

DAIRY SHEEP ASSOCIATION OF NORTH AMERICA

21ST ANNUAL SYMPOSIUM

NOVEMBER 5-7, 2015

PYLE CENTER

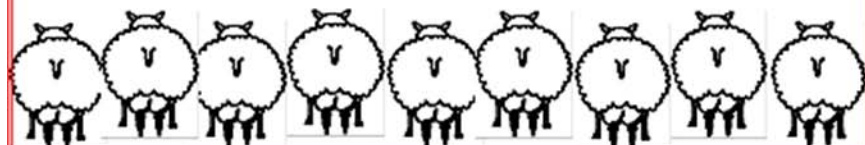
702 LANGDON ST.

UNIVERSITY OF WISCONSIN-MADISON

MADISON, WISCONSIN 53706, USA



A program that annually brings together dairy sheep producers, artisanal cheese makers and industry affiliates from throughout North America



Dairy Sheep Association of North America
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Thursday, November 5, 2015

- 8:30 AM Registration Opens, Pyle Center (Check for room assignment in the lobby)
- 9:30 AM **Welcome**
- 9:45 AM **A New Producer and Their New Cheesemaker – Challenges in Getting Started** – Sam and Abe Enloe, Enloe Brothers Farms, LLC, Rewey, WI and Anna Landmark, Landmark Creamery, Albany, WI
- 10:30 AM Break for Trade Show and Networking
- 11:00 AM **Perspectives on Surviving and Growing in Dairy Sheep Production** – Bill Halligan, Bushnell, NE; Dean and Brenda Jensen, Westby, WI; and Dave Galton, Locke, NY
- 12:00 Lunch, Lowell Hall Dining Room — Included in registration.
- 1:15 PM **Milking Machine Basics and Special Considerations for Small Ruminants** – Dr. Doug Reinemann, Extension Dairy Equipment Specialist, Department of Biological Systems Engineering, University of Wisconsin-Madison
- 2:00 PM **Udder Health for the Production of Quality Sheep Milk** – Dr. Pam Ruegg, Extension Milk Quality Specialist, Department of Dairy Science, University of Wisconsin-Madison
- 2:45 PM Break for Trade Show and Networking
- 3:15 PM **Markets and Marketing of Sheep Milk Cheeses** – Jeanne Carpenter, Specialty Cheese Buyer, Metcalfe's Markets, Madison, WI & Global Cheesemonger, The Artisan Cheese Exchange, Sheboygan, WI
- 4:00 PM **Impact of Non-GMO Labeling on Artisan Cheese Production** – Cathy Strange, Global Cheese Buyer, Whole Foods Market, Austin, TX and Past President, American Cheese Society
- 5:30 PM **A Culinary Celebration of North American Artisanal Sheep Milk Cheeses.** Room 109, Lee Lounge, Pyle Center. Cheese tasting open to all Symposium attendees.

Thank you to our sponsors.

This event would not be possible without the support of industry sponsors. We invite sponsors to participate in the trade show. For more information on sponsorships, contact David Thomas (dlthomas@wisc.edu 608-263-4306) or complete a form on the symposium web site (www.dsana.org).

Friday, November 6, 2015

- 7:30 AM Registration Opens, Pyle Center (Check for room assignment in the lobby)
- 8:15 AM Welcome/Announcements
- 8:30 AM **Experiences with Rearing Lambs that Do Not Nurse a Ewe** – Rusty Burgett, Director, National Sheep Improvement Program, Ames, IA
- 9:15 AM **Best Practices for Raising Lambs on Milk Replacer** – Dr. Tom Earleywine, Director of Nutritional Services, Land O'Lakes Animal Milk Products Company, St. Paul, MN
- 10:00 AM **General Discussion on Artificial Rearing of Lambs** – Symposium Participants. Facilitator: Michael Histon, Shepherds Manor Creamery, New Windsor, MD
- 10:45 AM Break for Trade Show and Networking
- 11:15 AM **Finding and Keeping Good Farm Labor – Management Practices and Labor Laws** - Jennifer Blazek, Dane County Dairy and Livestock Agent, University of Wisconsin-Extension, Madison, WI
- 12:00 PM **Lunch and DSANA Annual Meeting**, Lowell Hall Dining Room - Lunch included in registration
- 1:30 PM **Principals of Dairy Nutrition** – Michel Wattiaux, Professor of Nutrition and Management, Department of Dairy Science, University of Wisconsin-Madison
- 2:15 PM Break for Trade Show and Networking
- 2:45 PM **Adaptations for Feeding Dairy Sheep** - Rusty Burgett, Director, National Sheep Improvement Program, Ames, IA
- 3:30 PM **Developing and Maintaining a Healthy Dairy Sheep Flock** - Dr. Mike Maroney, D.V.M., Research Animal Resource Center, University of Wisconsin-Madison
- 7:00 PM Banquet, Lowell Hall Dining Room — Additional fee required

With Gratitude

Sincere appreciation to Bob Wills of Cedar Grove Cheese, and Brenda and Dean

Jensen, Hidden Springs Creamery for the Saturday tours.

