ALBC CONFERENCE 2010
Healthy Herds - Healthy Markets
November 11 - 13th, 2010

White Eagle Conference Center
Hamilton, New York
Each year the American Livestock Breeds Conservancy (ALBC) hosts a national conference. This year the conference returns to the Northeast, the place of ALBC’s roots, and yet the materials and content are fresh and new. We are excited to be in Madison County, New York, where the oldest and largest industry is dairy farming. Wrapped in this history and tradition, ALBC is excited to premier its 2-day intensive dairy processing workshop as a new outlet for approaching conservation.

The ALBC conference is unique and unlike any other “ag” conference in the United States. Agricultural conferences are about the “how-to’s” of farming. ALBC is about this too, but the underlying theme of the ALBC Conference is genomic conservation and the “music of biodiversity.”

The nuance is in the details. Rare breeds are unique and the husbandry required for these breeds reflects their unique nature and characteristics. This year’s offerings on managing bulls, rams, and bucks; raising turkeys and hogs; cooking poultry; and dairy processing are founded on conservation. This is what sets the ALBC Conference apart.

The musical theme resonates most profoundly when ALBC members, supporters, and friends gather for the conference. Together we celebrate the flavors of rare breed animal products and regional cuisine; the stories of people, animals, and culture; the willing exchange of inherited and hard-earned knowledge; and the aspirations of future stewards. We look forward to welcoming you to this year’s conference. Come explore with us the vital and invigorating challenge of re-incorporating endangered breeds in our farming, our culture, and our cuisine.

What topics will be covered?
- Pre-Business Planning and Business Planning – This segment will explore how to decide if dairy processing with heritage breeds is right for you, your family, and your farm. Participants will learn what is needed to write a business plan for personal needs, for the bank, and to secure grant funding.
- What to Make – How do you decide what to make? What breeds work best for creating particular products? What products were traditionally made by specific breeds or in your specific region? Answering these questions helps focus your business plan.
- Making Quality Milk – To make a quality dairy product, you need to have quality milk. Learn from Cornell University’s Quality Milk Production Services what you need to do to produce the best milk for your dairy processing enterprise.
- Facility Design – From a micro dairy to full-scale, discover what you need to build a licensed dairy processing facility. Learn how to determine your needs, how to design your facility, and more.
- Equipment and Supplies – Learn what equipment you will need for each product, based on your scale, and where to find quality supplies.
- Legalities – Dairy processing, as with any food processing, has its own set of rules and regulations. Learn what legal water you’ll need to wade through to establish a successful business.
- Tour Area Facilities – Tour local processing facilities and dairy farms using heritage breeds. See the breeds and their traditional products at places such as:
  - Heamour Farm
  - Poplar Hedge Farm
  - Stolzfus Dairy
- Pre-Conference Clinic

Want to learn what it takes to set-up and run a successful dairy processing business using heritage breeds? Whether you are a novice or an experienced dairy farmer, this training will give you the information you need to successfully process dairy products. Dairy Processing 101 is a two-day clinic that is a mini-conference in itself. The clinic includes speakers and presenters who are experts in their respective fields. Participants will be able to combine the intellectual rigors of classroom-based presentations with direct exposure to local farms and processing facilities of varying scales. If you have an interest in dairying with heritage breeds, this clinic is a must!
Speakers:
Steve Richards, Dave Potter, David Kendall, Frank Kipe, Dennis Moore, Shannon Nichols, Dave Potter, Cornell Quality Milk Production Services Program (Speaker bios available in back of brochure. Dairy presenters designated with a (D).)

Clinic Details:
The course will take place in association with the ALBC annual conference in Hamilton, New York. The course will be two full days on beginning at 8:00 am on Thursday, November 11th, and concluding at 5:00 pm on Friday, November 12th, in time for the unveiling of the definition for Heritage Cattle, Beef, and Milk, a tasing of Heritage Cheeses, and the kick-off of the ALBC Conference. The clinic fee is $395 and includes lunch, materials, and transportation. This training course is funded in part by a grant from the CERES Foundation, and is an initiative of Renewing America’s Food Traditions, a collaboration of the American Livestock Breeds Conservancy, Chefs Collaborative, Gary Paul Nabhan, and Slow Food USA. Registration is limited to 20 people. (Location: Appley Center, White Eagle Conference Center) Fee: $395

FRIDAY, NOVEMBER 12, 2010
PRE-CONFERENCE CLINICS

*Please arrive at the clinic site 1/2 hour before the start time to check-in.

