

Michigan Sheep Producers Association
Michigan Shepherds Weekend
January 7-9, 2022
Crowne Plaza Hotel
925 S. Croyts Rd, Lansing, Michigan 48917

Schedule of Events – Friday, January 7

6:00 PM Light refreshments available to participants and audience prior to the start of the program.

6:30-8:00 PM Young Producer Presentation Competition

Presentations by young producers on topics relevant to the sheep industry. This year presentations will be judged and a winner will be chosen from each division. Recognition and prizes will be given to all participants. MSPA will pay for the hotel room for Friday night only for the first 4 participants registered. Please contact Heather Ludlam at drhludlam@gmail.com for more information, competition rules, and to get registered!

Young Producer Division: Ages 18-35. Winner will receive a trip to the ASI Convention January 19-23, 2022 in San Diego, California. Registration, airfare, and lodging included.

High School 4H/FFA Division: Ages 14-17. Winners will receive prizes!

8:00-9:00 PM Panel Discussion with Michigan Young Producers

An informal panel discussion with a diverse group of young sheep producers from all over Michigan. This should be a great opportunity to learn from each other!

Schedule of Events – Saturday, January 8

7:30 AM Registration

8:00 AM Early Bird Coffee

8:45 AM Opening Session
Brenda Reau, MSPA President

9:15-10:15 Sheep Farming Innovations in 2021
Dr. Richard Ehrhardt, Small Ruminant Specialist, MSU. A review of lamb markets along with innovative new practices and ideas gleaned from the field in 2021.

10:15-11:30 Keynote: Livestock Guardian Dogs for Predator Control
Anita O'Brien will cover a brief history of their use in Ontario, their effectiveness on our sheep operation over the past 25 years, their cost effectiveness, what she considers the ideal Livestock Guardian Dog (LGD), and the challenges of their use currently and in the future.

11:45 AM Lunch
Mingle with vendors. Lunch on your own. NO buffet will be offered by the hotel this year.

12:00 PM Ram Session
Open discussion on current trends in sheep production

1:30-5:15 PM Breakout Sessions
Details of each session are described on the following page.

	Room A	Room B	Room C	Reo Room
1:30 – 2:15 PM	Best in Show: How to Prepare your Fleece for Competition <i>Penny Swearingen</i>	Running the Show: A Panel Discussion <i>Dr. Heather Ludlam, Dr. John & Kara Schut</i>	Impact of Grazing Management on Ecosystem Services <i>Dr. Jason Rowntree</i>	Introduction to Farming <i>Roger Betz</i>
2:20 – 3:05 PM	What a Shearer Wants <i>Timothy Wright</i>	Lamb Carcass Evaluation <i>Andrea Garmyn</i>	In Search of the Perfect Pasture Mixture for Sheep <i>Dr. Kim Cassida</i>	Succession Planning <i>Roger Betz</i>
3:05 PM - Ice Cream Break				
3:30 - 4:15 PM	Preparing Your Clip for the Fiber Mill and the Consumer Market <i>April Zeilinger</i>	Veterinary Diagnostic Laboratory Resources for Sheep Producers <i>Dr. Kim Dodd</i>	Silvopasture, a component of Agroforestry <i>Julie Crick, Kable Thurlow, and Monica Jean</i>	Insurance & Risk Management <i>Jason Scramlin & Marc Erffmeyer</i>
4:20 - 5:15 PM				2021 Commercial, Club Lamb, and Purebred Producer Award Winner Presentations

Breakout Session Descriptions

Room A

1:30 – 2:15 **Best in Show: How to Prepare your Fleece for Competition** - In this hands-on session, learn the basics of skirting a fleece and preparing them for show. Learn from Penny Swearingen, shepherdess and owner of 3L&S Farms in Jonesville, Michigan. Penny has been focused on breeding beautiful romney fleeces since 1988 and has won multiple national fleece shows. Today, Penny attends several fiber expos and festivals as a vendor and is an active fiber artist.

- 2:20 – 3:05 **What a Shearer Wants** - Join Michigan-based shearer, Timothy Wright, and learn what a shearer wants, when they come out to shear your sheep. Learn how to prepare both the sheep and fleeces themselves for the best possible outcome when shearing.
- 3:30 – 4:15 **Preparing Your Clip for the Fiber Mill and the Consumer Market** - Get excited about your wool being offered in a consumer market by learning what it takes to prep it for its transformation from raw material to finished product and increase its profitability! Aimed for a new producer or anyone looking to improve their current practices, you will learn from April Zeilinger what they experienced buying raw wool and selling wool products in the everchanging wool market.