DSANA Symposium Tours

Saturday, November 7, 2015

7:45 a.m. Buses arrive at Memorial Union Bus Stop, 800 Langdon Street, Madison, WI

Bus I Itinerary

8:00 AM Leave Madison for Cedar Grove Cheese

9:05 AM Arrive Cedar Grove Cheese, Mill Road, Plain, WI 53577 for tour & tasting

10:15 AM Leave Cedar Grove Cheese for lunch at Rooted Spoon in Viroqua

11:30 AM Arrive at Rooted Spoon Restaurant, 219 S. Main St., Viroqua, WI for lunch

12:15 PM Depart Rooted Spoon to Hidden Springs Creamery

12:45 PM Arrive at Hidden Springs Creamery, S1597 Hanson Road, Westby, WI

3:00 p.m. Depart Hidden Springs Creamery to Madison

5:30 p.m. Arrive at Memorial Union, 800 Langdon Street, Madison

Bus II Itinerary

8:00 AM Leave Madison for Hidden Springs Creamery

10:30 AM Arrive at Hidden Springs Creamery, S1597 Hanson Road, Westby, WI

12:00 PM Depart Hidden Springs Creamery to Rooted Spoon Restaurant

12:30 PM Arrive at Rooted Spoon Restaurant, 219 S. Main St., Viroqua, WI for lunch

1:30 PM Depart Rooted Spoon to Cedar Grove Cheese

3:00 PM Arrive Cedar Grove Cheese, Mill Road, Plain, WI 53577 for tour & tasting

4:30 PM Depart Cedar Grove Cheese to Madison

5:30 PM Arrive at Memorial Union, 800 Langdon Street, Madison

Symposium Concludes. *Enjoy an evening in downtown Madison!*



CEDAR GROVE CHEESE PLAIN WI

Master Cheesemaker Bob Wills and his cheese crew are committed to crafting traditional and specialty cheese without artificial growth hormones (rBGH), animal enzymes, or genetically modified ingredients (GMOs).

Cedar Grove crafts 4 million pounds of cheese a year, buying milk from 30 Wisconsin farmers. Cedar Grove Cheese is the only cheese factory in the nation to use The Living Machine, a working ecosystem that uses natural microbes and a collection of hydroponic plants to biologically process cheese washwater back into clean water that is discharged into nearby Honey Creek.



HIDDEN SPRINGS CREAMERY WESTBY WI

Brenda and Dean Jensen own Hidden Springs Creamery, a farmstead sheep dairy where Brenda crafts a variety of award-winning sheep's milk cheeses.

Since launching their operation in 2006, the Jensen's have cared for their herd of 450 sheep and made sheep's milk cheeses in ways that are harmonious with the Amish farms that surround them, using draft horses for farm work.

The Jensen's aim is to run a responsible, sustainable farm, both environmentally and financially.



Cheese Making Workshop

Wednesday, November 4, 2015

201 Babcock Hall, UW-Madison Campus

8:00 AM – 2:00 PM

Overview

Learn the basics of using sheep milk to make *Camembert*, *Manchego*, *Cheddar*, and fresh soft *Chevre* type cheeses in this unique, one day, hands-on workshop at the Wisconsin Center for Dairy Research. The workshop will be led by CDR staff and renowned cheese maker, Brenda Jensen.

This workshop is open to DSANA members or registered symposium participants only, for an additional fee of \$165 per person which includes lunch and morning break. After lunch you will have the opportunity to meet Cheese Research Scientist, Dr. Mark Johnson, to get some feedback and reviews on your own cheeses.

Babcock Dairy Plant requires the following attire: pants, covered shoes, and no jewelry. A lab coat and hair net will be provided.

Cost: \$165.00 | Location: Babcock Hall, Room 201 | Registration and distribution of hairnet/lab coat begins at **7:30 a.m.** The program starts at 8:00 a.m.

Transportation

Anyone attending the pre-symposium cheese making workshop can pick-up the free 80 bus at the stop in front of The Pyle Center and depart at the stop on Linden Drive at the corner of Linden Drive and Babcock Drive (see route map at <http://www.cityofmadison.com/Metro/schedules/Route80/80.pdf>). Babcock Hall is located on the opposite corner of this bus stop. Return to The Pyle Center stop by picking up the 80 bus at the stop on the west side of Babcock Drive at the corner of Babcock Drive and Linden Drive.



Center for Dairy Research
University of Wisconsin-Madison
1605 Linden Drive, Madison, WI 53706-1565
www.cdr.wisc.edu

Registration Form

Online registration is available via the DSANA web site (www.dsana.org).
Registration after October 16, 2015 will be charged a \$25 late fee.

