever international conference on zookeeping. Jeannette's experience facilitating research, organizing conferences, applying technology to improve animal husbandry, and her skills in outreach and networking have made her a welcome fit to plan and implement ALBC breed conservation programs.

**Donald E. Bixby, DVM** is a Technical Program Manager for ALBC. He served as ALBC's Executive Director from August 1988 through July 2002, and was responsible for providing the vision and overseeing the implementation of the conservation activities of ALBC. Don has been involved with the organization since the 1980s, organizing the first North American rare breeds show and sale and establishing the ALBC Rare Breeds Gene Bank. He has been the liaison to the USDA National Animal Germplasm Program and a leader in founding Rare Breeds International. He has overseen the livestock and poultry research, and promoted rare breeds to the sustainable agriculture community. He was honored in 2000 by Slow Food International for the work of ALBC in conserving genetic diversity in the farm animal species. In his current position as Technical Program Manager, Don is able to devote more time to technical outreach to promote sustainable integration of livestock and poultry.

**Cecelia Carver King ("CC")** is an Environmental Educator and Curriculum Developer. She graduated from UNC Chapel Hill with an MA in Geography, and subsequently completed a year-long Professional Residency in Environmental Education at Teton Science School in Wyoming. She served as Program Manager and Curriculum Developer for the revision of ALBC's Noah's Ark Today (NAT), upgrading to present technology and current educational theory. She is founder of Screech Owl Farm School, focused on farm-based education.

**Don T. Schrider** joined the ALBC staff in February 2004 and serves as the Communication Director. Don has two decades of experience working within the visual communication and marketing fields. He brings firsthand experience of breed conservation to this position, having raised Tunis sheep and Brown Leghorn chickens for more than a decade and having served as an officer for the breed associations for these breeds. Don is author of many articles on breeding and raising chickens and writes a monthly column for Poultry Press. These attributes make him a unique fit to research, plan, develop and implement poultry related programs for ALBC.

**D. Phillip Spenberg, DVM, Ph.D.** has served as the Technical Coordinator for ALBC since 1978. He is a veterinary pathologist and geneticist at Virginia Polytechnic Institute and State University in Blacksburg. He has written several books on color genetics and rare breed conservation – including A Conservation Breeding Handbook and is sought after as a speaker on genetics as well as rare breed conservation. Phil has taken the lead on Spanish horse rescues and is a conservation breeder of Spanish horses, and Tennessee Fainting goats. He works closely with several breed organizations as well as individual breeders of several different breeds.

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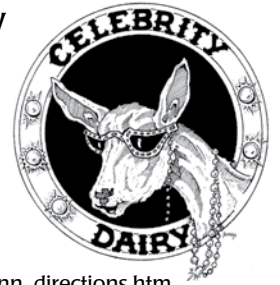
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### AIRPORT

**Raleigh-Durham International.** Travel distance to motel is 47.7 miles - about 54 minutes. To the ALBC Pittsboro office (Friday morning registration) is 30.2 mi - about 49 mins.

### ACCOMMODATIONS

Hampton Inn Sanford (1904 South Horner Blvd, Sanford, NC 27330) is the headquarters hotel. Mention ALBC to receive the special rate of \$71 per night. The phone number is 919-115-2000. Rooms are on hold until October 1, 2007. Other accommodations in the area: Jameson Inn: 919-708-7400, Holiday Inn Express: 919-776-6600. All hotels are within two miles of the Dennis A Wicker Civic Center, which is the site of Saturday's Conference and Banquet. The Inn at Celebrity Dairy in Siler City, featured in the conference, also has rooms available for ALBC conference attendees (919-742-5176 or [theinn@celebritydairy.com](mailto:theinn@celebritydairy.com); [www.celebritydairy.com](http://www.celebritydairy.com)).



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