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2008 American Livestock Breeds Conservancy Conference
Multi-Tasking Livestock: Adapted Breeds for Productive Farms
 Tillers International
 Scotts, Michigan
 September 19 – 21, 2008

FRIDAY, SEPTEMBER 19

9:00 am – 12:00 pm CONCURRENT WORKSHOPS

■ **Turning a Whole Pig into Scrumptious Bites.**

This workshop will provide a practical demonstration on how a whole pig is broken down into usable cuts and products, and how each part can be used to create something delicious. This workshop is ideal for chefs and cooks who want to use flavorful rare breeds but have to buy whole carcasses, for rare hog breeders and producers who can benefit from understanding what the chefs need and want, and anyone else who is just plain interested. (Outdoor program)

Fee: \$65 members / \$75 non-members

■ **The Rest of the Picture: Rare Breeds for Dairy Production.**

The taste, texture, quality, and manageability of the cheese have as much to do with the qualities of the milk – as dictated by genetics of the breed – as the process and techniques involved in making the cheese. Producers will give individual presentations and sit as a panel for questions and answers.

Presenters will explore such topics as choosing a breed, deciding what products to produce, product development, self-education, equipment acquisition, storage, distribution, marketing, regulations and labeling. (Indoor program) *Facilitated by Vicki Dunaway* **Fee:** \$40 members / \$50 non-members

This workshop is partially underwritten by a grant from the Ceres Foundation to the Renewing America's Food Traditions (RAFT) alliance. Preceding this workshop, Tillers International will be conducting a full-day cheese-making workshop on Thursday, September 18. For more details and registration information contact Tillers International at 1-800-498-2700.

12:00 – 1:30 pm Lunch & travel

1:30 – 4:30 pm CONCURRENT WORKSHOPS

■ **Choose the Best for Breeding: Selecting Breeding Stock to Improve Production in Your Poultry Flock.**

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 long-term genetic maintenance. Buckeye chickens will be used to teach the skills critical to any serious breeder. (Outdoor program)

Don Schrider, Gray Moore, Jeannette Beranger

Fee: \$40 members / \$50 non-members

■ **Effective Governing Boards for Breed Associations.**

Effective breed associations are governed by an elected, volunteer board of directors, which defines the mission of the breed association, establishes management policies and procedures, assures that adequate resources are available, and actively monitors financial and programmatic performance. This workshop will draw upon the experience of ALBC board and staff as well as leaders of successful breed associations to define the responsibilities, composition, and conduct of breed association boards. Case studies relating to breed association issues will be presented and discussed, and a panel of breed association members will lead a discussion among attendees on dealing with disagreements, dissension, and other troublesome matters. (Indoor program) *Chuck Bassett, James McConnell, and Callene Rapp*

Fee: \$10 members / \$15 non-members

4:30 – 8:30 pm Evening Check-in and Activities

6:30 – 8:30 pm AMERICAN TRADITIONS PICNIC

Taste the flavors of Midwestern traditions featuring meats from rare breeds and local produce.

SATURDAY, SEPTEMBER 20

8:30 – 9:30 am PLENARY SESSION

■ **Multi-Tasking Species.**

Livestock and poultry have become specialists in the last 60 years. Before that they had many jobs on the farm. Not only did they provide food, they also provided muscle for farm work; manure for fertilizer; browsing and grazing for land management; pest control; materials for clothing, housewares and tools; and income for the family. This session will set the stage for this year's conference through an exploration of the multiple tasks that endangered breeds have done well, the role of habitat, and the interaction of humans, the environment, and multiple livestock species for the benefit of all. (Indoor program) *Ann Wells*

SESSION LOCATIONS: Outdoor Programs will be in tents, barn, or off site. Indoor Programs are in the Tillers Museum.

9:45 – 10:45 am CONCURRENT SESSIONS

■ To Market, To Market to Buy a Fat Pig...

Once the mortgage lifter, pigs all but disappeared from small farms in the early 1990s. Small-scale pig producers are once again finding a niche for their historic, delectable pork. Come learn how one Ohio farmer raises and markets his Tamworths and Berkshires to consumers and chefs. (Outdoor session) *Ed Snavelly*

■ Hatching Your Own Poultry.