FULL DAY CLINIC
8:00 am – 5:00 pm
 ■ Dairy Processing 101: Continued from previous day. (See info on previous page.)

MORNING CLINICS
8:00 am – 12:00 pm
 ■ Hog Husbandry and Breeder Selection: Rare breed pigs and hogs are enjoying a renaissance of interest among consumers and chefs. Raising these animals profitably in natural environments is central to a producer’s success in today’s market. In this workshop you will learn from experienced rare hog breeders how to raise hogs on pasture, how to select breeding stock for health and productivity, and how to develop market to a specialty niche. (Location: Appley Center, White Eagle Conference Center) Speakers: Richard Tilyou, Josh Wendland, Jen Small/Mike Yezzi Fee: $95

8:30 am – 11:30 am
 ■ Haute Cuisine of Heritage Poultry: Preparing and cooking Heritage poultry well is as important – and as artful – as breeding and raising the breeds well. In this workshop you will learn what quality Heritage Chicken looks like when it’s undressed. You will also learn how to (and how not to) handle and cook Heritage Chicken for the best flavor and texture. Workshop participants will receive Heritage poultry recipes for future enjoyment. Steve Pope is the executive chef on the Good Shepherd Poultry Ranch team. Good Shepherd is opening doors for Heritage poultry across the country. (Location: Library, White Eagle Conference Center) Speakers: Steve Pope Fee: $125

12:00 pm – 1:00 pm  LUNCH  -  (Appley Center)

AFTERNOON CLINICS
1:30 pm – 4:30 pm
 ■ Raising Heritage Turkeys on Pasture: Heritage Turkeys are now an established part of the food scene, but you need to know how to care for these beautiful birds to produce a quality product. Proper brooding, feeding, pasturing, processing, and marketing will be covered. Bill and Dayna Yockey have been successfully breeding, raising, and marketing Heritage Turkeys for over 10 years from their farm in Northwestern Pennsylvania. (Location: Appley Center, White Eagle Conference Center) Speakers: Bill and Dayna Yockey Fee: $95 (Includes a copy of Raising Heritage Turkeys on Pasture by ALBC.)

1:30 pm – 5:00 pm
 ■ Managing Bulls: Are you one of many rare breed stewards who needs to keep a bull or two? Do you need more information about how to teach manners and manage them safely? Dave Sowter, owner of Dependa-Bull, has been custom collecting semen for 40 years. He has worked with mannerly and rank bulls, and he knows his business. Dave and his wife Christine will help the group learn bull management and training for safe handling, and bull health for production of quality semen. Phil Sponenberg, ALBC’s technical advisor, will discuss the pros and cons of confinement and herd-based management approaches. (Offsite Location: Dependa-Bull - Vernon, NY - Allow 30 minutes from the White Eagle Conference Center) Carpools encouraged. Speakers: Dave and Christine Sowter, Phil Sponenberg Fee: $95

FRIDAY, NOVEMBER 12, 2010
ALBC ANNUAL CONFERENCE

Join ALBC staff, speakers, members, and fellow rare breed enthusiasts for the conference kick-off events. Enjoy a cash bar and browse some of the unique items available at the annual Silent Auction. ALBC will be unveiling the newly established Heritage Cattle definition. The unveiling will be paired with a tasting of Heritage Cattle cheeses from the local area. Following the tasting, enjoy a rare breed dinner and celebrate with the 2010 Bixby-Sponenberg Conservation Award winner.

