

## Preregistration is Required

The cost is \$35 per person, which includes lunch and a resource folder. Other members of the same family may attend for \$25 but will not receive a resource folder.

If you have questions, please feel free to contact event manager Carla McLachlan at [mclachl2@msu.edu](mailto:mclachl2@msu.edu) or 517-432-5402.

Registration is available online at:  
[http://commerce.cashnet.com/msu\\_3645](http://commerce.cashnet.com/msu_3645)

Mail-in registration can be completed by filing in the form below and returning to:

**Carla McLachlan**  
**474 S. Shaw Lane, Room 1287**  
**East Lansing, MI 48824**

Make checks payable to: **Michigan State University.**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_



## CONTACT US FOR MORE INFORMATION

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MICHIGAN STATE UNIVERSITY | Extension

## Sheep and Goats for Small Farms



Saturday, March 3, 2018

East Lansing, MI & Okemos, MI

# Sheep and Goats for Small Farms

Are you interested in starting or expanding a small farm to produce any or all of the major sheep and goat products (fiber, meat, or milk)? Don't miss this special day-long educational event.



**\*Date:** Saturday, March 3, 2018

**\*Time:** 9:00-4:30 p.m.

**\*Main Program Location:** Anthony Hall, 474 S. Shaw Lane, East Lansing, MI 48823 (Carcass cutting demonstration at the MSU Meat Lab, 1300 Anthony Hall)

**\*Afternoon Lab Location:** MSU Sheep Teaching and Research Center, 5525 Bennett Road, Okemos, 48864

## Program Agenda

**8:00-8:30 a.m.:** Registration

**8:30-8:40 a.m.:** Welcome and Introductions

**8:40-9:40 a.m.:** Vaccination schedules and practices to improve sheep and goat health—*Dr. Richard Ehrhardt, MSU Small Ruminant Specialist*

Ever wonder what vaccines your sheep and goats should have? Is one CDT vaccine enough for your animals? When should I give CDT to my herd or flock? Dr. Richard Ehrhardt will provide information on recommended vaccines for sheep and goats and when they should be given.

**10:00-11:00 a.m.:** Manure Management for Small Ruminants—*Erica Rogers, MSU Extension Educator*

Does your farm follow the recommendations of the Generally Accepted Agriculture and Management Practices (GAAMPs)? What is the best way to dispose of bedding and animal wastes? Can I bury my dead sheep and goats on my farm? Erica Rogers will provide information on manure management for small farms. This will include animal waste as well as dead animals.

**11:00-Noon:** Small Ruminant Meat Quality—*Mike Metzger, MSU Extension Educator*

Where are the most valuable cuts of meat? Where should I give injections to make sure I am not harming the valuable cuts of meat? Mike Metzger will provide information on producing high quality slaughter animals.

**Noon-1:00 p.m.:** Lunch

**1:00-2:00 p.m.:** Carcass Cutting—*Jennifer Dominguez, MSU Meat Lab Manager*

Meat laboratory manager Jennifer Dominguez will be processing a lamb carcass from a hanging carcass to cut and wrapped meat that is ready for the freezer.

## Afternoon Labs

**2:00-2:30 p.m.:** Travel to Sheep Farm

**2:30-2:45 p.m.:** Farm Tour

**2:45-3:15 p.m. & 3:15-3:45 p.m.:**

Lab 1-Growing Lamb/Kid Health and Nutrition

Lab 2-Body Condition Scoring

(Each of these sessions repeats at the above listed times. Participants may attend both sessions in either order.)