Interest in recovering breeds to their historic potential is on the rise, and so is the need for a solid understanding of incubation. Learn the ins and outs of incubation and what it takes to have a successful hatch. Topics will include choosing the incubator that best suits your needs, technique, and biosecurity. The important steps to successful hatching of poultry from gathering to hatching will be covered. (Indoor session) *Gray Moore*

10:45 – 11:00 am BREAK

11:00 – 12:00 pm CONCURRENT SESSIONS

■ Engaging Kids in Rare Breed Conservation.

From infancy, children are exposed to farm animals through stories, nursery rhymes, and picture books. This holds true for people from all walks of life and throughout the world. Farm animals in-turn have a built-in capacity to reach a wider audience than any other types of animals. This connection can be used as a vehicle to introduce the future breed stewards to the concept of extinction and conservation on an elementary level. Learn what 4-H, demonstration farms, zoos, and other like-minded groups are doing to promote rare breeds to the next generation of breed stewards. (Outdoor session) *Callene Rapp, Susan Och, Jeannette Beranger*

■ Sustainable Management for Livestock Health.

A discussion with examples of how appropriate management, species, and breed choices can have an overwhelmingly positive effect on the health of the people, animals, and the land. (Indoor session) *Ann Wells*

12:00 – 1:30 pm LUNCH AND ANNUAL MEMBERS MEETING. Lunch is included for all registrants.

1:30 – 2:30 pm CONCURRENT SESSIONS

■ Driving Diversity: A Look at Draft with Oxen and Horses.

Oxen and horses were once the most widely used sources of draft power on the American farm. In the wake of rising fuel costs and the desire of farmers to return to more sustainable farming systems, the ox and the horse are once again returning to rural America as draft animals. Innovative refinements and adaptations of historically proven techniques offer great potential for rural communities. In this talk we will discuss the basic principals and applications of animal powered farming and reveal practical differences between breeds through live animal demonstrations.

Part I: Using oxen for draft. (Outdoor session) *Dick Roosenberg, Dulcy Perkins*

■ Connecting with Consumers.

Slow Food USA and Chefs Collaborative, ALBC's RAFT partners, will share their insights into the growing rare breed market. Plenty of time will be included for discussing opportunities and constraints. (Indoor session) *Ben Watson, Elizabeth Kennedy*

2:30 – 2:45 PM BREAK

2:45 – 3:45 pm CONCURRENT SESSIONS

■ **Driving Diversity, Part II: Using horses for draft.** See session description to left. (Outdoor session) *Harlan Yoder*

■ **Goats, the Ultimate Multi-taskers.** Goats are among farming's best-kept secrets, but people are finding they are about more than just meat or milk. Learn how rare goat breeds such as Tennessee Myotonic and Spanish goats can do more than one job, earn their keep, and justify their conservation. (Indoor session) *Phil Sponenberg, Yvonne Zweede-Tucker*

3:45 – 4:00 PM BREAK

4:00 – 5:00 pm PLENARY SESSION.

Valuing Our Heritage – Conserving Culture and Genetics.

To know who we are we need to know the people and places that formed us. This cultural context also formed the breeds, many of which are now endangered. Byran Childress, a child of Appalachia and a steward of several rare breeds, will explore the interconnectedness of genetic and cultural conservation. (Indoor session) *Byran Childress*

5:30 – 7:00 pm COCKTAILS, POSTERS & NETWORKING. *Book signing by Carol Ekarius, Don Bixby, and Phil Sponenberg*

7:00 – 9:00 pm RARE BREEDS BANQUET featuring products from rare breeds. Award Presentation.

SUNDAY, SEPTEMBER 21, 2008

8:00 am – 6:30 pm Tillers Community Harvest Festival.

The beauty of fall makes this a special celebration of a year's work. Sorghum is cooking in the evaporator and the shops are busy with smithing and woodworking tasks. Watch as wheelwrights set a tire. Try your hand at plowing a furrow. Take a hayride, and enjoy the season with a walk along the Mill Pond. Purchase sorghum, honey, pumpkins, and other produce grown on the farm. *Admission included with ALBC conference registration.*



SESSION LOCATIONS: Outdoor Programs will be in tents, barn, or off site. Indoor Programs are in the Tillers Museum.