Name 1

Name 2 (Same Farm)

Name 3 (Same Farm)

Name 4 (Same Farm)

Farm Name

Address

City/State/Zip

Country

Phone

Email

Please indicate event registration:

\$225 Full Symposium/Tour, Non-Member	\$
\$175 Full Symposium/Tour, DSANA Member	\$
\$100 Full Symposium/Tour (additional attendee(s) same farm)	\$
\$40 Banquet per person (not included in full registration)	\$
\$100 per person Farm & Cheese Plant Tour only	\$
\$100 per person Thursday or Friday only (please circle day)	\$
\$165 per person Cheese Making Workshop	\$
\$50 DSANA Annual Membership	\$

Total Due \$

Enclosed payments — make checks payable to DSANA. Or charge to the following account: ___ Visa ___ Master Card Expiration Date _____

Credit Card Number

Name on Card

Signature

Return to: Bill Halligan, PO Box 96, Bushnell, NE 69128, USA ;
bill.halligan@hotmail.com

Lodging Information Detail

A block of rooms are available for the nights of November 3-7, 2015 at the following three hotels in the downtown Madison area. Book by Oct. 3, 2015. A map of the hotels and meeting sites can be found on the DSANA web site.

Headquarters Hotel: *The Lowell Center*, 610 Langdon St., Madison, WI 53703-1195 (<http://conferencing.uwex.edu/lodging.cfm>) – one block from the Pyle Center. Standard room – Single: \$94.00+tax; Double: \$106.00+tax; Deluxe room – Single: \$119.00+tax, Double: \$131.00+tax. Reserve online - <http://bit.ly/dairy03nov>; by phone: 866-301-1753, 608-256-2621 (Ask for Dairy Sheep Symposium).

Amenities: Free hot breakfast, indoor pool, sauna, fitness room. Parking: Onsite parking is \$10/day with advance parking reservation; free parking 3 blocks from hotel. No shuttle from Dane County Regional Airport.

Other Hotels with Special Rates for the Symposium:

Hampton Inn & Suites/Madison/Downtown, 440 West Johnson Street, Madison, WI 53703 (<http://hamptoninn3.hilton.com/en/hotels/wisconsin/hampton-inn-and-suites-madison-downtown-MSNBjHX/index.html>) – five blocks from the Pyle Center. Standard Room – single, double, triple, or quadruple occupancy: \$109+tax. Reserve online <http://hamptoninn.hilton.com/en/hp/groups/personalized/M/MSNBjHX-DSA-20151103/index.jhtml>; by phone 608-255-0360 (Ask for DSANA Symposium).

Amenities: Free hot breakfast, indoor pool, fitness room. Parking: \$12/day. No shuttle from Dane County Regional Airport.

DoubleTree by Hilton Madison, 525 West Johnson Street, Madison, WI 53703 (<http://doubletree3.hilton.com/en/hotels/wisconsin/doubletree-by-hilton-hotel-madison-MSNDTDT/index.html>) – five blocks from the Pyle Center. Standard Room – single, double, triple, or quadruple occupancy: \$115+tax. Reserve online: http://doubletree.hilton.com/en/dt/groups/personalized/M/MSNDTDT-DSA-20151103/index.jhtml?WT.mc_id=POG; by phone: 608-251-5511 (Ask for DSANA Symposium).

Amenities: Indoor pool, fitness room. Parking: Free parking on site. Breakfast is not included in the room rate. Free shuttle to and from Dane County Regional Airport (7 a.m – 10 p.m.) and within a 2-mile radius of the hotel.

Airports

Dane County Regional Airport/Madison (MSN): serviced by Delta, American, United, Alaska, and Frontier airlines with flights from Detroit, Chicago, New York, Newark, Washington D.C., Cincinnati, Atlanta, Orlando, Dallas, Denver, Salt Lake City, and Minneapolis. A cab ride from the airport to the campus area hotels is approximately \$15.00.

General Mitchell International Airport/Milwaukee (MKE): serviced by the major airlines as well as Southwest Airlines, which is usually a lower cost airline. Ground options: car rental to Madison (84 miles, 1.5 hours) or take the Badger bus from the Milwaukee Airport to the UW-Madison campus area (UW-Madison, Chazen Museum, 700 University Ave. stop) within walking distance of the hotels for \$46 round trip (<https://www.badgerbus.com/>).

Chicago O'Hare International Airport (ORD): ground options: car rental to Madison (136 miles, 3 hours, \$7.90 in Illinois Tollway fees) or take the Van Galder bus from the O'Hare Airport to the UW-Madison campus area (800 University Ave. stop) within walking distance of the hotels for \$60 round trip (<http://www.coachusa.com/vangalder/>).

Chicago Midway International Airport (MDW): serviced by the major airlines as well as Southwest Airlines. Ground options: car rental to Madison (154 miles, 3 hours, \$8.00+ in Illinois Tollway fees) or take the Van Galder bus from the Midway Airport to the UW-Madison campus area (800 University Ave. stop) within walking distance of the hotels for \$64 round trip (<http://www.coachusa.com/vangalder/>).

In Madison:

Downtown Madison is pedestrian friendly. Madison Metro bus Route 80 (<http://www.cityofmadison.com/Metro/schedules/Route80/>) is free and covers the UW-Campus area.

The Pyle Center and the hotels are within walking distance of the UW-Madison campus, the Wisconsin state capital building, and several restaurants, bars, and shops on State Street, the street connecting the UW-Madison campus with the state capital building. The Madison Metro bus Route 80 has a stop at The Pyle Center on Langdon St. just before the Memorial Union stop. Other buses on the Metro Transit System have a \$2.00/trip fare.
