



From Service to Stewardship

A Workshop for Veterans on Farming with Heritage Breeds of Livestock and Poultry

Join the Farmer Veteran Coalition (FVC) and the American Livestock Breeds Conservancy (ALBC) May 4 – 5, 2012, for a two-day intensive workshop that will help transform today's veterans into tomorrow's farmers. This first-of-its-kind workshop will educate and train America's service men and women on the skills necessary to steward some of America's most historic and endangered farm animals.

Details:

The workshop will be held **Friday, May 4th and Saturday, May 5th**. The workshop will be located at **Central Carolina Community College in Pittsboro, North Carolina**. Friday's program will include a full-day classroom session featuring many local farmers speaking about a variety of species. On Saturday, attendees will select a track and visit local, successful small farm operations where they will get an up-close look at the realities of heritage breed farming. Over the course of the two days, veterans will learn about hog production, poultry production, raising heritage cattle, raising equines, and small ruminant production. In addition, attendees will be introduced to the marketing aspects of raising heritage breeds.

The **two-day workshop fee is \$95**, which must be paid in advance through cash, check, or credit card. The fee includes all workshop materials, lunch on Friday and Saturday, and farm tours on Saturday. ALBC is working to provide transportation to Saturday's farm tours, but at this point in time, transportation has not been secured. You will need to plan to provide your own transportation to the farm tours. If ALBC is able to secure transportation for attendees, we will inform attendees in advance. **Workshop reservations can be made by calling (919) 542-5704, or emailing jberanger@albc-usa.org.**

Central Carolina Community College – Pittsboro Campus is located at 764 West Street, Pittsboro, NC 27312.

Airport options for out-of-state travelers include:

Raleigh-Durham International Airport (RDU) – about 45 minutes from Pittsboro

Piedmont Triad International Airport (PTI) – about 1 hour from Pittsboro

There are many hotels in the Raleigh-Durham, Sanford, Burlington, Apex, and Greensboro areas for lodging accommodations.

Reservations for this workshop are on a first-come-first-served basis. Priority will be given to veterans. After April 1st, ALBC will accept registrations from the general public. Lodging and meals (other than lunches, as noted) are not included in the workshop fee.

Full Program Agenda:

Friday, May 4, 2012:

8am – 9am **Welcome and Intro** – Alison Martin (American Livestock Breeds Conservancy Program Director), Robin Kohanowich (Central Carolina Community College Sustainable Ag Program Coordinator), Chris Ritthaler (Farmer Veteran Coalition National Outreach Coordinator) *Learn about the programs and opportunities available through these three organizations and how they may help you get started with your dream of farming with heritage breeds.*

9am – 10am **Intro to Heritage Hog Production** – Gra Moore

Heritage pigs are the darlings of today's top chefs and enjoying a renaissance of interest. Join pig producer Gra Moore as he talks about breed choices, basic husbandry, and working with consumers to market pork products. Gra is the owner/operator of Carolina Heritage Farms in Pamplico, SC, and successfully raises and breeds several varieties of heritage hogs and chickens for the Charleston, SC, market.

10am – 10:15am Break

10:15am – 11:15am Intro to Heritage Poultry Production – Julie Gauthier

The explosive popularity of heritage poultry has taken the country by storm as people rediscover the enjoyment of raising chickens and other species of poultry. Julie Gauthier will introduce the class to the wider varieties of species and breeds and discuss what to think about before getting started. Julie is a veterinarian who, in her off time, keeps and markets award-winning heritage chickens and ducks in the Triangle area near Raleigh, NC.

11:15am – 12:15pm Intro to Heritage Cattle – Jeff Wilkins

Working with cattle has been a life-long passion of Jeff Wilkins. He has developed a “masters eye” for producing excellent grass-finished cattle on his farm in rural NC and will share the many issues that need to be considered before working with and breeding cattle. Jeff is a veterinarian by profession and owns a sizeable herd of Red Poll cattle whose beef is marketed to top chefs in the Raleigh area of NC.

12:15pm – 1:00pm Lunch at the CCCC – featuring heritage breeds meats and eggs

1:00pm – 2:00pm Intro to Heritage Equines - Jeannette Beranger

Many people dream of owning and working with equines but are not sure it's the right decision for their farm. Jeannette Beranger will present attendees with different options of horses and donkeys and how to determine which will work best for their farm and best meet their expectations. Jeannette is the Program Manager for the American Livestock Breeds Conservancy and owns a heritage breeds farm where she raises and breeds rare Marsh Tacky horses.

2:00pm – 3:00pm Intro to Heritage Small Ruminant production – Anna Rae Hodgins

Few know more about breeding and raising sheep than Anna Rae Hodgins, a recognized master breeder of Tunis sheep. Learn about the basic aspects of farming with sheep and what is needed to begin a new venture with these popular animals. Anna Rae and her husband have maintained sheep for many years and keep over 100 head of top quality Tunis sheep on their farm in Ramseur, NC.

3:00pm – 3:15pm Break

3:15pm – 4:15pm Economics and Marketing Heritage Breeds – Jennifer Kendall

Is choosing a heritage breed the right choice for your farm? What is the outlook for heritage breed products in today's market. Join ALBC's Marketing Director, Jen Kendall, for a hard look at the potential for rare breed production on your farm and some of the avenues you can pursue for marketing success.

4:15pm – 5:15pm Questions and Networking

Dinner – On Your Own

Saturday, May 5, 2012

Farm tour groups will leave from the Central Carolina Community College campus and students will be on farm from 9:00am – 12:00pm. There will be a boxed lunch served following the tour. Space is limited for each tour. Students may sign up for one of three tour opportunities during Friday's classes on a first come first served basis:

1. **On Farm with Anna Rae Hogin** - Tunis sheep Master Breeder who successfully manages a flock of approximately 100 breeding ewes on her farm in Ramseur, NC.
2. **On Farm with Jeff Wilkins** – A Red Poll Master Breeder who manages his herd of cattle completely on grass in Burlington, NC. He is successfully marketing to high-end chefs in the Raleigh area.
3. **On Farm with Julie Gauthier** – A show winning producer of fine heritage ducks and chickens that she uses to produce meat and eggs that are sold locally. Her farm is located in Wake Forest, NC.