SPEAKERS

Charles Bassett has served as the American Livestock Breeds Conservancy's Executive Director since July 2002. He joined the staff of ALBC after 28 years with the Nature Conservancy where he worked at every level of the organization. Chuck has a M.S. in Biology from Adelphi University and brings over 30 years of experience and success in biodiversity conservation, non-profit leadership and management, strategic planning and implementation, organizational development, and fundraising. He provides vision, direction, and oversight for the organization.

Marjorie Bender joined the ALBC staff in January 1999 and serves as Research and Technical Program Director. 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 (one of the Colonial Spanish lines).

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. At home, she and her family raise rare breed chickens and horses on their small farm.

Byran Childress was born in Clintwood, Dickenson County, Virginia – the extreme southwestern tip of Virginia – and graduated from Virginia Tech with a degree in Animal Husbandry. His professional career path includes service as: a U.S. Army Aviator, Special Agent for the FBI, Chief of Field Services for the Commonwealth of Virginia Department of Criminal Justice Services, and Director and Vice President of Financial Investigations for Blue Cross and Blue Shield of Virginia. Byran's interest in rare breeds was sparked by the realization that many of the livestock breeds of his youth had disappeared. Along with Ruth, his wife of 45 years, he resides in Manquin, Virginia, where he raises classic Morgan horses, Hog Island sheep, Ossabaw Island pigs, Tennessee Fainting goats, and Buckeye chickens.

Don 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 ALBC's livestock and poultry research and promoted rare breeds to the sustainable agriculture community. 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.

Vicki Dunaway has worked to promote organic and sustainable agriculture since first being inspired to do so by the original Earth Day in 1970. In the mid-1990s her attention turned to dairying and, with a

group of farmers and educators, she launched the Southern SARE-funded Hometown Creamery Revival project in 1997. The focus of the project was to compile and disseminate information on small-scale dairying as well as to educate farmers and others through workshops and other venues. Today Vicki continues to publish a quarterly newsletter, *CreamLine*, and to manage the the Smalldairy.com website. Both were established to assist small commercial dairies in finding information about on-farm and artisan processing. The website has been expanded to also serve homesteaders and suburban kitchen cheesemakers, as well as food-lovers seeking sources of wholesome dairy foods and the tools to produce them.

Barbara Jenness makes organic goat cheese at her Dancing Goat Creamery near Byron Center, Michigan. She has completed cheese-making workshops in Montreal, Canada, and at Pure Luck Goat Farm in Texas. She recently completed the Farmstead Cheese Making short course at North Carolina State University. Barbara is a member of the American Cheese Society and the Dairy Goat Association.

Elizabeth Kennedy is the Development Associate at Chefs Collaborative. She spends her time recruiting new members and sponsors for the organization through fundraising campaigns, planning educational and networking events, and attending conferences around the country. Currently, Elizabeth is focused on organizing regional workshops that teach chefs how to break down a whole animal and ways to market lesser known cuts in the restaurant, which will help foster direct relationships between chefs and producers. A French and Philosophy major at Connecticut College, Elizabeth spent a semester in Paris where she sampled regional foods, visited wineries, and frequented the local markets. Working in restaurants has given her an appreciation for the hard work that goes into running a successful business and bringing delicious food to the table. Elizabeth loves to cook and since joining the Chefs Collaborative staff in 2006, has developed a deeper appreciation for the farm to table relationship.

James McConnell serves on the ALBC Board of Directors. He graduated from the University of Virginia in 1975 with a dual major in Sociology and Economics. He has been self-employed since 1977 as a private investor, and has acted as Trustee, Co-Trustee, or Advisor to investment accounts since. Along with his wife, Mary McConnell, he owns 1,500 acres of land near Rapidan, Virginia, where they raise, breed, and campaign English Setter dogs in field trails and maintain a breeding herd of endangered Choctaw horses. Both have a love of agriculture, livestock, particularly horses, and conservation.

Gray Moore is a life-long poultry enthusiast who has been hatching his own birds for over 20 years. Gray followed his interest into college and attained a degree in poultry science from North Carolina State University in 1995. Following graduation he entered the commercial poultry industry specializing in hatching turkey poults. Soon thereafter Gray realized that his interest was not with the commercial industry and decided to return to raising poultry on his own small farm in South Carolina. He raises rare breed chickens and heritage turkeys, and hatches nearly 1000 birds a year. He provides many of the chicks and poults for local farms and has become a valued local source for birds in his community.