Conference Check-In: 4:00 pm - 5:30 pm
Cash Bar: 5:00 pm - 9:00 pm
Silent Auction: 5:00 pm - 8:00 pm
Heritage Cheese Tasting: 5:30 pm - 6:30 pm
Rare Breed Dinner: 6:30 pm - 8:00 pm

(Location: Library and Chandelier Room, Appley Center at the White Eagle Conference Center)
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Speakers:

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10:50 am – 11:50 am COncUrreNT sessIoNs

Jennifer Kendall

Speakers:

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Pat Hastings

Speakers:

milk. In this session you’ll learn about rare dairy

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Breeds are more than a group of similar looking animals. They have a structure based

on relationships, they fit within an environmental context and a human culture,

social structure, and husbandry practices. All of these pieces define a breed and

contribute to breed-specific strategies for conservation and survival. Be sure to attend

the closing plenary to learn about implementation. Speaker: Phil Sponenberg

9:30 am – 10:30 am CONcurrent sessIoNs

Managing Stallions and Jacks: The common conception is that stallions and jacks are dangerous, but as rare breed stewards keeping intact males may be a requirement. In this session you’ll learn the pros and cons of different management systems, good manners to encourage and bad manners to nip, feeding for reproductive health, and basic facilities. Speaker: Pat Hastings

The Rationale of Selecting for Body Type in Chickens: The size and shape of a chicken’s body tells you a lot about its job and its ancestry. Chickens and other species are good at what they do because of how they are built. Learn what the American Poultry Association standards imply when they define a body type. What does body type tell us about ancestry? How can you select your rare breed flock for the standard and the breed’s historic job? Learn the answers to these questions and many more! Speaker: Don Schrider

Marketing Using Social Networking: Marketing rare breeds and their products is an important piece of conservation. Without a market for these animals, it makes it difficult to increase their numbers. In this workshop you will learn new trends in marketing and social networking. Jump on the social media bandwagon and learn how to effectively use this free and powerful tool for marketing your breeds. Speaker: Jennifer Kendall

10:30 am – 10:50 am BREAK - Refreshments

10:50 am – 11:50 am CONcurrent sessIoNs

Raising Rare Rabbits for Market: Raising rare breed rabbits for market requires skill, research, and thoughtful attention to detail. In this session you’ll get an overview of the many moving parts of this enterprise including breed selection, breeding stock acquisition, breeder selection, husbandry, processing, and marketing. All of these topics will be examined with conservation as one of the end goals. Speakers: Autumn Bresloff, Callene and Eric Rapp

Heritage Dairy Cattle and Where They Fit: Not all dairy cattle are alike – and neither is their milk. In this session you’ll learn about rare dairy breeds, the characteristics of their milk, and the regionally and flavorfully unique cheeses they produce. This is the perfect opportunity to figure out which breed is right for you, your farm, and your dreams. Speaker: Shannon Nichols

A Perfect Pair: Land Conservation and Rare Breed Conservation: National area conservators have often shunned livestock as the

tained through eons by grazing, browsing, and foraging animals. A few people are asking the heretical question: Can natural areas and rare breeds provide each other safe havens? David Harper of Land In Common, is a friend and former colleague of ALBC’s Executive Director Chuck Bassett, who worked for the Nature Conservancy for nearly 30 years. Darwin Kelsey is the Director of the Cuyahoga Valley (Ohio) Coun-

tryside Conservancy where he is saving farmland and rare breeds at the same time. Come hear their stories, explore their ideas, and share some of your own. Speakers: Chuck Bassett, David Harper, Darwin Kelsey

12:00 pm – 1:00 pm LUNCH

12:45 pm – 1:15 pm ANNuAL membeRS’ MEeTING

1:30 pm – 2:30 pm CONcurrent sessIoNs

Heritage Breeds - Use them to Their Full Potential: As human work has been specialized, so has animal work. This session will remind and inform you of the talented, multi-tasking generalists that are “heritage” breeds. Grazing, browsing, milking, mothering, hardworking, life-giving rare breeds have more to give. Through her work as Colonial Williamsburg’s Rare Breeds Manager, Elaine Shirley knows first-hand the history and value of multi-purpose livestock, their products, by-products, and behaviors. These attributes are as valuable today as they were 250 years ago, so come explore some long-forgotten secrets. Speaker: Elaine Shirley

Chickens in the City: With the recession, keeping urban poultry has become very popular and people are asking lots of questions. What breed? What about housing? Noise? And health care? What if there are zoning issues or neighborhood covenants? Patricia Foreman, author of City Chicks, has literally written the book on this topic! Speaker: Patricia Foreman