Room B

- 1:30–2:15 **Running the Show (Panel Discussion)** - Learn from the chairs of county, state, and national shows about the ins and outs of how to operate a sheep show smoothly and most importantly - efficiently! Bring your questions to this panel discussion to get the most of your time.
- 2:20–3:05 **Lamb Carcass Evaluation** - In this session, you will learn the ins and outs of evaluating lamb carcasses for market from Meat Science Specialist, Andrea Garmyn. See what you need to know to produce the best product for today's consumers!
- 3:30-4:15 **Veterinary Diagnostic Laboratory Resources for Sheep Producers** - Join the new director, Dr. Kim Dodd, of the Michigan State University Veterinary Diagnostic Lab (VDL) to learn about what the VDL can offer to Michigan Sheep Producers! You will leave this session with more information and resources about this facility and how you can utilize it to protect your flocks' health.

Room C

- 1:30–2:15 **Impact of Grazing Management on Ecosystem Services** - Can grazing help mitigate carbon dioxide emissions? Are ruminants the key polluter in US Agriculture? Is it both? In this talk, Dr. Jason Rowntree will give an overview of ruminant production and management's impact on the carbon cycle. Research from Michigan and throughout the United States will be discussed along with plausible scenarios of ecosystem service markets for livestock producers.
- 2:20–3:05 **In Search of the Perfect Pasture Mixture for Sheep** - In the face of seemingly endless options, choosing forage species for sheep pastures can feel like a daunting task. Here you will learn from Dr. Kim Cassida about basic principles guiding forage species selection and how to incorporate new species into your pastures.
- 3:30–4:15 **Silvopasture, a component of Agroforestry** - Grazing livestock in the woods for long periods of time without proper management may lead to a variety of issues for animals, trees and the land. Join us to learn more about Silvopasturing, an intensely managed system where forest, forages, and livestock production take place on the same piece of land in a synergistic, sustainable system. During this talk, Michigan State University Extension educators will discuss their silvopasture work with producers including how to conduct a proper site evaluation when establishing a silvopasture system as well as the complexities related to establishing pasture under the forest canopy.

Reo Room

- 1:15–2:00 Introduction to Farming - This session is geared toward our new and beginning farmers. Roger Betz from MSU Extension will cover everything from how to establish your farm and the best business structures, how to organize financials, and more!
- 2:05–4:00 Succession Planning - This session is designed for our advanced farmers, who are looking to pass on their business. Join Roger Betz from MSU Extension to cover the ins and outs of developing a succession plan that will work for your operation.
- 3:30–4:15 Insurance and Risk Management - This session is for anyone who is looking to learn more about insurance and risk management for their operations. Jason Scramlin, Farm Bureau Insurance Agent, and Marc Erffmeyer from the Farm Bureau Crop Insurance team will facilitate this session and answer all of your questions about these complex and ever changing topics.
- 4:20–5:15 2021 Producer of the Year Presentations - Enjoy presentations from the 2021 Commercial Producers of the Year: the Martin Family, the 2021 Club Lamb Producers of the Year: Jeff and Tracey Gordeeneer, and the 2021 Purebred Producers of the Year: the Plank Family.
- 5:00–6:00 PM Walk through the trade show
- 6:00–7:00 PM Social Hour and Youth auction
- 6:30–10:00 PM Youth Pool Party - Sub Sandwich & Pizza
- 7:00–9:00 PM Banquet - Lamb donated by Wolverine Packing Company

Schedule of Events – Sunday, January 9

- 8:00 AM Early Bird Coffee
Breakfast on your own. Grab and go breakfast available to overnight guests.
- 8:30 AM Meditation
- 9:00 AM Fencing for Coyote Predation Management.
Anita O’Brien will cover coyote biology and behaviour, effectiveness of different permanent fences under our conditions in Ontario, cost comparisons of said fences, as well as a discussion on portable electric net fences and predation management.
- 10:00 AM Annual Business Meeting, Brenda Reau, MSPA President
- 11:45 AM Brunch
- 1:00-2:00 Understanding lamb finishing systems and their impact on product quality - Dr. Richard Ehrhardt, Small Ruminant Extension Specialist, MSU. There are several strategies to grow lambs to market weight. Here you will learn about these different management practices and their economics along with an evaluation of how these practices impact carcass and meat quality.

Youth Programs & Activities

Cord Room

Saturday, January 8

9:30–9:35 AM Welcome

9:35–9:55 Baa, baa, who are you? Getting to know sheep friends.

9:55:35–10:30 How is a sheep put together? Learn about the skeletal structure of a sheep.