Shannon Nichols and her husband, David, have had various heritage breeds over the past 16 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, with David

making fluid milk and ice cream and Shannon making traditional raw and pasteurized milk cheeses.

Susan Och has spent most of her adult life pondering food and children. She is in her 17th year as a 4-H leader and serves on the board of the Leelanau County (Michigan) 4-H Youth Association. Susan has been a poultry-keeper for 15 years, and has recently added some Speckled Sussex hens to her flock of rare breed chickens. For the past several years she has been actively campaigning to incorporate heritage breeds into 4-H programs in her region. In her free time Susan maintains an internet blog focusing on kids, rare breed chickens, and life on the farm.

Dulcy Perkins is the Livestock Manager for Tillers International. She comes to Tillers from a cattle ranch in Arizona where she gained first hand experience in working with farm animals. Dulcy has worked with several teams of calves for Tillers and is known for her attentive training methodology, which makes cattle respond to her commands. Her class participants appreciate her quiet tips on how to get oxen to behave.

Callene 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 not only helped develop a dedicated staff, but has also introduced visitors 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 rare breed rabbits, 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.

Dick Roosenberg grew up on a farm and owes his father for much of his technical knowledge. He 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. 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. In addition to directing Tillers, Dick likes to work with oxen. He has made a study of draft animal techniques and has helped train many teams at Tillers and in Benin, Senegal, Togo, and Uganda.

Don 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 has raised Tunis sheep and Brown Leghorn chickens for more than a decade and has 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*. He has led ALBC's RAFT Project on improving the productivity of rare chicken breeds.

Ed Snavely grew up in Ohio and in the 1980s was partner to his father in running a 600-acre farm using standard industrial farming methods. After his father passed away, Ed and his wife, Beth, decided they wanted to do things differently based on their belief that "the majority of our nation's health problems are caused by the chemicals being applied to our food." Today Ed, Beth, and their son, Brandon, own and run Curly Tail Organic Farm in Fredericktown, Ohio, where they raise Tamworth hogs.

The Snavelys' pigs are raised outside, where they can root, socialize, and produce their young in pastures. The animals eat a high-fiber diet that is produced from the grains grown on the Snavely farm. Ed and his family are committed to being responsible stewards of their farm and to producing healthful, chemical-free food for their family and customers.

Phil Sponenberg, PhD, DVM has served as the Technical Coordinator for ALBC since 1978. He is a veterinary pathologist and geneticist at Virginia Tech in Blacksburg. He has written several books on color genetics and rare breed conservation – including *A Conservation Breeding Handbook*, published by ALBC – 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.

Ann Wells, DVM is veterinarian with over 15 years of experience in organic livestock production, and owns and operates Springpond Holistic Animal Health in Prairie Grove, Arkansas. She is an educator and livestock technical specialist, and has served as Technical Services Manager for Appropriate Technology Transfer for Rural Areas (ATTRA). She received her DVM degree from Oklahoma State University and spent several years in a small ruminant veterinary practice in Southern Missouri. She has spoken widely on selection and preventive health for grazing animals and grass-based production. She is the author of several papers on Integrated Pest Management (IPM) in livestock production and on organic livestock production. Ann currently serves as Chairman of the Board of Directors of ALBC.

Ben Watson is the longtime Senior Editor for Chelsea Green Publishing and a freelance author and journalist. His books include *The Slow Food Guide to New York City* (with Patrick Martins and Slow Food USA), *Cider, Hard and Sweet*, and *Taylor's Guide to Heirloom Vegetables*. A local and national food activist and consultant, he is co-leader of the Slow Food Monadnock convivium based in western New Hampshire, and is a member of Slow Food USA's Ark-Presidia Committee, which is charged with identifying, preserving, and promoting rare animal breeds and plant varieties and supporting local farmers and producers.

Harlan Yoder is a lifelong teamster and horse trainer. Harlan was raised and currently lives in an Amish community, allowing him to remain close to his agricultural roots his entire life. Through his rich experiences on the farm, he has developed a great understanding of the needs of horses and how to gently teach them to get the job done. Harlan has experience with a wide variety of horse breeds and specializes in training for driving and for farm work use.