Having Fun with Youth and Heritage Breeds: Kids love learning when animals are involved. Soft, fuzzy, and engaging, heritage breeds make excellent teachers. Autumn Bresloff is shaping children to be future stewards by teaching them about rare breeds today. Come hear what she and other adults are doing to teach kids and save breeds. Speaker: Autumn Bresloff

2:30 pm – 2:50 pm BREAK - Refreshments

2:50 – 3:50 pm CONcurrent sessIoNs

The Art of Incubation: Successfully hatching chicks from fertile eggs takes skill, practice, and careful attention to detail. Species, breed, equipment, and environment all play a role in the hatch. Rudy Brouillette is a rare breed chicken breeder and hatcher just up the road in Madison, NY. Don Schrider is a Master Breeder of Brown Leghorn chickens and hatched all of the chicks for the ALBC Buckeye recovery project during its first two years. Speakers: Rudy Brouillette, Don Schrider

Managing Rams and Bucks: Males, we need ’em. The once common inclusion and exchange of rams and bucks needs to be the norm for rare breed stewards. There are different strategies for keeping males, managing breeding lines, teaching respectful manners, and keeping the peace on the farm. Join several presenters, all with different levels of experience, and learn successful male management through experience. Speakers: Al Caldwell, Elaine Shirley, Phil Sponenberg

Processing and Marketing Dairy Products from Heritage Breeds: Across the country dairying is catching a new breath as consumers discover the wonders of flavor, texture, and regional products. Breeders of heritage dairy animals are seizing this opportunity and developing unique niches with their unique animals.
This session offers a chance to explore with several breeders how they process their milk, market their products, and set themselves apart from other dairy entrepreneurs.

**Speakers:** Shanon Nichols, Rose Marie Belforti, Edmund Brown, Cory Upson

**4:00 pm – 5:00 pm CLOSING PLENARY SESSION**

**Saving A Breed, Part 2 - Conserving Breeds Herd by Herd and Strain by Strain:** Building on the opening plenary session, we’ll learn what makes a strain, assure each strain contributes to conservation, and get some recipes for the farm and the breed. Topics include managing inbreeding, effectively employing line-breeding, knowing when to out-cross, and avoiding homogenization.

**Speaker:** Phil Sponenberg

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**Networking Dinner**

**The Lodge at The White Eagle Conference Center**

- **5:00 pm - Book signing with Phil Sponenberg, Patricia Foreman, and Silke Schneider**
- **5:00 pm – 9:00 pm Cash Bar**
- **6:00 pm – 7:00 pm Rare Breeds Buffet Dinner**

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**SPEAKERS**

**Charles Bassett** has served as Executive Director of ALBC since July 2002. He joined the ALBC staff after serving 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.

**Rose Marie Belforti,** with her husband Tim, own and operate Finger Lakes Dexter Creamery LLC, a micro-dairy in King Ferry, NY. They milk a small herd of Dexter cattle to produce “a raw milk farmstead cheese cultured with living kefir grains and made with the lusciously rich milk of Irish Dexter cows.” They are dedicated stewards and enthusiastic promoters of the breed and their unique cheeses.

**Autumn Bresloff** is the Farm Manager at Heritage Farm Inc., a day habilitation site for people with developmental disabilities, based in Bouckville, New York. She uses rare breeds to teach farm participants and children life lessons that are inherent in farming. She is an active member of her regional dairy goat club and is working towards certifying Heritage Farm and the Oberhasli herd as a certified dairy.

**Rudy Brouillet** grew up on a dairy farm in Oneida County, New York. He is a devoted family man, and he and his wife are raising their six children on the farm. During the day he is a rural letter carrier for the U.S.P.S. In his off hours Rudy runs a small hatchery, breeding over 50 different breeds. Rudy has been raising poultry since he was a child. Rudy is active in his community and is a quality steward of rare breeds.

**Edmund Brown** apprenticed on a small diversified farm in southern Germany that had numerous crops and a small milking herd. He is now engaged in launching a grass based dairy and artisan cheese operation near Cooperstown, NY, an endeavor begun in 2009. In the years between his first taste of agriculture and today he worked in hospitals in VT and NY as a Registered Nurse.