10:30–10:40 Door prizes and refreshment break

10:40–11:50 Youth for the Quality Care of Animals (YQCA). For all youth involved with livestock this covers food safety, animal wellbeing, and character development. Many fairs now require youth to obtain a YQCA certificate annually before exhibiting animals. All youth may participate in the session, and it is free. If you need the YQCA certificate, you must sign up at www.yqca.org and pay the \$3 registration fee online. An additional \$5 will be collected at the door.

11:50–12:00 Door prizes and announcements for afternoon schedule

12:00–1:00 Lunch. On your own with your parents

Please pre register for the following afternoon activities so we can plan for transportation and supplies.

1:00 – 3:00 Bus tour to MSU sheep farm. Age 10 and up unless accompanied by a parent or older sibling.
OR

1:15 – 3:45 Explore the world with ground lamb! Participants will work in teams to make mini ground lamb burgers with many different seasonings. Learn food safety while creating some yummy snacks! Age 7 and older unless accompanied by a parent or older sibling.

6:30-10:00 **Sub/Pizza and Swimming Party - Ages 5-18. Cost is \$5.00.**

Join your friends for a good time while mom and dad attend the Annual Banquet. Bring your swimsuits and basketballs! Party is coordinated by Donyaellie Wheaton.

Sunday, January 9

9:00–11:00 **Junior Quiz Bowl Contest - Ages 13 and Under**
will compete in teams of four. Come with a team, or facilitators will help you find a team. Prizes for all teams will be awarded at the brunch.

9:00–11:00 **Master Shepherd Competition - Ages 14-18**
This event will challenge older youth to apply their skills and knowledge about sheep. Teams of two or three will all be given a “real life” scenario to address. Each team will have time to problem solve and prepare a short presentation that will be given to a panel of judges. Prizes for all teams will be awarded at the brunch.

Weekend Events

Trade Show

Industry representatives from all segments of the sheep industry have been invited to participate in a commercial exhibit area that will be open throughout the weekend.

Warm & Woolly Competition

This beautiful exhibit celebrates the variety and usefulness of the many types of WOOL that our sheep produce, as well as the creativity of MSPA members, both adults and youth! Handspun Yarn and all other wool crafts may be entered. A 'People's Choice' Award will be presented this year in place of judging.

Entries can be delivered to the Registration area on SATURDAY before 10am. Entry forms will be available there or can be printed from the MSPA website. Entry forms will include age category (Youth 17 or younger; Adult 18 and over) and Experience in each technique (Novice or Experienced). Entries must be created by the entrant, not previously shown in this competition, and made from wool. Entries may be picked up any time after 4:30 on Saturday.

Photo Contest

Contestants shall consist of two age groups: YOUTH - 17 years old and younger and ADULT – 18 years old and up. Photo shall be a 5x7 only. Pictures may be Black & White or Color. Both Youth and Adult divisions will include the following classes: Portrait of a sheep, Flock Scene, Human Interest, Fairs and Exhibitions, and Shearer at Work.

Limit – ONE photo per division per contestant. Entries MUST be submitted on Saturday, January 4 between 10 am and 12 noon. Entries must be suitably matted and framed with secure hooks for hanging or be able to free stand.

Entries MUST have the following information on the back of photo to qualify for the contest:

1. Adult's name or Youth's name with parents' name
2. Age group and youth's age
3. Class division

Winners will be announced and awards given out on Sunday, January 8 after the Brunch. There will be a special award for Best of Show. Photos can be picked up Saturday evening. If you have further questions, please call Deb Caryl at 810-653-1436.

Silent Auctions

There will be silent auctions this year to provide an opportunity to purchase some great items to support our youth program. Winners will be able to pay for items at the registration desk.

Make It With Wool Contest

Make It With Wool participants will conduct a short style show during the banquet. Coordinator is Cindy Reisig.

Banquet

The Annual Banquet will begin with a social hour and auction at 6:00 pm on Saturday. Dinner starts at 7 pm. The auction will continue after dinner. The auction includes a variety of donated items and the proceeds are used to support statewide youth programs. The "Service to the Sheep Industry Award" will be presented and the Master Sheep Producer Recipients will be recognized. Banquet tickets are \$30.00 and MUST be purchased in advance and tickets will be collected at the banquet. Tickets will not be available for on-site purchase. Lamb is provided by Wolverine Packing Company.

Sunday Brunch

A brunch will be available for symposium participants. United Producers Inc. is a major contributor to this brunch. Brunch tickets are \$15.00 and MUST be purchased in advance and will be collected at the brunch. Tickets will not be available for on-site purchase.