Yvonne Zweede-Tucker and her husband, Craig Tucker, own and operate Smoke Ridge Ranch in Montana, raising meat goats. Their approach for managing the ranch is through the production of breeding and slaughter stock as a business which must cover all of the herd's annual costs as well as make the payment on their 223 acres each year. During the summers, they assist landowners in their county in curtailing the invasion of noxious weeds such as leafy spurge and knapweed, which their animals convert into meat that's in great demand. They profitably manage a large herd of over 400 goats and credit innovative thinking and common "goat sense" as the keys to their success. Yvonne is a columnist for *Goat Rancher* magazine and recently published the educational pamphlet *Way to Goat!*

TRAVEL & ACCOMMODATIONS

Tillers International: The Tillers International Cook's Mill Learning Center is at 10515 East OP Avenue, Scotts, MI 49088, phone (269) 626-0223 or (800) 498-2700.

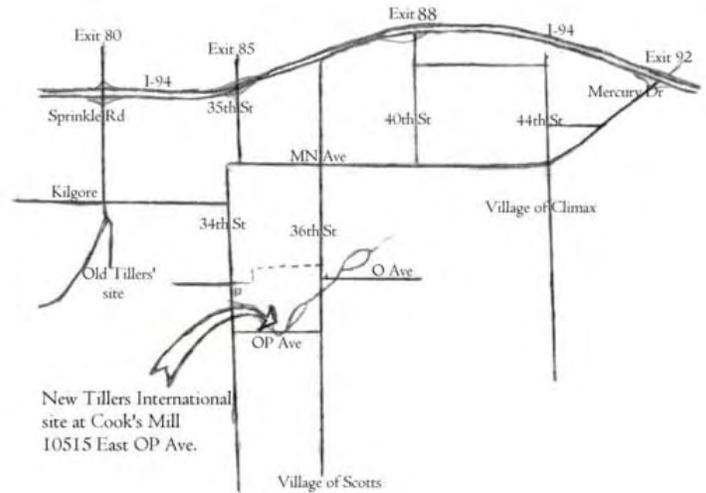
Directions: Take Exit 85 off of I-94 and drive south on 35th St. about 1/4 mile to MN Ave. Turn right for 1/2 mile and then left onto 34th St. Continue 2 1/4 miles to OP Ave. Turn left and drive till you pass a cemetery and the first narrow bridge. Tillers is the drive on the left between the bridges.

Airport: Kalamazoo/Battle Creek International Airport. Travel distance to hotel is 2 miles. To Tillers International 10 miles – about 15-20 minutes.

ACCOMMODATIONS

Best Western Hospitality Inn (3640 East Cork Street, Kalamazoo, MI 49001) is the conference headquarters hotel. Mention the American Livestock Breeds Conservancy to receive the special rates of \$69.99–\$89.99 (Thursday and Sunday nights are at the lower rate; Friday and Saturday nights are at the higher rate). The phone number is (616) 381-1900.

Other accommodations in the area: Econo Lodge: (269) 388-3551; Country Inn and Suites Carlson: (269) 382-2303; Lees Inn and Suites Kalamazoo: (269) 382-6100.



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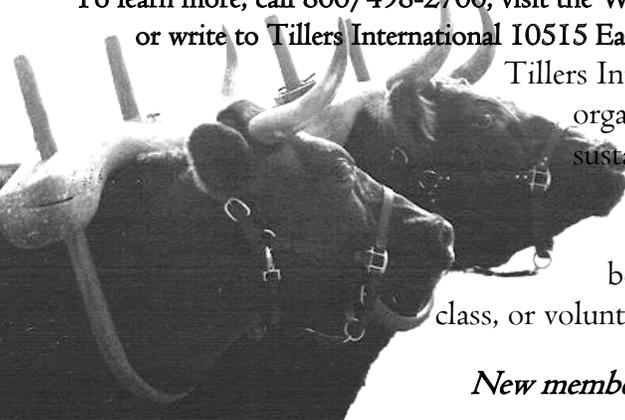
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Please join the effort; become a member, enroll in a class, or volunteer for a day on the farm.

New members receive 20% off on classes.