**Al Caldwell** developed an interest in rare breeds in the years leading up to retirement from a career in manufacturing management. Through Plimoth Plantation’s rare breeds barn, he was introduced to their very young project to import and conserve goats from Arapawa Island, New Zealand. Al became involved with the project and along with breeding Arapawas; he established a formal registry and a website for the breed. He has been an ALBC member since 1990.

**Byran Childress** was born in Clintwood, VA - 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 VA Department of Criminal Justice Services; and, Director and Vice President of Financial Investigations for Blue Cross and Blue Shield of VA. 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, VA, where he raises classic Morgan horses, Hog Island sheep, Ossabaw Island pigs, Tennessee Fainting goats, and Buckeye chickens.

**Patricia Foreman** has degrees in Pharmacy and Agriculture from Purdue University and a Masters of Public Affairs from Indiana University. Pat has kept poultry for over 20 years, including owning and operating a small-scale farm with free range, organic layers, broilers, and turkeys. Presently, she keeps a backyard flock of heritage chickens. Pat is the co-author of several books including: *Chicken Tractor, Day Range Poultry, Backyard Market Gardening,* and *A Tiny Home to Call Your Own.* Her most recent book is *City Chicks.* Pat co-hosts the Chicken Whisperer Backyard Poultry and Sustainable Lifestyles Talk Show.

**David Harper** has over 20 years of experience as a land conservation professional. He has worked with land trusts, landowners, and other conservation partners to preserve more than 1,500 acres of farmland, grasslands, forests, and wetlands. In 2005, he founded Land In Common, a consulting practice working with community organizations and landowners to secure land as a community asset for affordable, sustainable food production, forestry, and ecological housing. Land In Common is partnering with the ALBC to develop and implement the Stewarding Land and Heritage Breeds initiative.

**Pat Hastings** grew up on a dairy farm in Petersham, MA. She owned and operated a dairy farm of Jersey cows for 20 years. She did all her own collection and breeding. Beginning in 1978 Pat also worked for large horse breeding farms in the area. In 1998 she began working for Hamilton Rare Breeds Foundation (HRBF) in Hartland, VT, where she is responsible for managing a large herd of very rare Poitou donkeys, Choctaw horses, and Dales ponies. She also managed the Randall Lineback cattle herd when they were at HRBF. Pat is a certified technician for the American Breeder Service. She competes nationally in combined driving events with home-bred Dales ponies.

**Darwin Kelsey** is the executive director of the Cuyahoga Valley Countryside Conservancy, a non-profit organization working with the National Park Service to rehabilitate approximately 30 of the old farms surviving within the boundaries of the Cuyahoga Valley National Park. These new-old farms follow modern, sustainable agriculture practices to produce high quality fruit, vegetables, and animal products for direct local sale. Darwin and his family live on one of the farms and raise rare breeds. Darwin played a key role in the founding of ALBC.

**Jennifer Kendall** is a graduate of the University of North Carolina with a degree in Journalism and Mass Communication. After spending several years in the transportation marketing and tourism marketing industries, non-profits began calling her name. She now manages ALBC’s marketing and communications efforts and helps members and farmers reach their marketing goals through outreach and education.
sheep, and Nankin bantams. Eric currently serves on the ALBC Board of Directors.

In addition to the rabbits, Eric and Callene raise Pineywoods cattle, Jacob sheep, and Choctaw horses.

In 2008, Eric retired from his full time job to take on rabbit production as a hobby. He has since transitioned to raising rabbits on a part-time basis. Eric and his wife Callene carry on this legacy by developing a dedicated staff that ensures the zoo visitors are introduced to rare breeds and the advantages offered by these breeds versus commercial animals. She has a background in agriculture and has a passion for promoting the quality of milk cultures. Based on the findings, the program's extension veterinarians advise milk producers, veterinarians, and milk inspectors regarding optimal practices for fluid milk and ice cream products. Shannon has been working with ALBC since 2008 to develop an educational program for cheese-making with rare breeds.

Steve Pope learned to love poultry as a child on his grandparent's farm. He has a Master's degree in Animal Science from Iowa State University. His focus was in dairy product manufacturing. He spent his first 21 years employed with a culture fermentation company which is now Danisco USA. His primary responsibilities were in the technical application of cultures and other ingredients used in the commercial manufacture of fermented milks and cheeses. In 2004 he joined his wife, Cathy, owner of Dairy Connection, Inc., providing technical support for dairying equipment that meets or exceeds all applicable regulatory guidelines, is affordable, very flexible, and appropriate for small scale producers.

Quality Milk Production Services Program (QMPS) promotes the quality of milk by reducing mastitis levels in dairy herds. QMPS offers a variety of services, notably on-farm evaluations of management and equipment and whole herd milk cultures. Based on the findings, the program's extension veterinarians advise producers, veterinarians, and milk inspectors regarding optimal practices for improving herd health and farm management.

Callene Rapp is a Senior Keeper at the Sedgwick County Zoo in Wichita, KS, home to 27 different breeds listed on the ALBC Conservation Priority List. Callene has helped develop a dedicated staff that ensures the zoo visitors are introduced to rare breeds and the advantages offered by these breeds versus commercial animals. She has a strong background in agriculture and operates Rare Hare Barn with her husband Eric where they raise rare breed rabbits, chickens, and Quarter Horses.

Eric Rapp is a third generation farmer who has been working with rabbits since he was big enough to help his granddad carry a bucket of feed. His granddad believed in everything being natural and organic. Eric and his wife Callene carry on this legacy by insisting that everything that goes into their Rare Hare Barn rabbits be as wholesome as possible. In 2008, Eric retired from his full time job to take on rabbit production full-time. In addition to the rabbits, Eric and Callene raise Pineywoods cattle, Jacob sheep, and Nankin bantams. Eric currently serves on the ALBC Board of Directors.

Steve Richards is a business consultant for Farm Credit of Western New York. Steve has been working in the food industry for over 20 years and has worked with clients in farm production, value-added food processing, and retail food marketing. Before becoming a consultant for Farm Credit, Steve worked for Cornell University for eight years. While at Cornell, he published seventeen workbooks on family business issues. Steve's consulting practice focuses on business planning, financial analysis, business strategy, estate planning, business transfer, joint ventures and partnerships, and family communication issues.

Don Schrider is a poultry aficionado, authoring many articles on breeding and raising chickens that have appeared in such publications as Backyard Poultry, Chickens magazine, Countryside and Small Stock Journal, Mother Earth News, and Poultry Press. He is a Master Breeder of Brown Leghorn chickens. He designed and implemented ALBC's Buckeye Chicken Recovery Project, which has resulted in the significant rise of Buckeyes that meet the APA Standard of Perfection for phenotype and production attributes.

Elaine Shirley is the rare breeds program manager for Colonial Williamsburg, where she oversees the breeding and educational programs for their rare breeds. She currently serves as the president of the Leicester Longwool Sheepbreeders Association. Elaine has served on the ALBC Board of Directors, and in 2009 she received ALBC's Bixby-Sponenberg Conservation Award for her conservation efforts on behalf of Milking Devon cattle, Leicester Longwool sheep, and Nankin chickens.

Don & Christine Sowter own Dependa-Bull, in Vernon, NY, one of only a handful of custom bull semen collection services. Dave started his career 40 years ago in CT. In 1972 he started Dependa-Bull. Christine joined him in 1990. Together they collect, process, store, and distribute semen from over 150 bulls a year.

Phil Sponenberg has served as the Technical Advisor for ALBC since 1978. He is a veterinary pathologist and geneticist at Virginia Tech in Blacksburg, VA. He has written several books on color genetics and rare breed conservation including A Conservation Breeding Handbook and Managing Breeds for a Secure Future. Phil is sought after as a speaker on genetics as well as rare breed conservation. He has taken the lead on Spanish horse rescues and is a conservation breeder of Spanish horses and Tennessee Fainting goats. He works closely with many breed organizations as well as with individual breeders.

Karen Thornton is an ALBC Board member, who served as Board President during an earlier term. She grew up on a cattle farm near Mount Vernon, IA, and graduated from Iowa State University with a B.S. in Animal Science and a B.S. in Dairy Science, followed by an M.S. in Food Science from University of Georgia. She worked for the University of Georgia Animal Science Department collecting breeding, nutritional, and carcass data on beef and swine. She also worked in the food industry, most recently marketing organic food ingredients to manufacturers. Karen owns and operates a natural foods store and café named Big Creek Market. She and her husband John and three daughters, live on her home farm raising Belted Galloway cattle and Chocow horses.

Richard Tilyou, his wife, and two sons raise Tamworth and Gloucestershire Old Spot pigs outdoors on pasture on their 97 acre farm in western NY. Their small farm produces about 225 pigs annually, including breeding stock, feeder stock, and finished hogs. In addition, Richard is now in his twenty-first year as a high school chemistry teacher.
ACCOMMODATIONS & TRANSPORTATION

ACCOMMODATIONS

Hotels:

White Eagle Conference Center
2910 Lake Moraine Road Hamilton, NY 13346-3112
1-800-295-9322, (315) 824-2002
www.whiteagle.com

Wednesday/Thursday: $69 single occupancy; $29 per person double occupancy
Friday/Saturday: $109 single occupancy, $79 per person double occupancy

Overflow lodging:

The Hotel at Vernon Downs (17.5 miles from White Eagle)
4229 Stuhlman Road
Vernon, NY 13476
(315) 829-3400
www.vernondowns.com
Rates are $89 for Thursday night, $109 for Saturday and Sunday.

The Wendt University Inn (2.5 miles from White Eagle)
175 Utica Street Hamilton, NY 13346
1-800-218-5449, (315) 824-4400
www.wendtinn.com
Rates range $89 - $109

(Rooms must be booked by October 8th to ensure promotional rate. Mention the American Livestock Breeds Conservancy/ALBC to receive the special conference rates.)

TRANSPORTATION

Hamilton, New York, is about one hour from the Syracuse International Airport (SYR). The Albany International Airport (ALB) is 2 hours and 15 minutes from the conference center.

ALBC has set-up a “Carpooling” section on the ALBC online classifieds. This section can be found under the 2010 ALBC Conference category. Please feel free to use this section to network and arrange for carpools to/from the conference.

(www.albcrarebreedclassifieds.com)

ALBC will not be providing transportation between the airport and the conference center.

Check the ALBC website, www.albc-usa.org, for more conference information and to register online!

SPEAKERS, CONTD.

Cornell Upson, of Cherry Valley, NY, began milking in 1998, and in 1999 purchased his first Dutch Belted heifers. He now has a herd of 40 cows, 33 of which are purebred Dutch Belted. Corey serves as president for the Dutch Belted Cattle Association of America.

Josh Wendland is a fifth generation family farmer. He and his family breed and raise Red Wattle hogs, Belted Galloway, and Angus cattle for market. They live on the edge of the Flint Hills in north-central KS where they enjoy raising their animals in an all-natural environment. Josh served as President of the Red Wattle Hog Association.

Bill and Dayna Yockey of Townline Farm Poultry Reserve have raised rare standard turkeys since 1992. Their main focus has been the Midget White and Kardosh Bronze. Conservation and expansion of these varieties has motivated them to be active with ALBC and PASA. They have participated in farmers markets, taste testings, and educational presentations, and have been featured in several newspapers and magazine publications. In addition to the Heritage Turkeys, the Yockeys raise Runner ducks, Pilgrim geese, Buff Orpington chickens, Tunis sheep, and Dexter cattle.

Silent Auction

An exciting part of the ALBC conference is getting to see the many handcrafted and unique items at the Silent Auction. ALBC welcomes your donations to the auction. Bring items to the conference or contact ALBC for mailing instructions. (919) 542-5704 or email albc@albc-usa.org

Poster Session

The annual conference poster session provides a casual venue to promote your ideas or projects in a conference setting. For more information on how to submit a poster contact the ALBC office (919) 542-5704 or e-mail jberanger@albc-usa.org.

Photo Contest 2010

Have pictures of rare breeds that you’d like to share? Participate in this year’s ALBC Member Photo Contest. Please submit photos to editor@albc-usa.org.

ALBC prefers digital files in a high-resolution format. However, mailed submissions will be accepted. Mail to: ALBC, PO Box 477, Pittsboro, NC 27312.

Contest winners will be announced at the conference. Photo must be received by September 16th. Prizes for 1st, 2nd, & 3rd place. Submission gives ALBC permission to reprint the photos to support conservation.
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The 2010 Conference